

# KASKADE

PRODUCTS FROM NATURE

## PRODUCT SPECIFICATIONS

### ORGANIC, COLD PRESSED VIRGIN COCONUT OIL

#### Origin and production

Sri Lanka, Philippines

Virgin coconut oil is made from fresh coconut meat. The production embraces the removal of the bark, the elimination of the brown shell and washing. Then the white meat is grounded in fine flakes and dried. After drying the white meat goes through a screw press to extract the oil. The oil gets filtered afterwards to result in a clear oil.

#### Ingredients

Organic, cold pressed coconut oil (*Cocos nucifera*)

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#### Characteristics

- easy to digest.
- high amount of Medium Chain Triglycerides (MCT)
- high smoke point (177° C, 350° F)

#### Physical/ Organoleptic specifications

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

Colour: whitish

Flavour and aroma: sweet, freshly extracted coconut oil

#### Use

For baking, stir-frying or as a spread

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

### 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	1,452	
Acid value		0,60	
Iodine value	6	11	
Saponification value	248	265	
Melting point	20	28	° C
Lovibond color 5 ¼" yellow		20,0	
Lovibond color 5 ¼" red		2,0	

### Fatty acid composition

Caproic acid	(C 6:0)		1,0	%
Caprylic acid	(C 8:0)	5,0	10,0	%
Capric acid	(C 10:0)	4,5	10,0	%
Lauric acid	(C 12:0)	44,0	52,0	%
Myristic acid	(C 14:0)	17,0	23,0	%
Palmitic acid	(C 16:0)	7,5	11,0	%
Stearic acid	(C 18:0)	2,0	4,0	%
Oleic acid	(C 18:1)	4,0	9,0	%
Linoleic acid	(C 18:2)	0,5	3,0	%

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Nutritional value	per 100 g:	per 100 ml:
Energy	3700 kJ /900 kcal	3404 kJ/828 kcal
Total fat	100	92
- of which saturated fats	94,4	86,9
- of which monounsaturated fats	5,0	4,6
- of which polyunsaturated fats	0,8	0,8

Carbohydrates	0	0
Proteins	0	0
Salt	0	0

<b>Allergens</b> <i>According to EU-Regulation 1169/2011</i>	<b>The product contains according to recipe</b>	<b>Cross-contamination can be ruled out</b>
Cereals who can contain gluten (wheat, rye, barley, oat, spelt, kamut or de hybrid stems of it, as well 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 <sub>2</sub> /kg or litre)	no	yes
Lupine	no	yes
Molluscs	no	yes

### Analytical parameters

<b>Microbiology</b>	<b>Pathogens: *</b>	
<i>*In accordance with regulation (EC) 2073/2005</i> <i>** Internal limits</i>	Salmonella	Absent / negative
	<b>Others: **</b>	
	E. coli	Absent / negative
	Yeast count	< 150 (cfu/g)
	Mould count	< 150 (cfu/g)
	Total plate count	< 5000 cfu/ml

### **Packaging**

IBC

10 l: PP5 bucket with lid

325 ml and 1000 ml: transparent glass jar with aluminium twist-off lid

### **Certification**

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

### **Applicable Legislation**

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

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

Version: 8D11.2

Date of issue: 27/04/2021

Approved by: Stephan CERRUTI, CEO