

Product name	Organic Virgin Coconut Oil (Centrifuge)
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 (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>Sponification value > 255</p> <p>Unspoonificable matter < 0.2</p> <p>Acid Value : < 4</p> <p>Peroxide value: <10</p> <p>Lead: < 0.1 mg/kg</p> <p>Arsenic: < 0.1 mg/kg</p>
Microbiological Characteristics	<p>Total Plate Count: 300 cfu/g</p> <p>Total Coliform: ND/g</p> <p>E.coli: ND/g</p>
Processing step	Virgin coconut oil is extracted coconut milk which then process by three stages of centrifuge with low heat treatment an then purified by physical process such as filtration.
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