

COCONUT OIL REFINED

QMR-TDS-CNO_ref

Natural oil extracted from Coconut (*Cocos Nucifera*) by mechanical cold pressing, filtered and refined to eliminate taste and smell. Solid white butter at room temperature and clear oil when melted. Natural coconut oil free from antioxidants, artificial colourings, flavourings, foreign matter, preservatives, solvents or stabilizers.

Ingredients	Coconut (<i>Cocos Nucifera</i>) oil
INCI	Cocos Nucifera Oil
CAS #	8001-31-8
EC #	232-282-8

REGULATION

Product offered

In accordance with REGULATION (EC) No 1223/2009 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 30 November 2009 on cosmetic products.

According to the European and Spanish Normative in respect to the food safety.

PROPERTIES AND APPLICATIONS

Cosmetics	Hair conditioning Masking Perfuming Skin conditioning
Food	Culinary use.

PYSICOCHEMICAL

Moisture	≤ 0,1 %
Iodine Index	7 – 21 g I ₂ /100g
Saponificación Index	245 – 270 mg KOH/g
Acid value	≤ 0,5 mg KOH/g
Refraction Index (40°)	1,448-1,451
Melting point	23 – 27 °C
Colour	≤ 2 Gardner

FATTY ACIDS

C 8:0 Caprylic Acid	4-11,0 %
C 10:0 Capric Acid	3,0 -8,0 %
C 12:0 Lauric Acid	40,0-56,0 %
C 14:0 Myristic Acid	15,0-21,0 %
C16:0 Palmitic Acid	7,0 – 12,0 %
C18:0 Stearic Acid	1,5 – 5,0 %
C18:1 Oleic Acid	4,0 – 10,0 %
C18:2 Linoleic Acid	0,5 – 4,0 %

HANDLING

Packaging	190 Kg drums / 900Kg IBC
Storage	Store in a cool, dry place in original sealed packaging away from sources of light, heat or air. Once opened use content quickly. When taking material close the drum airtight to avoid oxidation.
Shelf Life	The oil has a best use date of 12 months in the original packing.

ADDITIONAL

The product is GMO free and therefore not subject to the requirements of regulation (EC) 1829/2003 and regulation (EC) 1830/2003. No irradiated materials were used; the product itself was not irradiated. This oil is of pure vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.