

PRODUCT DATASHEET

76° COCONUT OIL (U) WHITE

This non-hydrogenated coconut oil is refined, bleached, and deodorized (RBD) and possesses properties that make it unique among edible oils. It has a high concentration of medium chain triglycerides consisting mostly of short chain fatty acids and is solid below and liquid above room temperature (melt point range 75°-81°F). 76° coconut oil is highly stable against oxidation and is frequently used in applications where long shelf life is desired. Its low viscosity imparts less greasy mouth feel when compared to other edible oils. This oil is non-GMO, trans fat free and considered non-allergenic.

Specifications:

Flavor	Bland
Color (Lovibond)	1.0R (max)
Free Fatty Acid (%)	0.05 (max)
Iodine Value (WIJS)	12 (max)
Peroxide Value (mEq/kg)	1.0 (max) ¹
A.O.M. (Hours)	150 (min)
Melt Point (Mettler)	75 to 81°F
Solid Fat Index:	
50°F	50 - 58
70°F	24 - 30
80°F	1.5 max

Fatty Acid Composition (%):

Caprylic	8:0	7.5
Capric	10:0	6.0
Lauric	12:0	46.0
Myristic	14:0	19.0
Palmitic	16:0	9.5
Stearic	18:0	3.0
Oleic	18:1	6.0
Linoleic	18:2	2.5
Other (includes TFAs)		<0.5

Nutritional Data:

<i>cis</i> -Monounsaturates	6.0%
<i>cis</i> -Polyunsaturates	2.5%
Saturates	91.0%
Trans Fatty Acids	0.5%
Calories (per 100 g)	884

Label Ingredients Statement:

76° Coconut Oil

Applications:

Nut roasting, corn popping, coatings and ice cream.

Packaging & Availability:

Contact Columbus Foods Company about packaging options and product availability.

Storage & Shelf Life:

Store at 65 to 75°F in a dry and odor-free environment for a minimum shelf life of 9 months in unopened containers.

¹ Maximum result at packaging. An oil's peroxide value can go up above 1.0, but this does not imply that the oil is rancid.

This information represents typical values and is presented as accurate and reliable; however, no warranty either expressed or implied is made