

SMITH FOODS (Private) LIMITED

Head Office:
No.14 Pepiliyana Road,
Nugegoda,
Sri Lanka.
Telephone: +94-11 2 854 254
Fax : +94-11 2 827 367
E-Mail : info@smithnaturals.com

Factory:
Kuliyapitiya Road
Madampe
Sri Lanka.
Telephone: +94 32 2 248 129
Fax : +94 32 2 248 163
E-Mail: pr@smithnaturals.com

PRODUCT SPECIFICATION.

PRODUCT NAME	Virgin Coconut Oil
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DESCRIPTION	Coconut oil is rich medium chain fatty acids and most of the fatty acids in coconut oil are saturated fatty acids. (Lauric (C12) & Capric (C10) acid).
ORIGIN	Extracted from fresh coconuts, harvested from coconut gardens in Sri Lanka.
INGREDIENTS	100 % pure Coconut
PROCESSING	Virgin Coconut oil is obtained by mechanical process without subjecting it into any chemical changes by applying mild heat treatment not exceeding 60 °C, which have been purified by physical process such as filtration.

FLAVOR	Natural aroma of coconut oil free from off flavor including rancidity.
TEXTURE	Typical physical characteristic of coconut oil be free from adulterants, water, visible sediments, added colouring and flavoring substances, extraneous matter & chemicals.
COLOUR	Crystal clear
ODOUR	Specific to coconut aroma.

PHYSICAL & CHEMICAL STANDARDS

Colour 25mm cell on the lovibond colour Scale in Y+5R , not deeper than	0.05
Relative Density at 30 °C	0.920
Relative Index at 40 °C	ND
Moisture %(matter volatile at 105 ° C,max)	0.2
Insoluble Impurities % by mass,max	< 0.05
Free fatty Acids,calculated as lauric acid % bymass,max	0.04
Iodine Value	6.4
Saponification Value	>255
Unsaponifiable Matter % by mass,max	<0.2
Mineral acidity	Nil

Fatty acid Composition of Virgin Coconut oil

Method of Test: AOAC (1990)

Fatty Acid	Percentage
Caproic acid (C6)	0.2 %
Caprylic acid (C8)	7.8 %
Capric acid (C10)	6.5 %
Lauric acid (C12)	50.6 %
Myristic acid (C14)	19.5 %
Palmitic acid (C16)	6.5 %
Stearic acid (C18)	1.9 %
Oleic acid (C18:1)	4.5 %
Linoleic acid (C18:2)	2.5 %

NUTRITIONAL FACTS

Typical Nutritional /Per 14ml

Energy Calories	125Kcal
Total Fat	14g
Cholesterol	0mg
Sodium	0mg
Carbohydrate	0g
Protein	0mg

PACKING AND CODING

The finished product is carefully filtered in to sanitized glass bottles/ Steel drums
The following information marked/ labeled on each package.
Name of the product with type, Brand Name or Trade Name, Net mass/volume of product in g/ml ,
Name & address of manufacture and /or distributor, Batch identification mark
Country of origin, Date of expiry, Date of manufacture.

STORAGE, TRANSPORT AND SHELF LIFE

Shelf life under room Temperature 79⁰ F, (26⁰C), 2 years from date of manufacture.
Note: Will solidify if stored below 79⁰ F ,(26⁰C) , will liquefy if exposed to above 79⁰ F (26⁰C).
Important: **It does not require refrigeration.**
Store in Cool dry place, Out of direct sunlight.

**Quality Assurance Division
Smith Foods (Private) Limited**