

**Certificate of Conformity  
Coconut Oil**

Organoleptic Properties	Bland taste, free from from foreign odours and off flavours.
Appearance	Clear and bright when melted.
Moisture	0.1% maximum
Free Fatty Acids	0.1% max
Peroxide Value	1.0 maximum
Iodine Value	7-11
Colour Lovibond 5.25 cell	2.0 Red maximum
Pulse NMR values N20° C N25° C N30 °C	30-42 5% maximum 1 % typical
Melt Point ° C	24°C typical
Additives non GM Soya Lecithan	0.05%

5<sup>th</sup> June 2009

This document was created with Win2PDF available at <http://www.win2pdf.com>.  
The unregistered version of Win2PDF is for evaluation or non-commercial use only.  
This page will not be added after purchasing Win2PDF.