

FRACTIONATED COCONUT OIL



Physical Properties

Appearance	:	Light Coloured, low viscosity oil
Taste	:	Bland
Odour	:	Odourless
Colour	:	Lovibond 5 1/4 Cell 10Y: 1.OR max.
Solidification Point	:	Below 0°C

Nutrition Information

Total Fat content	:	99.9%
Energy kcal/100g (kj)	:	900 (3,600) approx
Minerals	:	Trace
Micro biological Data	:	Not applicable

Chemical Properties

Acid value	:	0.2 maximum
Peroxide Value (meq O2/kg)	:	1.0
Iodine Value, typically	:	1 max.

Typical Fatty Acid Composition

			%
Caproic	C 6	:	2 max.
Caprylic	C 8	:	50-80
Capric	C10	:	20-50
Lauric	C12	:	3 max..
Myristic	C14	:	1 max.

Typical Saturation Levels

Monounsaturated Fatty Acids	:	<1%
Saturated Fatty Acids	:	99%
Polyunsaturated Fatty Acids	:	<1%
Transfatty Acids	:	Not applicable

General

Saponification value	:	310 - 360
Unsaponifiable matter	:	0.5% maximum
Relative Density (20°C)	:	0.930 - 960
Refractive Index (20°C)	:	1.440 - 1.452
Hydroxyl Value	:	10 max.
Viscosity (20°C)	:	25 - 33 mPa
Moisture	:	0.20% max.
Ash	:	0.1% max.
Additives	:	NONE
Pack Sizes	:	45 gallon drums (190 kilos/200 kilos)

Handling and Storage

Stable at normal climatic temperatures, for best results store in cool ambient conditions.

Toxicological/Safety Information

Respiratory Protection	:	None required
Effect on Skin	:	Non hazardous, normal washing with soap
Effect on eyes	:	Normal flushing to remove
Fire Hazard	:	Appropriate protection should be taken liquid of low volatility - Avoid over
Spillage	:	Use suitable absorbent material followed by washing down using detergent