

PRODUCT SPECIFICATIONS FOR KPSI COCONUT OIL

Reference Documents

WHO/FAO Codex Alimentarius standard 124-1981 for edible coconut oil,
Revision 1 (1989); CAS No. 8001-31-8; APCC Standards for Virgin Coconut Oil

Scope: This standard applies to **Coconut Oil** supplied by Kokonut Pacific Solomon Islands that is suitable for use for food and personal care products.

Description: Coconut oil is derived from the kernel of the coconut (*Cocos nucifera*). It is produced by the cold press method.

Country of Origin: Solomon Islands

Essential Composition and Quality Factors

Quality Characteristics	
Clarity	A fully transparent oil at or above 30°C
Colour (Platinum-cobalt scale)	50 maximum
Odour and Taste	Mild fresh coconut scent (free from smoky, soapy, rancid odour and taste)
Filtration test (250 ml sample)	Leaves no residue or staining on a Whatman No. 4 (or equivalent) filter paper
Moisture (%)	Max 0.1
Matters Volatile at 120°C (%)	Max 0.2
Free fatty acids, as lauric acid,	Max 0.1% on packing for export
Peroxide Value meq/kg	Max 3
Identity Characteristics	
Relative density at 40°C	0.908 – 0.920
Refractive index at 40°C	1.448 – 1.45
Melting Point	26°C
Insoluble impurities per cent by mass	Max 0.05
Saponification Value (mg KOH/g oil)	248 – 265
Iodine Value	4.1 -11
Unsaponifiable matter % by mass, max	0.2 - 0.5
Specific gravity at 30°C	0.915 – 0.920
Polenske Value, min	13
Reichert value	6 – 8.5
Total Plate Count	< 0.5

Additional Details

Component	Value
Lead	0
Arsenic (As)	0
Acid value (KOH)	<0.56 mgKOH/g
POV (Peroxide value, P.O.V.)	<0.1meqO2/kg
Aflatoxin B1	<0.5 µ/kg
Dimethoate	0
Diquat	0
Fenthion	0
Haloxyfop-methyl and Haloxyfop-P	0
Procymidone	0
Chlordane	0
Benzopyrene	<1.0 µ /kg

Packaging: Packed in 1000 litre IBCs

Storage and Shelf Life: Store at ambient temperature. Development of slight turbidity does not affect the wholesome quality of the product. This product will solidify and become cloudy below 25° Celsius. Before dispensing, gradually thaw above melting point. Stable up to two years.

Also available as “**Certified Organic**” as it is grown without artificial fertilisers, pesticides, or other chemicals and additives and has been certified as such by NASAA, an IFOAM accredited agency.

NUTRITIONAL INFORMATION

Average Quantities	Per 10g Serve	Per 100g
ENERGY	350 kJ	3500 kJ
PROTEIN	0 g	0 g
FAT TOTAL	10 g	100 g
- SATURATED FAT	9.2 g	92 g
- CAPRYLIC ACID	0.8 g	8 g
- CAPRIC ACID	0.7 g	7 g
- LAURIC ACID	5 g	50 g
- UNSATURATED FAT	0.8 g	8 g
- TRANS FAT	0 g	0 g
CHOLESTEROL	0 g	0 g
CARBOHYDRATE	0 g	0 g
- SUGARS	0 g	0 g
SODIUM	0 g	0 g



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