

KASKADE

PRODUCTS FROM NATURE

PRODUCT SPECIFICATIONS

ORGANIC REFINED, BLEACHED AND DEODORISED COCONUT OIL (RBD)

Origin and production

Philippines, Sri Lanka, The Netherlands

This neutral, odourless coconut oil is obtained using organically approved extraction and refining methods.

The production embraces the removal of the bark and drying of the copra (nut without bark). The most common way is sun drying. The copra runs through a screw press, gets filtered and refined.

The bleaching happens through filtering by chalky clay and addition of active charcoal.

By subjecting the oil in a brief steam bath, it gets deodorised. Due to this process the last parts of clay and charcoal are removed and are not found in the final analyses.

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Ingredients

100% Organic, refined coconut oil (*Cocos nucifera*)

Characteristics

- easy to digest
- Contains fatty acids with Medium Chain Triglycerides (MCT)
- high smoking point (177° C, 350° F)

Physical/ Organoleptic specifications

Appearance: semi-solid fat, liquifies above 22° C

Colour: whitish

Flavour and aroma: neutral, free from foreign and rancid odour

Use

For baking or stir-frying

In the food industry it is used as fatty component

In the pharmaceutical and cosmetics industry, it is used as base and carrier ingredient

Store

Not above room temperature, tightly sealed in a dark and dry environment

Shelf life

18 months from production date

GMO statement

This product complies with the current EU-regulation (EC) N° 1829/2003 and 1830/2003 relating to the prohibition on the use of GMO's.

Chemical data	min.	max.	
Index of refraction (40° C)	1,448	1,451	
Acid value		0,50	
Iodine value	7	12	
Saponification	245	270	
Melting point	20	28	° C

Fatty acid composition

Caproic acid	(C 6:0)		1,5	%
Caprylic acid	(C 8:0)	5,0	11,0	%
Capric acid	(C 10:0)	4,0	9,0	%
Lauric acid	(C 12:0)	40,0	56,0	%
Myristic acid	(C 14:0)	15,0	23,0	%
Palmitic acid	(C 16:0)	7,0	12,0	%
Stearic acid	(C 18:0)	1,5	5,0	%
Oleic acid	(C 18:1)	4,0	10,0	%
Linolic acid	(C 18:2)	1,0	3,0	%

Nutritional value	per 100 g:	per 100 ml:
Energetic value	3700 kJ /900 kcal	3400 kJ/827 kcal
Total fats	100	91,9
- of which saturated fat	91,6	84,1
- of which mono unsaturated fat	7,0	6,4
- of which poly unsaturated fat	1,7	1,6

Carbohydrates	0	0
Proteins	0	0
Salt	0	0

Allergens <i>According to EU-Regulation 1169/2011</i>	The product contains according to recipe	Cross-contamination can be ruled out
Cereals who can contain gluten (wheat, rye, barley, oat, spelt, kamut or the hybrid stems of it, as well as the products of it)	no	yes
Crustaceans	no	yes
Eggs & egg products	no	yes
Fish & fish products	no	yes
Peanuts	no	yes
Soy & soy products	no	yes
Milk and milk products (inclusive lactose)	no	yes
Nuts	no	yes
Celery	no	yes
Mustard	no	yes
Sesame seeds	no	yes
Sulphur dioxide and sulphites (>10 mg SO ₂ /kg or litre)	no	yes
Lupine	no	yes
Molluscs	no	yes

Analytical parameters

Microbiology	Pathogens:	
<i>In accordance with regulation (EC) 2073/2005</i>	Salmonella	Absent / negative
	Others:	
	Total plate count	Max. 1000 (cfu/g)
	E. coli	Max. 10 (cfu/g)
	Enterobacteriaceae	Max. 10 (cfu/g)
	Yeast count	Max. 100 (cfu/g)
	Mould count	Max. 100 (cfu/g)

Packaging

IBC

25kg: bag in carton board box

500ml, 1000ml, 2500ml, 10L: PP5 bucket with lid

Certification

Certified organic by TÜV NORD Integra Belgium BE-BIO-02

Certified Fairtrade by FLOCERT available

Applicable Legislation

EC 834/2007 and EC 889/2008 : Organic Regulation

EC 1935/2004 and EC 10/2011 : Packing Regulation

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Approved by: Stephan CERRUTI, CEO