



## PRODUCT SPECIFICATION

**PRODUCT NAME:** Refined, Bleached, Deodorized (RBD) Coconut Oil

**PRODUCT DESCRIPTION:**

Coconut oil is refined, bleached, and deodorized (RBD has a high concentration of medium chain triglycerides, consists mostly of short chain fatty acids and is solid below and liquid above room temperature melting point (23-27°C). Coconut Oil is highly stable against oxidation and is frequently used in applications where long shelf life is desired.

**ORIGIN:**

Processing origin: Indonesia, Philippines, Netherlands, Germany, Spain, Poland

Raw materials origin: Indonesia, Philippines, Ivory Coast, Papua New Guinea and other

Technical specifications		Description		Reference Method
<b>Sensory:</b>				
Taste		Bland		<i>Internal method</i>
Odour		Bland		<i>Internal method</i>
Appearance when solid		White		<i>Internal method</i>
Appearance when melted		Clear		<i>Internal method</i>
<b>Chemical:</b>		<b>Max</b>		
Free fatty Acid, as lauric	%	0.1		<i>EN-ISO 660:2009</i>
Trans-fatty acids	g/100 g	0.1		<i>LST EN ISO 12966-1:2015</i> <i>LST EN ISO 12966-2:2011</i>
Peroxide Value, at loading	meq O <sub>2</sub> /kg	10		<i>ISO 3960:2007</i>
Iodine value	g/100g	12		<i>LST EN ISO 3961:2013</i>
Moisture content	%	0.1		<i>ISO 662:2016</i>
Saponification value (KOH)	mg/g	265		<i>EN ISO 3657:2003</i>
Colour (Lovibond) 5.25“	Red	2		<i>ISO 15305:1998</i>
Colour (Lovibond) 5.25“	Yellow	15		<i>ISO 15305:1998</i>
<b>Typical Fatty Acid composition:</b>		<b>Min</b>	<b>Max</b>	
C06:0	%	0.05	0.7	<i>LST EN ISO 12966-4:2015</i>
C08:0	%	4.6	10	<i>LST EN ISO 12966-4:2015</i>
C10:0	%	5	8	<i>LST EN ISO 12966-4:2015</i>
C12:0	%	45.1	53.2	<i>LST EN ISO 12966-4:2015</i>
C14:0	%	16.8	21	<i>LST EN ISO 12966-4:2015</i>
C16:0	%	7.5	10.2	<i>LST EN ISO 12966-4:2015</i>
C18:0	%	2	4	<i>LST EN ISO 12966-4:2015</i>
C18:1	%	5	10	<i>LST EN ISO 12966-4:2015</i>
C18:2	%	1	2.5	<i>LST EN ISO 12966-4:2015</i>

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C18:3	%	0.05	0.2	<i>LST EN ISO 12966-4:2015</i>
C20:0	%	0.05	0.2	<i>LST EN ISO 12966-4:2015</i>
<b>Physical:</b>		<b>Min</b>	<b>Max</b>	
Typical Melting Point	°C	23	27	
Relative density at 40 °C	g/cm3	0.908	0.921	<i>IUPAC 2.101</i>
Refractive index at 40°C		1.448	1.450	<i>IUPAC 2.101</i>
Solid fat content at 20°C	%	30	45	<i>ISO 8292-1</i>
Solid fat content at 30°C	%	0	<0.5	<i>ISO 8292-1</i>

