

HYDROGENATED RBD COCONUT OIL

PRODUCT: H-KOKOS
BRAND: MELTY
PRODUCT CODE: MEL-G - H/CNO

DESCRIPTION

Freshly extracted, hydrogenated refined, bleached and deodorized pure Coconut Oil.

APPLICATION

Widely used in creaming fat, ice cream, frozen whipped topping, coffee whiteners, baby food and others. Non-food applications include personal care product ingredient, lauric fatty acid product and soap.

	Unit - Measurement	Specification
FFA as Lauric Acid	%	Max 0.10
Peroxide value, when packed	Meq/Kg	Max 1
iodine value (Wijs)	g 12/100g	Max 1.0
Moisture & impurities	%	Max 0.1
Color (5 ¼ "Lovibond)	Red	Max 1.5
Color (5 ¼ "Lovibond)	Yellow	Max 15.0
Saponification Value	mgKOH/g	248-265
Unsaponifiable Matter	g/kg	Max 15
Refraction index	@ 40 °C	1.448 - 1.450
Slip Melting Point	°C	30-33
Relative Density	@ 40 °C/Water 20°C	0.908 - 0.921
Trans Fatty Acid	%	Max 1
Fatty Acid Composition (%)		
C 8:0	%	4.6-10.0
C 10:0	%	5.0-8.0
C 12:0	%	45.1-53.2
C 14:0	%	16.8-21.0
C 16:0	%	7.5-10.2
C 18:0	%	2.0-4.0
C 18:1	%	5.0-10.0
C 18:2	%	1.0 – 2.5
C 18:3	%	ND-0.2
C 20:0	%	ND-0.2
C 20:1	%	ND-0.2

Packing

20kg in carton

Storage

Essential to store in the original packing in a dry and cool temperature. Keep in an odorless environment and away from direct light.

Remark

The raw materials are not produced from genetically modified organism (GMO). The product is not used Allergen, materials with Polycyclic Aromatic Hydrocarbon (PAH), Poly Chlorinated Biphenyls (PCB) and / or their derivatives. The production of Coconut Oil, RBD CNO and RHCNO is integrated in a dedicated plant, there is no potential for cross contamination This product is non-GMO and does not consist of, or nor contain, nor is produces from raw materials or processing aids derived from gene modification technology.



Non-GMO



RSPO



HALAL



KOSHER



ISO