



*Part of
your life!*

refined coconut oil

general description

Refined coconut oil is freshly extracted, refined, bleached, and deodorised (RBD) pure coconut oil.

applications

RBD COCONUT OIL is widely used for frying application. It is a good source of liquid oil for margarine and shortening. It is also excellent oil for spraying onto surface of cracker and cookies. It is an ideal fat for flavoured coating used in ice cream industry and it is excellent source in replacing milk fat.

technical specifications

	specification	method
Free Fatty Acid (as lauric)	0.1% max	AOCS Ca 5a - 40
Moisture & Impurities	0.1% max	AOCS Ca 2c - 25
Iodine Value (Wijs)	7 - 11	AOCS Cd 1d - 92
Slip Melting Point (°C)	22 - 27	AOCS Cc 3 - 25
Colour (Lovibond 5 1/4" cell)	1.5R 15Y max	AOCS Cc13e - 92
Peroxide Value (at point of shipment)	1 meq/kg max	AOCS Cd 8 - 53
Saponification Value	250 - 265	AOCS Cd 3 -25
Solid Fat Content (°C)		
20	34.5	
25	0.9	IUPAC 2.150a
30	Nil	
Free Acid Content (typical value)		
Caprylic Acid	C 8:0	8.0
Capric Acid	C10:0	6.4
Lauric Acid	C12:0	48.5
Myristic Acid	C14:0	17.6
Palmitic Acid	C16:0	8.4
Stearic Acid	C18:0	2.5
Oleic Acid	C18:1	6.5
Linoleic Acid	C18:2	1.5

packing

RBD COCONUT OIL can be supplied in bulk, in drum and in tins.

storage

It is essential to store RBD COCONUT OIL in the original packing in a cool and dry place at temperature below 20°C and at a maximum relative humidity of 60%. Keep in an odourless environment and away from light.

shipment

RBD COCONUT OIL can be shipped in Isotank or parcel tankers for bulk delivery and in container for drums and tins.