



VIRGIN COCONUT OIL/ ORGANIC CERTIFIED

Product Specifications

General Characteristics

Product: Virgin Coconut Oil

Country of Origin: México

Ingredients: Coconut Oil (*cocos nucifera*).

Kosher certification: certified by KMD

Organic certification: certified by BIOAGRICERT, according to NOP/EU standards

Production Process

Oil obtained from pressing fresh coconut kernel and centrifugation. No chemicals added.

Chemical Properties

Free Fatty Acid (% as oleic acid): Not Detected

Peroxide Value: Not Detected

Moisture content (%): 0.14

Iodine Value: 2.84

Saponification number: 253.56 mg KOH/g

Microbiological Properties

Total Plate Count (cfu/g): ≤ 5000

NOM-092-SSA1-1994

Yeast and moulds (cfu/g): ≤ 100

NOM-111-SSA1-1994

Coliforms (cfu/g): ≤ 10

NOM-112-SSA1-1994

E.Coli and Salmonella: Not Detected

NOM-112-SSA1-1994

Fatty Acid Composition (%)

Caprylic	C:8	7,320
Capric	C:10	5,550
Lauric	C:12	47,980
Myristic	C:14	19,290
Palmitic	C:16	9,180
Stearic	C:18	3,410
Oleic	C:18:1	5,740
Linoleic	C:18:2	,910

Food Safety Statements

Manufactured in a facility that does not produce unrefined peanut, tree nut, soybean and wheat germ oils.

This product is classified as non-hazardous material per OSHA Hazard Communication Standard [29 CFR 1910.1200 (b) (6)(vi)] and is therefore exempt from the MSDS requirement.

Shelf Life & Storage

Store in a cool, dry place (50-70 °F). Keep product away from direct sources of heat, sunlight, and other oxidizers. Properly stored, unopened containers have an expected shelf life of 24 months from date of manufacture.