



PRODUCT INFORMATION



ORGANIC COCONUT OIL, VIRGIN (FOOD GRADE)

Description

Organic Virgin Coconut Oil is cultivated on Organic Farms. It is typically made from the dried kernel meat (COPRA), by extraction and pressing but it does not involve any use of high temperature heating or chemicals, and therefore retains its full nutrient profile as well as the distinctive taste and odour of Coconut. 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. Due to minimal processing, it may contain impurities compared to the refined coconut and this should be considered in the case of allergies or where a consistent product is required.

Uses

It has many uses in food, and personal care products.

Physical Properties (Typical data)

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

Comparison

Virgin Coconut Oil is preferred where the distinct odour and flavour of the coconut is tolerated or even welcomed in order to retain the maximum nutrient profile of the raw product, some of which may be lost in a refined product.

Shop Holistic

Unit 27 Venture Wales, Bedwas House Industrial Estate, Caerphilly CF83 8GF

Tel: 02920 852222

lloyd@shopholistic.co.uk