

PRODUCT SPECIFICATION SHEET

Coconut Oil

Product Specification

Test	Specification	Typical Results
Appearance	White-Off or White Waxy Solid At Room Temperature	Pass
Melting Point	23.5°- 27°C	Pass
Smell	Slight coconut smell	Pass
Arsenic	<= 0.5mg/kg	<0.5mg/kg
Color Lovibond	<=20yellow/2.0red	Pass
Free Fatty Acids - Oleic Acid	<=0.1%	<0.1%
Free Fatty Acids - Lauric Acid	<=0.07%	<0.07%
Iodine Value	6-11	Pass
Unsaponified Matter	<=1.5%	<1.5%
Peroxide Value	<=10meq/kg	<10meq/kg
Water	<=0.1%	<0.1%

Appropriate/legal use of this product is the responsibility of the user.

[Coconut Oil, Conventional RBD, 76, Food Grade](#)

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