




Freeline-Vegetable Oils B.V., Vegetable Oils & Fats, FREELINE, The Netherlands,
 Phone: (31) 684766766, Fax: (31) 525-682395, E-mail: info@freeline-vegetableoils.com,
 Web: www.freeline-vegetableoils.com

	TECHNICAL SPECIFICATIONS	REVIEW: 03 <i>DATE: 01/2024</i>
	RBD COCONUT OIL	Page 1 of 1

PRODUCT NAME

Refined, Bleached and Deodorized Coconut Oil.

DESCRIPTION

Refined, bleached and deodorized coconut oil. Considered to be a “solid fat” with melting properties near room temperatures. It is water-like in appearance when melted, one of the cleanest tasting, and naturally stable vegetable oils.

APPLICATION

Widely used in confectionery applications as a centre fat, ice cream bar coating fat, frozen whipped toppings, coffee whiteners, baby food, roasting oil for nutmeats and calf milk replacers. Non food applications include personal care product ingredients, lauric fatty acid products, and soap making.

QUALITY VALUES

Specific Characteristics	Limits
FFA	Max. 0.1%
Colour (5¼” Lovibond) Red	Max 1.5
Peroxide Value	Max. 1
Taste	Bland
Melting Point (in °C)	23 - 27
Iodine Value	Max 11

TYPICAL VALUES

Fatty Acid Composition	Typical Ranges
C8:0	~ 9
C10:0	~ 9
C12:0	43 - 51
C14:0	16 - 21
C16:0	7.5 - 11
C18:0	2 - 4
C18:1	5 - 10
C18:2	1 - 3
Trans Fatty Acids	~ 1

REMARKS

The raw materials are not produced from genetically modified organisms (GMO). The product has not been treated with ionizing radiation.

NOTE: This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.