

**Origin:** Philippines  
**Ingredients:** Organic Virgin Coconut Oil  
**Packaging:** 200L Drum  
**Certifications:** USDA NOP

**Production Process:** Organic Virgin Coconut Oil comes from the coconut palm (cocos nucifera). The coconut is opened; the meat is ground and then dried. Then the dried coconut is expeller pressed to separate the oil from the meat. The oil is then filtered and packaged.

**Physical & Microbiological Specifications:**

Parameters	Results	Grades & Standards
Moisture & Volatile Matter	.07%	.20% Max
Free Fatty Acid (Lauric)	.04%	.20% Max
Color	Milky White to Clear at melting Temperature	Colorless to white.
Peroxide Value	0	3 Max
Iodine Value	5.6	
Staphylococcus	Negative	
Salmonella	Negative	Negative
E. Coli	Negative	Negative
Aerobic Plate Count (cfu/ml)	< 10	Not > 100 cfu/ml
Coliform Count (cfu/ml)	< 10	< 10 cfu/ml
Molds & Yeast Count	< 10	< 10 cfu/ml

**Fatty Acid Composition**

Lauric (12:0)	46.5	Caprylic (8:0)	6.6
Myristic (14:0)	20.6	Capric (10:0)	5.0
Palmitic (16:0)	9.2	Linoleic (18:)	1.6
Oleic (18:1)	7.2		

**Suggested Storage:** Cool dry conditions, away from direct sunlight and in a humidity controlled environment. If the product is stored correctly, shelf life is typically 24 months from date of processing.

**Label Declaration:** Organic Virgin Coconut Oil

**Allergen:** This product contains coconut.

**Nutrient Facts** Unit 1Value/100g

**Energy (calories)** kcal 862 N/A

**Protein:** 0

**Total lipid (fat):** 100

Saturated: 86.5

Monounsaturated: 5.8

Polyunsaturated: 1.8

**Cholesterol:** 0

**Sodium:** 0

**Carbohydrate:** 0

Fiber: 0

Sugars: 0

**Minerals**

Iron, Fe (mg) 0.04

**Vitamins**

Vitamin E (alpha-tocopherol) (mg): 0.09

Vitamin K (phylloquinone) (µg): 0.5