



**African
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“Empowerment
through Opportunity”

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General Specifications, Nutritional, Dietary Information &
Certificate of Analysis for

Nui Certified Organic Virgin Coconut Oil

<u>Product:</u>	Virgin Cold Pressed Coconut (<i>cocos nucifera</i>) Oil
<u>Chemical Synonyms:</u>	Coconut oil, Copra Oil
<u>Formula:</u>	Glycerin Ester of C6 – C18 Fatty Acid
<u>C.A.S. NO.:</u>	8001-31-8
<u>INCI:</u>	Coconut (<i>cocos nucifera</i>) oil
<u>Definition:</u>	A naturally processed product derived from fresh coconut meat, which prior to or post extraction, has not undergone any chemical or synthetic processing, refining or deodorising procedures and should have a free fatty acid of level below 1%.
<u>Extraction Process:</u>	Dry milling process of the fresh flesh of the mature coconut and extraction through traditional cold press followed by settling and filtration.
<u>Taste:</u>	Rich, smooth and creamy nutty flavour with no off or bitter after taste
<u>Smell:</u>	Normal aroma associated with fresh coconut, nutty with no pungency.
<u>Clarity post filtration:</u>	Clear
<u>Free Fatty Acid¹:</u>	<1%
<u>Peroxide Value²:</u>	<0.1%
<u>Saponification Value³:</u>	235 < 265

¹ FFA tested as lauric acid

² (Moles/kg)

General comments:

Other on-site tests conducted by Organic Growers of Australia (OGA) or Biological Farmers of Australia (BFA). Annual compliance audits complete on all sites.

All batches tested for FFA and Peroxide Values by either University of the South Pacific (Fiji), Australian Government Analytical Laboratories or accredited testing institutions

General nutritional analysis for virgin coconut oil⁴:

	100g	Average %
Energy in kJ/kcal	3760/900	
Carbohydrates	0g	
Sugar	0g	
Sodium	0g	
Fat	100g	100%
Saturated	92.1	92%
Unsaturated	6.2g	6%
Polyunsaturated	2.1g	2%
Of which:		
Medium Chain Fatty Acids		
Caprylic C8	8g	8%
Capric C10	7g	7%
Lauric C12	49g	49%
Myristic C14	17g	17%
Long Chain Fatty Acids		
Palmitic C16	8g	8%
Stearic C18	3g	3%
Oleic C18: 1	5g	5%
Linoleic C18: 2	1g	1%

Nui Virgin Certified Organic Coconut oil is sourced from the tropical un-polluted islands of the South Pacific. The oil is processed on certified organic plantations using innovative technology to produce a high quality unrefined virgin coconut oil. Virgin coconut oil is the richest natural source of Medium Chain Triglycerides (MCT) and contains up to 50% of the Lauric Acid.

Lauric acid is a critical medium chain essential fatty acid (MCFA) in the maintenance of the body's immune system and assists in the healthy thyroid functioning.

MCFA are broken down easily by the body as a source of energy and do not affect the level of cholesterol in the body. Coconut oil is saturated fat, which has been organically processed and does not contain any trans-fatty acid. Coconut oil is highly heat resistant and is ideal for cooking, baking and frying.

andreas bruno lombardozzi
director

³ expressed as grams KOH

⁴ A general and generic technical analysis from tests conducted for virgin coconut oil and tested from production.