



Coconut oil

Version: 01

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General	
Product description	100% vegetable oil (refined, bleached and deodorised coconut oil)
Ingredient declaration	Coconut oil
Additives	No additives
GMO status	GMO-free : in view of Regulation (EC) 1829/2003 and 1830/2003 this product is not subject to GM labeling and traceability requirements.
Country of origin	On request
Intended use	Suitable for use in the food industry, for frying, stir-frying and baking.

Packaging, storage and shelf life		
The packing is free from unwanted physical and chemical contamination and meets the European legislation EG 1935/2004 and EU 10/2011.		
Store in a dry and dark place at room temperature ($\leq 20^{\circ}\text{C}$). Close after use.		
<i>Available in packaging:</i>	<i>Shelf life from manufacture:</i>	<i>Minimal shelf life at delivery:</i>
500 ml plastic jar	18 months	9 months
10 liter bag in box	18 months	9 months
20 kg box	12 months	6 months
1000 liter IBC	12 months	6 months

Organoleptic characteristics	
Texture	Solid
Taste	Neutral
Odor	Neutral
Color	White

Physical and chemical characteristics	
Parameters	Norm
Density at 40°C	908 - 921 kg/m^3
Peroxide value	Up to max 10,0 meq/kg (at the end of shelf life Codex Stan 210-1999)
Melting point	$24-27^{\circ}\text{C}$
SFC (Solid fat content) at 10°C	80%
20°C	34-42%
30°C	<1%


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Fatty acids composition		
Fatty acid	Min.	Max.
C8:0 Caprylic acid	5	9
C10:0 Capric acid	5	7
C12:0 Lauric acid	45	48
C14:0 Myristic acid	16	20
C16:0 Palmitic acid	8	11
C18:0 Stearic acid	2	4
C18:1 Oleic acid	6	9
C18:2 Linoleic acid	1	2,5
Trans fatty acids		1

Average nutritional value per 100g	
Energie value	3700 kJ / 900 kcal
Fats	100 g
Of which Saturated fats	91 g
Monounsaturated fats	7 g
Polyunsaturated fats	2 g
Carbohydrates	0 g
of which Sugars	0 g
Proteins	0 g
Salt	0 g

Microbiological characteristics
Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Directive (EC)2073/2005. Please note that refined oils and fats undergo a sterilization step and are then not susceptible to the growth of microorganisms due to the low water activity levels in commercially available refined oils and fats. Oils and Fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

Contaminants	
Heavy metals (according to Regulation EC 1881/2006 and MVO-values)	Standards
Lead (Pb)	Max. 0,1 mg/kg
Iron (Fe)	Max. 0,5 mg/kg
Copper (Cu)	Max. 0,05 mg/kg
Arsenic (As)	Max. 0,1 mg/kg
Pesticides (according to Regulation EC 396/2005 and its amendments)	
Pesticides residues	EC 396/2005
Polyaromatic hydrocarbons (according to Regulation EC 1881/2006 and its amendment EU 835/2011)	
PAH 4: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Max 20 ppb
Benzo(a)pyrene	Max 2 ppb



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Aflatoxin (according to Regulation EC 1881/2006)	
Aflatoxin B ₁	max 2 µg/kg
Aflatoxin B ₁ +B ₂ +G ₁ +G ₂	max 4 µg/kg
Dioxin (according to Regulation EC 1881/2006 and its amendments & EU 1259/2011)	
Sum of dioxins (WHO-PCDD/F-TEQ)	Max. 0,75 pg/g fat
Som of dioxins and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)	Max. 1,25 pg/g fat
ICES-6 (Som van PCB28, PCB52, PCB101, PBC138, PCB153 en PCB180)	Max. 40 ng/g fat
Glycidyl-esters (according to Regulation EU 290/2018, amending EC 1881/2006)	
Glycidyl fatty acid esters expressed as glycidol	Max 1000 µg/kg
3-MCPD (according to Regulation EU 1322/2020, amending EC 1881/2006)	
Sum of 3-monochloropropanediol and 3-MCPD fatty acid esters, expressed as 3-MCPD	Max 1250 µg/kg

Allergens		
Allergenic substances and products thereof:	Recipe contains	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-	-
Crustaceans	-	-
Eggs	-	-
Fish	-	-
Peanuts	-	-
Soybeans	-	-
Milk	-	-
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamian nuts)	-	-
Celery	-	-
Mustard	-	-
Sesame	-	-
Sulphur dioxide and sulphites (E220 –E228) at concentrations of more than 10mg/kg or 10 mg/l, in terms of total SO ₂	-	-
Lupin	-	-
Molluscs	-	-

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