

TECHNICAL INFORMATION

Product Name: COCONUT OIL SD ORGANIC CA ORG. REG. #51372 #3251391271.00

General Information:

This material is to be used in a food product and must comply with the requirements of the Federal Food, Drug and Cosmetic Act as amended (including but not limited to the Food Additives Amendment of 1958) and the appropriate Canadian Food and Drug Laws and Regulations.

The supplier must give written notice in advance of: a) changes in formulation or processing of this product under Federal Law; b) its status under the Food Additive Regulations; or c) its function under intended usage conditions.

Information given herein is based upon our research and believed to be accurate. However, the information is furnished without representation, inducement, license of any kind or expressed or implied warranty with regard to accuracy of data or suitability for a given situation. Frutarom USA, Inc. disclaims all liability for actions taken or forgone in reliance upon such information. Customers are advised to read the product documentation and to conduct their own tests before use of any product to determine if the product is acceptable for the desired purpose and/or application.

Physical and Chemical Information:

Appearance: Off-white colored powder.

Aroma/Flavor: Characteristic of coconut oil.

% Moisture: 8.0% Maximum

C08:0 Caprylic Acid Range (Calculated): 1.5% - 5.5%
C10:0 Capric Acid Range (Calculated): 1.0% - 5.0%
C12:0 Lauric Acid Range (Calculated): 21.0% - 25.0%
C14:0 Myristic Acid Range (Calculated): 7.0% - 11.0%
C16:0 Palmitic Acid Range (Calculated): 2.5% - 6.5%
C18:0 Stearic Acid Range (Calculated): < 4.0%
C18:1 Oleic Acid Range (Calculated): 44.5% - 48.5%
C18:2 Linoleic Acid Range (Calculated): < 4.0%
C18:3 Alpha Linoleic Acid Range (Calculated): < 1.0%

Particle Size: 95.0% minimum thru a #20 USS sieve.

Storage Conditions/Shelf Life:

When stored under normal clean, dry conditions (at or below 80 F) in unopened containers, product has a minimum shelf life of 12 months. Avoid prolonged exposure to light, heat and air.

Microbiological Information:

TPC/g:	<50,000	Yeast/g:	<100	Mold/g:	<100
E. Coli/g:	<10	Coliform/g:	<10	Salmonella:	Negative

Heavy Metals Limits:

HEAVY METALS (Total) 10ppm	LEAD 1ppm	ARSENIC 5ppm
CADMIUM 0.3ppm	MERCURY 0.2ppm	CHROMIUM (VI) 2ppm

Label:

We certify that all flavor ingredients are listed as Generally Recognized as Safe (G.R.A.S.) in a reliable industry association (F.E.M.A.) list and/or approved for use in a regulation of the United States Food and Drug Administration.

CONTAINS: ORGANIC COCONUT OIL, ORGANIC GUM ACACIA.

Issued: 6/29/16.

Supersedes: 6/9/16, 3/23/16, 4/23/15.