<b>Microbiology:</b>		<b>Max</b>		
Aerobic Plate Count	cfu/g	<100		<i>LST EN ISO 4833-1:2013</i>
Yeast Count	cfu/g	<100		<i>LST ISO 21527-2:2008</i>
Mold Count	cfu/g	<100		<i>LST ISO 21527-2:2008</i>
Coliform bacteria count	MPN	<1,0		<i>LST ISO 4831:2006</i>
<i>Salmonella</i> (25g)	cfu/g	Not detected		<i>LST EN ISO 6579:2003</i>
<i>E.coli</i> (1g)	cfu/g	Not detected		<i>LST ISO 16649-2:2002/P:2009</i>
<i>Enterobacteriaceae</i>	cfu/g	<100		<i>LST EN ISO 21528-2:2009</i>
<i>Listeria monocytogenes</i>	cfu/g	<100		<i>LST EN ISO 11290-1:2003</i>
<b>Heavy metals:</b>		<b>Min</b>	<b>Max</b>	
Arsenic (As)	mg/kg	0	0.1	<i>SVP 051 CHE</i>
Cadmium (Cd)	mg/kg	0	0.1	<i>SVP 051 CHE</i>
Lead (Pb)	mg/kg	0	0.10	<i>SVP 051 CHE</i>
Mercury (Hg)	mg/kg	0	0.1	<i>SVP 051 CHE</i>
Iron (Fe)	mg/kg	0	1.5	<i>SVP 051 CHE</i>
Copper (Cu)	mg/kg	0	0.1	<i>SVP 051 CHE</i>
<b>Myxotoxins:</b>		<b>Min</b>	<b>Max</b>	
Aflatoxin B1	µg/kg	0	2.0	<i>SVP 5.4 P-22</i>
<b>3-monochloropropanol (3-MCPD)</b>	µg/kg	0	20	<i>ISO 18363-3:2017</i>
<b>Glycidyl fatty acid esters expressed as glycidol</b>	µg/kg	0	1000	<i>ISO 18363-3:2017</i>
Benzo[a]pyrene	µg/kg	0	2.0	<i>ISO 22959:2009</i>
Dioxins (WHO-PCDD/F-TEQ)	pg/g fat	0	0.75	<i>EC 2017/644 and EC 2017/771</i>
Diox+diox like PCB (WHO-PCDD/F-PCB-TEQ)	pg/g fat	0	1.5	<i>EC 2017/644 and EC 2017/771</i>
Sum of 6 PCBs (ICES-6)	ng/g fat	0	40	<i>EC 2017/644 and EC 2017/771</i>
Sum of benzo(a)- pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	µg/kg	0	10	<i>SVP 5.4-105</i>
<b>Pesticides</b>	mg/kg	Not detected		<i>PN-EN 15662:2008 (S)</i>

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## NUTRITIONAL VALUE:

Typical nutritional values per 100 g of the product:

Energy	3697 kJ/899 kcal
Total Fat:	99,90 g
Saturated Fat	90,02 g
Polyunsaturated Fat	1,97 g
Monounsaturated Fat	7,85 g
Trans Fat	0 g
Total Carbohydrate:	0 g
of which sugars	0 g
Protein	0 g
Salt	0,002 g

## ALLERGENES:

Use of raw materials, food additives or processing aids of allergenic potential according to EU regulations

## GMO:

The product is not made of ingredients from Genetically Modified Organisms (GMO). Consequently, it can be labelled as non-GMO under the European regulations EC 1829/2003 and EC 1830/2003 on GMO.

## LABELLING EXAMPLE:

Batch No. XXXXX	Production date: 2020-01-01	Date of expiry: 2021-06-30
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## SHELF LIFE:

18 months from production date, when kept under correct storage conditions and in original packaging.

## PACKAGING:

- Bag-In-Box (Brutto 20,50kg/Netto 20kg or Brutto 10,25kg/Netto 10,00 Kg)
- IBC container (Brutto 1008kg/Netto 950kg)
- Tanker truck (up to 25 000 kg Netto)

## STORAGE CONDITIONS:

It is essential to store RBD Coconut Oil in a cool and dry place at temperature below 15°C and at a maximum relative humidity of 75%. Keep it in an odorless environment and away from direct sunlight.

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## **PRODUCTION ADDITIVES:**

This product may contain traces of citric acid since this is used up to 20 ppm in the final production stage to prevent deterioration. According EU directive EC 1169/2011 this does not need to be labelled as an additive in final products.

Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, including all amendments

Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, including all amendments

Regulation (EC) No 1333/2008 on food additives, including all amendments

Last review 2021-03-03

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