



PRODUCT SPECIFICATION

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| GENERAL INFORMATION |
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|----------------------|----------|--|----------------------|---|
| Revised date: | 1/4/2013 | | Revision No.: | 1 |
|----------------------|----------|--|----------------------|---|

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

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| Quality system | The product is prepared in accordance with the cGMP standards. |
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| PRODUCT CHARACTERISTICS |
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| General |
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| Origin | Phillippines |
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| Product denomination (legal name) | English | Virgin Coconut Oil |
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| 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. |
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| | components | % in the recipe | functionality* | country of origin |
|----------------------------------|---------------|-----------------|----------------|-------------------|
| List of ingredients | 1. Organic DC | 100 | raw material | Phillippines |
| in descending order by magnitude | | | | |



PRODUCT SPECIFICATION

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 determine value |
|----------------------------------|--------|---------|----------|--------------------------------|
| 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 | Maximum | Value | Method used to determine value |
|-------------------|---------|---------|--------------------------------|
| total plate count | 10 | cfu / g | BAM 8 th ed Rev A |
| yeast and mold | 50 | cfu / g | BAM 8 th ed Rev A |
| Escherichia coli | Neg. | / 10 g | BAM 8 th ed Rev A |
| Salmonella | Neg. | / 50 g | BAM 8 th ed Rev A |

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| storage conditions | Clean dry and infestation free. (Product is in liquid state above 24 deg C.) |
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PRODUCT SPECIFICATION

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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 | With reference to JETRO. Analysis by UV-Vis Spectrometry | |
| a. Water, 60°C, 30 mins | | 0.3 Au |
| b. 20% ethanol, 60°C, 30 mins | | 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 | With reference to JETRO. Analysis by Gravimetric Method | |
| a. Water, 60°C, 30 mins | | 30 ppm |
| b. 20% ethanol, 60°C, 30 mins | | 30 ppm |
| c. 4% acetic acid, 60°C, 30 mins | | 30 ppm |
| d. n-Heptane, RT, 1 hr | | 150 ppm |
| 3. Potassium Permanganate Consumption | With reference to JETRO. Analysis by Titrimetric Method | 10 ppm |
| 4. Lead (Pb) | With reference to JETRO. Analysis by Atomic Absorption Spectrometry (AAS) | 0.4 ppm |
| 5. Cadmium (Cd) | | 0.1 ppm |

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| Physical form (e.g. powder, liquid) | 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

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|--|-------------------------------------|-----|---------------|
| Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives.) | <input checked="" type="checkbox"/> | no | |
| | <input type="checkbox"/> | yes | specifically: |