



PRODUCT INFORMATION



ORGANIC COCONUT OIL, REFINED (FOOD GRADE) (RBD - REFINED, BLEACHED AND DEODORISED)

Description

Organic Coconut Oil is cultivated on Organic Farms and is a Refined and Deodorised product. It is typically made from the dried kernel meat (COPRA), by extraction, pressing, and then heat processing, with use of clays and alkali to bleach the product. This product is NOT hydrogenated.

General Properties

It has a high saturated fatty acid and low mono-unsaturated fatty acid profile. It is particularly favoured for its stability at high temperatures and long shelf-life..

Uses

It has many uses in food, medicine and industrial applications. It is also used extensively in personal care products where it is recognised for having skin moisturising properties.

Physical Properties (Typical data)

Grade	Food Grade
Colour	White (Clear liquid)
Melting Point	24°C (76°F)

Comparison

This refined oil is often favoured to Virgin Coconut Oil due its lack of coconut odour and taste. However there is debate that some of the properties may have been lost during the refining process.

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