



Virgin Coconut Oil

Australian Address: 3/26-30, Howleys Road, Notting Hill, VIC 3168
Factory Address: Franklands Estate, Veyangoda, Sri Lanka

Phone: 1300399746
e-mail: info@franklandsfoods.com.au
 www.franklandsfoods.com.au

PRODUCT INFORMATION

Product Name	Virgin Coconut Oil
Botanical Name	<i>Cocos nucifera</i>
Certifications	USDA Organic, SLSI ISO 22000

PHYSICAL CHARACTERISTICS

Mild and delicate flavor and aroma – Smooth and easy (no unpleasant oiliness) on tongue and throat
 Clear and transparent oil at room temperature (tropical climate)

CHEMICAL CHARACTERISTICS

Colour 25mm cell on the Lovibond colour scale expressed in Y+5R not deeper than	1
Relative density at 30 °C / 30 °C	0.915 to 0.920
Refractive index at 40 °C	1.4480 to 1.4492
Moisture and other matter volatile at 105 °C	0.5
Insoluble impurities percent by mass	0.05
Free fatty acids, calculated as lauric acid	0.2 max
Iodine value	6 to 11
Saponification value	255 min
Unsaponification matter, percent by mass, max	0.2
Mineral acidity	Nil

OTHER INFORMATION

Made from 100% fresh coconuts which are harvested, expeller pressed and bottled within 21 days of plucking coconuts from tree.

No high-heat or any chemical treatment involved.

Shelf Life: 2 years from the date of manufacturing

Prepared By: Oshada Ranatunga

Date: 16/03/2017

Authorized By: QA Manager



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PRODUCT INFORMATION

Country Of Origin	Sri Lanka			
Ingredients	Organic Coconut Meat			
Production Process	Cold Pressed and unrefined			
Quality Values	Iodine	8.0 max		
	Color and Appearance	Clear, free from visible foreign matter		
	Flavor and Aroma	Mild, fresh and characteristics of coconut with no-off odor		
	Free Fatty Acid (as lauric %)	0.15% max		
	Moisture & Impurities Melting	0.10% max		
	Peroxide, meq/kg	None detected		
	Melting Point (in °C)	25-26		
	Saponification	248.0 – 265.0		
	Un-saponifiable	Not more than 18g/k		
Typical Values	FATTY ACID COMPOSITION, %			
	C6 Capronic	0.4 – 0.7	C18 Stearic	2 -4
	C8 Caprylic	4.6 –10	C18:1 Oleic	5 - 10
	C10 Capric	4.6 – 8	C18:2 Linoleic	1 – 2.8
	C12 Lauric	43 -56	Arachidic, Behenic, Lignoceric	Not detected
	C14 Myristic	16.8 -21		
	C16 Palmitic	7.5 – 10.2		
Microbiology	Aerobic Plate	Count ≤ 1000 (cfu/g)	E. Coli	Absent/negative
	Coliforms	≤ 3 mpn/ml	Salmonella	Absent/negative
	Yeast Count	≤ 100 (cfu/g)		
	Mold Count	≤ 100 (cfu/g)		

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PACKAGING

PAILS



20
LITRE



4
LITRE

JARS

200ml, 300g, 500ml, 1l, 1.5l glass or PET bottle



200
ML



300
G



500
ML



1
LITRE



1.5
LITRE

STEEL DRUMS

85-90 Steel Drums for a 20 FCL,
 170-180 Steel Drums for a 40FCL



190
KG

IBC TANK

20 IBC Tanks for a 20 FCL,
 40 IBC Tanks for a 40FCL



890
KG

STORAGE & SHELF LIFE

Store in a dry place at ambient temperature and away from direct sun light. Development of slight turbidity does not affect the Wholesome quality of the product. This product will solidify and become cloudy below 25 °C. Before dispensing, gradually thaw above melting point. Stable up to two years from production date.



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NUTRITIONAL VALUES (Amount per 1tbsp serving (15ml))

ANALYSIS	RESULT
Calories from Saturated Fat	125 cal
Protein	0g
Dietary Fibre	0g
Sugar	0g
Cholesterol	0mg
Total Fat	14g
FATTY ACID COMPOSITION	
Lauric	56.4%
Caprylic	4.0%
Caproic	0.2%
Capric	4.4%
Myristic	19.5%
Palmitic	7.8%
Stearic	2.5%
Oleic (Unsat'd)	4.6%
Linoleic	0.6%
Moisture	0.10%
Vitamin C	0mg
Calcium	0mg
Iron	0mg

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