



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See www.doitorganic.com

Product	Organic virgin coconut oil
Code	15901
Country of agricultural origin	Sri Lanka / Philippines
Country of last processing	Sri Lanka / Philippines
Last update	08-11-2023
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic coconut
Additives	No additives
Process	Organic coconut meat is dried, pressed, filtered, centrifuged and packaged

Sensorial properties	
Smell	Light coconut smell, free of rancid off-odors
Colour	White
Taste	Light coconut taste, free of rancid off-taste
Appearance	White when solid and clear liquid when melted, Solid <26°C

Packing	
Net content	920 kg
Kind of packing	Palletized IBC tot with heat pad
Pieces per pallet	1

Shelf life	
Storage conditions	Store in dry and cool place
Shelf life	24 months after production



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Indicative nutritional values (per 100 gram)		(from supplier)
Energy	3688 KJ 896 Kcal	
Protein (g)	0	
Fat (g)	100	Saturated: 94
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties	
Moisture (%)	< 0.1
Saponification value (KOH/kg)	250 – 265
Iodine Value (cg/g)	4 – 6
Peroxide value (meq/kg)	< 3
FFA as lauric (%)	< 0.5
Density (g/ml)	0.915 – 0.920
FFA as oleic (%)	< 0.1

Fatty acid composition	
Caproic (C6:0)	0 – 0.8
Caprilic (C8:0)	4.0 – 10.0
Capric (C10:0)	4.0 – 10.0
Lauric (C12:0)	45.1 – 53.2
Myristic (C14:0)	16.0 – 21.0
Palmitic (C16:0)	7.5 – 10.2
Stearic (C18:0)	2.0 – 5.0
Oleic (C18:1)	4.8 – 10.0
Linoleic (C18:2)	0.8 – 2.5

Microbiological Properties	
Total Plate Count (cfu/g)	< 100
Yeasts & moulds (cfu/ml)	< 10
Coliforms (cfu/ml)	< 10
E. coli (cfu/ml)	< 10
Salmonella (cfu/25 ml)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	+
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No