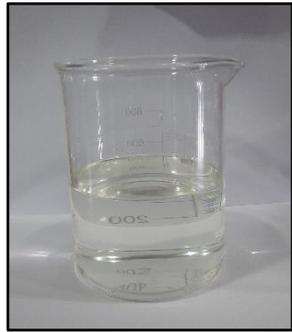


Product Specification Organic Virgin Coconut Oil

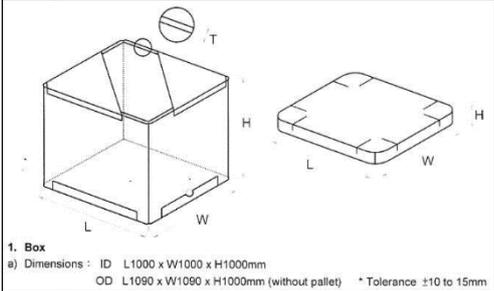
Product Identification		
Product Name	Organic Virgin Coconut Oil	
TARIFF Code	1513 1199 00	
Product Code	OVCO	
Country of Origin	Sri Lanka	Country of Processing Sri Lanka
Ingredients	100% Coconut Oil from fresh coconut kernel (<i>Cocos nucifera</i>).	
Process Description	Virgin coconut oil is obtained by mechanical expelling of fresh coconut kernel dried under mild heat not exceeding 60 °C. The expressed oil is then purified by filtration.	
Certifications	GFSI, Organic, Kosher, Halal	
Allergens	Free of allergens as per the EU Regulations	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Dietary Suitability	Suitable for Organic, Kosher, Halal, Vegan & Vegetarian diets	
Organoleptic		
Colour & Appearance	Organic Virgin Coconut Oil has a characteristic clear transparent appearance at temperatures above 25 °C. Virgin coconut oil forms a white solid at lower temperatures	
Taste	Typical taste of coconut oil, free from off-flavours	
Aroma	Natural fresh coconut aroma	
Texture	Liquid oil >25°C. In solid state, it is a crystalline jelly-like texture that melts to the touch	
Physical & Chemical Standards		
Test	Specification Limits	Method
FFA (as Lauric Acid)	0.15% max	SLS 313 Part 2 Section 6/ ISO 5508 : 1999
Peroxide Value (meq/kg)	<0.4 meq/kg. oil	SLS 313 Part 3 Section 7
Iodine Value (I₂ /100 g)	6 Max.	SLS 313 Part 2 Section 2/ ISO 3961 : 1996
Melting Point	25 – 26°C	
Moisture	0.10% max	Moisture Balance Method
Saponification Value (mg KOH/g)	225 - 265	SLS 313 Part 2 Section 1
Heavy Metals & Pesticide Residue	Product is produced in compliance with the UK & European Legislation and does not exceed the maximum levels for certain contaminants in food incl. heavy metals (Commission Regulation EU No. 2023/915 and subsequent amendments) and maximum residue levels for pesticides (Regulation EC No. 396/2005 and subsequent amendments)	

Document No.:	OVCO-LK	Version No.:	011
Reason for Issue:	Updated melting/thawing instructions	Date Of Issue:	7/5/2024
Prepared By:	Madusha Dassanayaka	Approved By:	Esther Kiwana

Microbiological Standards		
Test	Specification Limits	Method
Total Plate Count, cfu/ml	≤1000	SLS 516 Part 1 Section 1/ ISO 4833-1:2013
Yeast & Mould, cfu/ml	<10	SLS 516 Part 2 Section 2 /ISO 21527:2008
<i>Salmonella</i> , per 25 g	Negative	ISO 6579-1:2017
<i>E.coli</i> , MPN per g	Negative	SLS 516 Part 12/ ISO 7251: 2005
Coliform Count, MPN per g	<3	SLS 516 Part 3 Section 1

