

NUTROCOCO VIRGIN COCONUT OIL

GENERAL DESCRIPTION

NUTROCOCO VIRGIN COCONUT OIL is produced from freshly harvested matured coconuts grown in United Plantations' own sustainable coconut plantations. Immediately after harvesting, the coconuts are dehusked and the coconut milk is extracted from the coconut kernel. The virgin coconut oil is obtained from the coconut milk by a specially developed extraction process using no heat, chemicals or refining. This unique process retains vital inherent nutrients in the oil, as well as, the fresh scent and taste of coconut milk.

PHYSICAL AND CHEMICAL PROPERTIES

% FFA (as lauric)	0.20 max (ex works)
% Moisture	0.20 max (ex works)
Iodine value (Wijs)	4 - 7
Lovibond Colour (5¼" cell)	1.0R max
Fatty Acid Composition (typical)	<u>%</u>
C ₈₀	9
C ₁₀	6
C ₁₂	50
C ₁₄	19
C ₁₆	7
C ₁₈	3
C _{18,1}	5
C _{18,2}	1
Saturates %	94
Monounsaturates %	5
Polyunsaturates %	1

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NUTRITIONAL INFORMATION PER SERVING

Serving 1 tbs	14 g	100 g
Calories	120 kcals	900 kcals
Protein	0 g	0 g
Carbohydrates	0 g	0 g
Fat	14 g	100 g
Saturated Fat	13.2 g	94 g
Monounsaturated Fat	0.7 g	5 g
Polyunsaturated Fat	0.1 g	1 g
Cholestrol	0 mg	0 mg

Additives :

none

Packing :

150ml and 320ml glass jars, 125ml, 250ml and 500 glass bottles.

Storage :

Keep away from direct sunlight. **NUTROCOCO VIRGIN COCONUT OIL** is liquid at temperatures above 25 °C, and becomes cloudy and solidifies at temperatures below 25 °C.