

PRODUCT SPECIFICATION

GENERAL INFORMATION

	Revised date:	1/4/2013		Revision No.:	1
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Product name + Commodity N*	Virgin Coconut Oil	
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	name	Primex Coco Products Inc.
	address: office plant site	4th flr, STK Tower, 681 Aurora Blvd New Manila Quezon City Bo. Mangilag, Candelaria, Quezon
	your contact	Mr. Cameron Dick
Supplier	commercially	Ms. Warren Dick
Supplier	contact person quality	Ms. Melba C. Garcia
	phone	+44 1625 538530
	fax no.	+44 1625 538540
	e-mail	cameron@tmduche.com website: www.tmduche.com

Quality system The product is prepared in accordance with the cGMP standards.

PRODUCT CHARACTERISTICS

General	
Origin	Phillippines

Product denomination (legal name) English Virgin Coconut Oil

Product Description	Virgin coconut oil is derived from desiccated coconut and is obtained by mechanical
	pressing without the application of heat. It is suitable for human consumption.

	components	% in the recipe	functionality*	country of origin
List of ingredients	1. Organic DC	100	raw material	Phillippines
in descending order by magnitude				

PCPI-PSVCO-01



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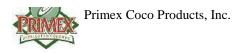
Analytical / Organoleptic Values

Organoleptic		Method used to determine value
colour	Colorless and sediment free	Organoleptical
odour and taste	Natural fresh coconut scent and free from rancid	"
	odors and tastes	

Analytical	Target	Minimum	Maximum	Method used to
moisture			0.20%	AOAC 18 th ed 2005
free fatty acid (as lauric acid)			0.20%	AOAC 18 th ed 2005
peroxide value			3 meq/kg	AOAC 18 th ed 2005
pH value		5.0	8	AOAC 18 th ed 2005
Microbiological	Maximun	n	Value	Method used to
total plate count	10		cfu / a	

storage conditions	Clean dry and infestation fre	Clean dry and infestation free. (Product is in liquid state above 24 deg C.)			
Salmonella	Neg.	/ 50 g	BAM 8 th ed Rev A		
Escherichia coli	Neg.	/ 10 g	BAM 8 th ed Rev A		
yeast and mold	50	cfu / g	BAM 8 th ed Rev A		
total plate count	10	cfu / g	BAM 8 th ed Rev A		

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Packaging	Food grade drum or IBC paper (toete bag)
weight per colli	190 kls for drum and 900 kls for IBC paper

Migration Test		Methodology	BFAD Specs	
1. UV Examination				
a. Water, 60°C, 30 mins		With reference to JETRO.	0.3 Au	
b. 20% ethanol, 60°C, 30 mins		Analysis by UV-Vis Spectrometry	0.3 Au	
c. 4% acetic acid, 60°C, 30 mins			0.3 Au	
d. n-Heptane, RT, 1 hr			0.1Au	
2. Residue on Evaporation				
a. Water, 60°C, 30 mins		With reference to JETRO.	30 ppm	
b. 20% ethanol, 60°C, 30 mins c. 4% acetic acid, 60°C, 30 mins		Analysis by Gravimetric Method	30 ppm	
			30 ppm	
d. n-Heptane, RT, 1 hr			150 ppm	
3. Potassium Permanganate		With reference to JETRO.	10 ppm	
Consumption		Analysis by Titrimetric Method	10 ppm	
4. Lead (Pb)		With reference to JETRO.	0.4 ppm	
5. Cadmium (Cd)		Analysis by Atomic Absorption	0.1 ppm	
		Spectrometry (AAS)		
Physical form (e.g. powder, liquid)				
shelf life	max. 12 months under below mentioned conditions in closed packaging			
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%			

GMO declaration

Does the product or components hereof, contain GM micro -	\square	no	
organisms or is it produced with GM micro-organisms (incl.			specifically:
processing aids and additives.)		yes	