

Product name	Organic Extra Virgin Coconut Oil
Country of Origin	Made in Myanmar
Composition	100 % pure coconut oil
Physical characteristics	<p>Texture - free from adulterants, water, visible sediments</p> <p>color - Crystal clear</p> <p>Flavor - Natural (very mild) aroma of coconut oil</p> <p>Odor - specific to coconut aroma</p> <p>Foreign matter – absent</p> <p>Moisture - 0.5 % max</p> <p>Relative density at 30C- 0.920</p> <p>Melting Point - 24.5°C</p>
Chemical Characteristics	<p>Insoluble Impurities % by mass,max < 0.02</p> <p>Free fatty acids, calculated as lauric acid % 0.04</p> <p>Iodine value:</p> <p>Unsaponifiable matter < 0.2</p> <p>Acid Value :</p> <p>Peroxide value:</p> <p>Lead: < 0.5 ppm</p> <p>Arsenic: < 1 ppm</p>
Microbiological Characteristics	<p>Total Plate Count: 300 cfu/g</p> <p>Total Coliform: NG/g</p> <p>E.coli: ND/g</p>
Processing step	It is produced by way of 100% cold pressed gravity separation method without heat and high pressure which then generates very low oil output but extremely precious and nutritious Extra Virgin Coconut Oil. The oil is then aged and settled without being filtered by pressure filter. It is truly a craft product.
Primary packing	Tank



Secondary packing	None
Storage	Room temperature
Distribution method	Room temperature by truck
Shelf life	18 months
Labeling requirements	Product name, type of product, net weight, country of origin, manufacturing date, composition, expiry date, storage condition
Preparation method	For cooking
Intended use	The product is to be for all consumer groups.
Food safety regulatory requirements	None