

## COCONUT OIL

### Certificate of Conformity Coconut Oil

Organoleptic Properties	Bland taste, free from from foreign odours and off flavours.
Appearance	Clear and bright when melted.
Moisture	0.1% maximum
Free Fatty Acids	0.1% max
Peroxide Value	1.0 maximum
Iodine Value	7-11
Colour Lovibond 5.25 cell	2.0 Red maximum
Pulse NMR values N20° C N25° C N30 °C	30-42 5% maximum 1 % typical
Melt Point ° C	24°C typical
Additives non GM Soya Lecithan	0.05%

22/01/08

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