
	<b>PRODUCT SPECIFICATION</b>	
<b>Item Code</b>	<b>PRODUCT NAME</b> COCONUT OIL DEODORIZED	<b>Supplier</b> CARE

### 1) GENERAL DESCRIPTION

Product	Vegetable fat obtained by the process of <i>Cocos nucifera</i> L. coconuts
Origin	Colombia

### 2) NUTRITIONAL VALUES in 100 g

(Average Values - Source: USDA Nutrient Database)

Energy value	3607 kJ – 862 kcal
Carbohydrate	0,0 g
Protein	0,0 g
Fat	100,0 g
Ash	0,0 g
Dietary fiber	0,0 g
Water	0,0 g

### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Characteristic
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Alerts	None
Lauric acid	45,1 – 50,3%
Myristic acid	16,8 – 20,6%
Palmitic acid	7,7 – 10,2%
Oleic acid	≤5,6%
Linoleic acid	1,0 – 2,1%
Stearic acid	2,3 – 3,5%
Capric acid	5,5 – 7,8%
Caprylic acid	4,6 – 9,4%
Free fatty acids	≤ 9,6%
Unsaponifiable matter	0%
Melting point	20 - 28 °C
Coagulation point	21 - 27 °C
Fat index	
- iodine number	7,5 – 10,5
- acid number	≤4,0
- saponification number	250 -265
- peroxid number	≤10,0

#### 4) MICROBIOLOGICAL PARAMETERS

Total plate count	≤ 10.000 ufc/g
E. Coli	Absent
Enterobacteriaceae	Absent
Yeasts and Moulds	< 100 ufc/g
Salmonella	Absent

#### 5) BIOLOGICAL PARAMETERS

GMO	Absent
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#### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Available
Bio Suisse	
JAS	
Kosher	Available
BRC	

#### 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from direct light, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

#### 8) PACKAGING AND SHELF LIFE

Packaging	External: cardboard box. Internal: polythene bags.
Net weight	25 kg
Shelf -life	Best before date within 24 months from the production

#### 9) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

**The file reports data received from the producer/supplier.  
The information are indicative and subjects to modifications without notice**

## 10) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES
Shellfish and derived products	NO	NO	NO
Eggs and derived products	NO	NO	NO
Fish and derived products	NO	NO	NO
Peanuts and derived products	NO	NO	NO
Soy and derived products	NO	NO	YES
Lupin and derived products	NO	NO	YES
Milk and derived products (included lactose)	NO	NO	NO
Fruit with shell: almonds ( <i>Amigdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoensis</i> (Wangenh) K.Koch], Brasile nuts ( <i>Bertolletia excelsia</i> ), pistachio ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> ) and derived products	NO	NO	YES
Celery and derived products	NO	NO	YES
Mustard and derived products	NO	NO	YES
Sesame seeds and derived products	NO	NO	YES
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO <sub>2</sub>	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020