Nutritionals		
Nutritional Information (Per 100g)	Energy (kJ)	3 696
	(kcal)	899
	Protein (g)	0
	Fat (g)	99.9
	of which Saturates (g)	94.0
	Total Carbohydrates (g)	0
	Available Carbohydrates (g)	0
	of which Sugars (g)	0
	Fibre (g)	0
	Sodium (mg)	<0.01
Fatty Acid Composition % (Typical Vales)	Caproic (C6)	0.3 - 0.7
	Caprylic(C8)	4.6 – 10.0
	Capric (C10)	5.0 – 8.0
	Lauric (C12)	45.1 – 53.2
	Myristic (C14)	16.8 – 21.0
	Palmitic (C16)	7.5 – 10.2
	Stearic (C18)	2.0 – 4.0
	Oleic (C18:1)	4.5 - 10.0
	Linoleic (C18:2)	1 – 2.5

Document No.:	OVCO-LK	Version No:	011
Reason for Issue:	Updated melting/thawing instructions	Date Of Issue:	7/5/2024
Prepared By:	Madusha Dassanayaka	Approved By:	Esther Kiwana

Packaging Information	
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels
Packaging Formats	10 litre (9.2 Kg) - Packed in Nylon, PET-coated LDPE & contained in a White colour pail. 
	Paper IBC packaging - 1000L (Tote bin) (Heating pad is preinstalled with the liner)  <p>1. Box a) Dimensions : ID L1000 x W1000 x H1000mm OD L1090 x W1090 x H1000mm (without pallet) * Tolerance ±10 to 15mm</p>
	500ml glass bottles packed in a cardboard box (12 glass btls/carton) 
Pallet Configuration	8 pails/layer – 8 layers/pallet 100 cartons/ pallet Pallet configurations may vary according to the contract.
Labelling	Product name, manufacturer, COO, lot batch number, manufacturing and best before dates
Shelf life	24 months from manufacturing date when stored in original packaging with appropriate environmental conditions.
Storage Conditions	Recommended temperature range and humidity: 25 – 32 °C maximum at 70% maximum relative humidity. The product is liquid at temperatures above 25°C NB: The processor's recommended temperatures of 25-32°C are the ambient temperatures in the country of manufacture. Store in odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas.

Document No.:	OVCO-LK	Version No:	011
Reason for Issue:	Updated melting/thawing instructions	Date Of Issue:	7/5/2024
Prepared By:	Madusha Dassanayaka	Approved By:	Esther Kiwana

Melting / Thawing Instructions	500 ml Glass bottle / 10kg plastic pail	1 tonne Tote (IBC)
	<p>To melt, scoop the portion of oil needed from the carton /pail and transfer to a separate container.</p> <p>Cover the container and place over a warm to hot water bath until melted.</p>	<p>There is a heating pad on the base of the IBC for use in melting /thawing the contents of the 1 tonne Tote.</p> <p>Liquification of coconut oil</p> <p>The heater, with a 52°C thermostat, does not keep the entire contents of the tote heated at 52°C. When the heater reaches 52°C, it automatically switches off. Heat is then transferred to the product up in the tote, causing the temperature near the heater to decrease. Once the temperature drops to around 38°C, the heater switches back on, initiating another heating cycle and that repeats repeatedly.</p> <p>Based on the unique characteristics of each product and external factors such as ambient temperature (e.g., temperature outside, warehouse conditions), the duration required for complete liquefaction may vary.</p> <p>When melted, the product may develop slight turbidity and may form white to light yellow sediments at the bottom of the container.</p> <p>Re-heating</p> <p>Please note: If the contents of the IBC are repeatedly re-heated deterioration in the appearance of the coconut oil may occur. To mitigate quality degradation, it's advisable to avoid multiple thawing and freezing cycles.</p>
	<p>Safety instructions – once the product is liquid:</p> <ul style="list-style-type: none"> ○ Important! Always unplug the heater before discharging. ○ It's recommended to empty the whole product at once. ○ It's possible to partially empty the product but ensure that there is at least 200 L of the product inside the tote when the heater is on. ○ Do not heat the empty package. 	

Warranty	<p>It Is Warranted That: The Foodstuff, Packaging and Label (Hereinafter Called “The Product”) Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.</p>
-----------------	--

<p>Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.</p>						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS, tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

