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PRODUCT SPECIFICATION

Organic refined, bleached and deoderized coconut oil (RBD)

Origin and production

Filippines

This neutral, odourless coconut oil is obtained using organically approved extraction and refining methods.

The production embraces the removal of the bark and drying of the copra (nut without bark).

The most common way is sundrying. The copra runs true a screwpress, gets filtered and refined.

The bleaching happens through filtering by chalky clay and addition of active charcoal.

By subjecting the oil in a momentary steambath it get's deoderised. Due to this proces the last parts of clay and charcoal are removed and are not found in the final analyzes.

Ingredients

Organic refined coconut oil.

Characteristics

The coconut oil contains less calories then butter and standard oils and is lighter digestable.

It distinguishes itself by fatty acids with medium chain triglycerides (MTC) and high smoking point.

Chemical data

	min.	max.	
Index of refraction (40°C)	1,448	1,451	
Acid value		0,50	
iodine value	7	12	
saponification	245	270	
melting point	20	28	°C

Fatty acid composition

caproic acid	(C 6:0)		1,5	%
caprylic acid	(C 8:0)	5,0	11,0	%
capric acid	(C 10:0)	4,0	9,0	%
lauric acid	(C 12:0)	40,0	56,0	%
myristic acid	(C 14:0)	15,0	23,0	%
palmitic acid	(C 16:0)	7,0	12,0	%
stearic acid	(C 18:0)	1,5	5,0	%
oleic acid	(C 18:1)	4,0	10,0	%
linolic acid	(C 18:2)	1,0	3,0	%

Use

Next to the versatility use in the kitchen, coconut oil is used in the food industry as fatcomponent in many products.

In the pharmaceutical and cosmetic industry coconut oil is used as base-and sustainable ingredient.

In the chemical industry as cleaning-and soapbase.

Ideal for deep frying and baking.

Store

Not above roomtemperature, firmly closed.

The benefits of coconut oil in a nutshell:

Coconut Oil:

- is very stable (long shelf life) and does not oxidize.
- has fewer calories than butter and most other oils.
- is very healthy because it mostly contains medium chain fatty acids (MTC's, Medium Chain Triglycerides).
- 80% of the fat, of which about half is lauric acid, has significant anti-bacterial and anti-viral characteristics.
- contains no trans fats.
- is very easy to digest because it is not stored, but is converted into energy. The saturated fats will immediately be absorbed into the blood and transported to the liver.
- lowers "bad" LDL cholesterol and raises "good" HDL cholesterol.
- boosts the metabolism by burning fat fast.
- lasts at least 5 times longer (filter regularly) than traditional oils.
- makes tasty and crispy fries from temperatures of 160 ° C (\pm 1/3 less absorption of oil than conventional frying oils).
- through its composition and structure it's highly resistant to high temperatures.

Nutritional value	per 100 g:	per 100 ml:
Energetic value	3700 kJ / 900 kcal	3400 kJ/827 kcal
Total fats	100	91,9
- of which saturated fat	91,6	84,1
- of which mono unsaturated fat	7,0	6,4
- of which poly unsaturated fat	1,7	1,6
Carbohydrates	0	0
Proteins	0	0
Salt	0	0

GMO statement

This product contains the actual EU-regulation (EC) N° 834/2007 relating to the prohibition of the use of GMO's.

Allergens

	Contains the product according to recipe	Cross-contamination can be excluded
Milk and milk products (inclusive lactose)	no	yes
Eggs & egg products	no	yes
Soy & soy products	no	yes
Cereals who can contain gluten (wheat, rye, barley, oat, spelt, kamut or de hybrid stems of it, as well the products of it)	no	yes
Fish en fish products	no	yes
Crustaceans and molluscs	no	yes
Nuts	no	yes
Sesame seeds	no	yes
Lupin	no	yes
Celery	no	yes
Mustard	no	yes
Sulphite/sulfur dioxin	no	yes
Beef	no	yes
Porc	no	yes
Chicken	no	yes
Corn	no	yes
Cacao	no	yes
Legume	no	yes
Carrot	no	yes
Coriander	no	yes
Glutamate	no	yes