



## PRODUCT SPECIFICATION

Product Name		Coconut Oil			
Date	02/10/2018	Product Code	WHC024	Rev	12
Description	Coconut Oil				
Appearance (20°C)	White Solid Fat				
Odour	Free from any rancid and foreign odours				
Origin	Majority South East Asia (Philippines and/or Indonesia) and to a minor extent Papua New Guinea				
Application	Widely used in the Food, Feed and Cosmetic industries				
INCI Name	Cocos Nucifera oil				
CAS Number	8001-31-8	EC Number	232-282-8		

### Product Breakdown

Ingredient	% in Product	Country of Origin
Coconut Oil	100	Majority South East Asia (Philippines and/or Indonesia) and to a minor extent Papua New Guinea

### General Product Details

Shelf Life and Storage Instructions	
Shelf life from date of production	12 months
Shelf life once opened	As coded if resealed and stored as advise below
Storage instructions	Store in a cool, dry place away from odours
Transport Temperature	Ambient
Recommended storage instructions once opened	Store in a cool, dry place away from odours

Product Characteristic	
Appearance	White/ Off white Solid Fat, clear when melting.
Odour	Free from rancid and foreign odours
Flavour	Bland, Free from rancid and foreign flavours

Product Protection	
(MD/Sieve/Filtration) Please specify and describe frequency	Metal detection – 4mm SS Filtration - 200µ
Certificate of Analysis	Available on request.



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Analytical Characteristics- Typical			
Test	Test Method	Unit	Value
Free Fatty Acid (as Lauric Acid)	ISO 660	%	0.10 max
Peroxide Value	ISO 3960	Meq/kg	1.0 max
Iodine Value	ISO 3961	Per 100g	8-11
Colour Lovibond 5.25"			1.5R max

Microbiology Analysis-N/A				
Organism	Unit	Target	Reject	Test Method
<b>Comments:</b> - The refined oil used as an ingredient is sterilised at the final processing stage. It composition precludes the growth of all pathogens and spoilage organisms, and virtually all other micro-organisms				

Nutrition Information (per 100ml as sold)		
Test	Unit	Result
Energy	Kcals/kJ	900/3700
Carbohydrate:		0
Of which sugars	(g)	0
Of which polyols	(g)	
Of which starch	(g)	
Fat:		100
Of which saturates	(g)	92
Of which mono-unsaturates	(g)	7
Of which poly-unsaturates	(g)	1
Fibre	(g)	0
Protein	(g)	0
Salt	(g)	0.001

Dietary and Food Intolerance Information	Yes	No
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	Yes	
Suitable for Halal Diets	Yes but not certified as such	

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Suitable for Kosher Diets

Yes but not certified as such

Genetically Modified Organisms and Irradiation	Yes	No
Does this product contain any genetically modified protein or DNA?		No
Has this product and its ingredients been genetically modified?		No
Has this product been irradiated?		No

### “FREE FROM” List (If ‘YES’ the product is free from the material listed)

Items	Yes	No	If ‘No’ please specify the name and E number of the additives
Colours	Yes		
Azo Colours	Yes		
Antioxidants	Yes		
Preservatives	Yes		
Flavourings	Yes		
Flavour Enhancers	Yes		
Sweeteners	Yes		
Emulsifiers, Stabilisers and Thickeners	Yes		
Anti-Caking and Firming Agents	Yes		
Yeasts	Yes		
Other Additives	Yes		
Fruit and Fruit Derivatives		No	Coconut
Vegetable and Vegetable Derivatives	Yes		
Animal Products & Derivatives (Beef/Lamb/Pork/Poultry)	Yes		

### Allergens and Food Intolerance (Please confirm the presence of absence of allergens)

No.	Allergen Lists	Product Contains Allergens		In which component is the allergen contained
		Yes	No	
1	Milk & Milk Derivatives		No	
2	Egg & Egg Derivatives		No	
3	Fish, Crustacean, Molluscs & Derivatives		No	
4	Peanut & Derivatives		No	
5	Nut Derivatives		No	
6	Sesame Seeds & Derivatives		No	

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7	Soya & Derivatives		No	
8	Wheat/Barley/Oats/Rye & Derivatives		No	
9	Maize & Maize Derivatives		No	
10	Gluten		No	
11	Celery, Celeriac & Derivatives		No	
12	Mustard & Derivatives		No	
13	Lupin		No	
14	Sulphites/Sulphur Dioxide		No	

### Packaging Information

No.	Description/Details	Answer
1	Selling units available – e.g. 12.5kg, 10 kg Box, Litre, KG	12.5kg box
2	How many selling units per pallet?	80

### Primary Packaging Weights – e.g. Boxes, Bags, Lids, Labels, Liners

Packaging item	Card	Plastic	Aluminium	Steel	Glass	Wood	Other
Liner Bag		16g					
Carton	317g						

### Pallet Packaging Weights – e.g. Shrink Wrap, Pallet, Layer pads

Packaging item	Card	Plastic	Aluminium	Steel	Glass	Wood	Other
Pallet						30kg	
Stretch wrap		338g					

### Warranty Statement

The material shall be, free of impurities, infestation, taint, off-odours and shall conform in full to any UK and/or EU legislation.

The material will be manufactured and packaged in accordance with Good Manufacturing Practice and any appertaining Codes of Practice.

A Certificate of Analysis, noting relevant analytical parameters for each batch and conforming to this specification, will be made available by The Soap Kitchen



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**DISCLAIMER:** This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.

Please note as this is a wholly natural material some parameters, in particular, appearance, colour and odour, may change due to natural variation and climate change. This in no way affects the quality and efficacy of the product.