



The Source  
for Imported &  
Domestic  
Vegetable Oils

## **TECHNICAL DATA**

### **76° EDIBLE COCONUT OIL**

Edible Coconut Oil #76 is a fat obtained from the kernel of the fruit of the coconut palm *Cocos nucifera*.

<b>PROPERTY</b>	<b>TYPICAL VALUE</b>	<b>SPECIFICATION RANGE</b>	<b>A.O.C.S.* METHOD</b>
Iodine value		6 - 12	Cd 1d-92
Color Lovibond	1.0 Red	1.5 Red Max	Cc 13b-45
Saponification value		250 - 264	Cd 3-25
Free fatty acid		0.05% Max	Ca 5a-40
Mettler Melting Point {°F}		80° +/- 2	ASTM D-3954
Moisture		0.1% Max	Ca 2e-55
Specific gravity @ 25°C		0.917-0.922	Cc 10a-25
Unsaponifiable matter	1.5% Max		Ca 6a-40
Peroxide value	<1 meq/kg		Cd 8-53
Appearance	White to pale yellow solid to semi-solid, lard-like fat		
Odor	Bland, odorless		

\* American Oil Chemists Society

#### **TYPICAL FATTY ACID COMPOSITION (%)**

C8:0	5 - 9	C16:0	8 - 11
C10:0	4 - 10	C18:0	1 - 4
C12:0	44 - 52	C18:1	5 - 8
C14:0	13 - 21	C18:2	0 - 2.5

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