



**PRODUCT SPECIFICATION  
JAINDI EXPORTS PVT LTD**

**NO.47, INDUSTRIAL STATE, DANKOTUWA, SRI LANKA**

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**PRODUCT NAME:** Organic Virgin Coconut Oil

**INGREDIENTS:** Organic Coconut

**ORIGIN:** Sri Lanka

**DESCRIPTION:** Organic white coconut kernel is dried and expelled under cold pressed method. The Temperature of entire process will maintain at 57+/-2<sup>0</sup>C. After filtering oil is filled in to the containers according to the buyers' requirements.

**ORGANOLEPTIC PROPERTIES:**

Appearance : Solid - Milky White, Cloudy look  
Liquid – Clear Colorless fluid, free from visible sediment  
Odor : Odorless /free from odors foreign to coconut  
Taste : Typical taste of coconut oil, free from off flavors including rancidity.  
Consistency : Liquid - above 25<sup>0</sup>C  
Solid - below 25<sup>0</sup>C

**INTENDED USE:**

Use in cooking, deep frying process, cosmetic, salads etc.

**MICROBIOLOGICAL STANDARDS:**

| Parameter         | Test Method      | Limits        |
|-------------------|------------------|---------------|
| Total plate count | ISO 4833-1:2013  | <100 CFU/g    |
| Yeast & Mold      | ISO 21527 : 2007 | < 10 CFU/g    |
| Coliform          | ISO 4831 : 2006  | Negative      |
| E. coli           | ISO 7251 : 2005  | Negative      |
| Salmonella        | ISO 6579-1:2017  | Negative/25 g |

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### Chemical and Physical Standards

| Parameter          |                                   | According to        |
|--------------------|-----------------------------------|---------------------|
| Moisture           | < 0.12 %                          | AOCS Ca 2c-25       |
| Pesticides         | < 0.01mg/kg                       | EU-VO 834/2007      |
| <b>Heavy Metal</b> |                                   | EC 396, EU 2018/960 |
| Lead (Pb)          | <0.10 mg/kg                       |                     |
| Cadmium (Cd)       | <0.05 mg/kg                       |                     |
| Arsenic (As)       | <0.10 mg/kg                       |                     |
| Aflatoxins         | EU VO / EU regulation 1881 / 2006 |                     |
| B1                 | <2.0 µg/kg                        |                     |
| B1+B2+G1+G2        | <4.0 µg/kg                        |                     |

### Quality Values:

|                           |             |
|---------------------------|-------------|
| Relative density at 30 °C | 0.915-0.920 |
| Iodine value              | 4.10-6.0    |
| FFA (Free fatty acid)     | 0.1 max     |
| Saponification value      | Min 255     |
| Mineral Acidity           | Nil         |
| Melting point             | 22-25 ° C   |

**SHELF LIFE:** Maximum 24 months (if store under ambient temperature)

**STORAGE:** Cool and dry place at ambient temperature (25-28 ° C), away from direct sunlight

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**Packaging**

| Type of packaging                 | Net size | Secondary packaging    |
|-----------------------------------|----------|------------------------|
| Glass Jar                         | 200 ml   | Corrugated carton/tray |
|                                   | 250 ml   |                        |
|                                   | 300 ml   |                        |
|                                   | 330 ml   |                        |
|                                   | 450 ml   |                        |
|                                   | 500 ml   |                        |
|                                   | 700 ml   |                        |
| PET Jars                          | 950 ml   | Corrugated carton/tray |
|                                   | 250 ml   |                        |
|                                   | 330 ml   |                        |
|                                   | 500 ml   |                        |
|                                   | 950 ml   |                        |
| Pail bucket with inner poly liner | 4 L      | Pail                   |
|                                   | 20 L     |                        |
| Metal Steel Drum                  | 192 kg   | Steel Drum             |
| Tote box with inner polyliner     | 920 kg   | Corrugated Box         |

Further sizes are available as per the customer requirements.

**Nutritional values per 100g**

|               |          |
|---------------|----------|
| Energy        | 900 kcal |
| Total fat     | 99.96g   |
| Saturated     | 94.62g   |
| Trans         | 0.00g    |
| Protein       | 0.00g    |
| Carbohydrates | 0.00g    |
| Sugar         | 0.00g    |
| Sodium        | 2.20mg   |
| Dietary Fiber | 0.00g    |

(Values may vary naturally)

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| Allergen Components   | Presence in products (yes/no) |
|---|-------------------------------|
| Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and any derived products   | No                            |
| Crustaceans and any derived product   | No                            |
| Fish and any derived products   | No                            |
| Molluscs and any derived products   | No                            |
| Eggs and any derived products   | No                            |
| Soybeans and any derived products   | No                            |
| Milk and any derived products   | No                            |
| Nuts i. e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nuttillinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and any derived products | No                            |
| Peanuts and any derived products  | No                            |
| Celery and any derived products   | No                            |
| Mustard and any derived products  | No                            |
| Sesame seeds and any derived products   | No                            |
| Lupin and any derived products  | No                            |
| Sulphur dioxide and sulphites   | No                            |

|  |   |
|--|---|
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**LABELING, TRACEABILITY:**

The lot number and the BBD are printed on secondary package as well. The lot number and the BBD are printed on secondary package. The lot number is gathered according to the information of the relevant order.

**ALLERGENS:**

The products does not contain any ingredients of the following potential allergens according to the Directive 2000/13/EC as at 20th March 2000, Directive 2003/89/EC as at 10th Nov 2003 as regards indication of the ingredients present in foodstuffs, Directive 007/68/EEC v. 27th Nov 2007 amending Annex III a to Directive 200/13/EC of the European Parliament and of the council as regards certain food ingredients. According to EU legislation 1169/2011, VCO does not contain any of allergen as listed below. However, As per FDA Food Allergen Labeling and Consumer Protection Act (FALCPA) 2004 (added October 2006)- Section 201 (qq), Coconut is listed as tree nut and considered as a major food allergen. This product is made mainly from Coconut.

**GMO AND IRRADIATION INFORMATION:**

- The product is not sulfured and no flavors are added. During processing, treatment and storage it was not treated with any ionizing radiation.
- The product and the packaging material conform to the applicable German and European Food and Packaging Law in the recent version.
- The product is not processed from GMO nor does it contain GMO according to EG regulation 1829/2003. Marking "genetically modified" is not required

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