

Only for industrial use

## 1 - IDENTIFICATION

Type of product :	Organic Vegetable Oil
Botanical name :	Cocos nucifera L.
Part of plant :	fruit
Country of harvest / gathering :	PHILIPPINES
Country of manufacturing :	EUROPE, PHILIPPINES
Process :	Deodorized refined vegetable oil
Natural / synthetic content :	100,00 % / 0,00 %

Preservative agent / Antioxidant / Preservative :

Designation	N° CAS	%
None	None	None

Carrier :

Designation	N° CAS	%
None	None	None

## 2 - PRODUCT CERTIFICATIONS

Kosher certification :	No
Halal certification :	No
Others :	ORGANIC : Coming from organic farming, certified by ECOCERT FR-BIO-01

## 3 - ORGANOLEPTIC AND ANALYTICAL DATA

Odour :	Neutral
Appearance :	Solid
Color :	White
Flavor :	Neutral
Acid Value :	0 / 0,60 mg KOH/g
Peroxide value :	0 / 10,00 mEqO2/kg
GC(area%)Caprilic acid :	2,00 / 16,00 %
GC(area%)Capric acid :	2,00 / 10,00 %
GC(area%)Lauric acid :	40,00 / 58,00 %
GC(area%)Myristic acid :	12,00 / 25,00 %
GC(area%)Palmitic acid :	4,00 / 12,00 %
GC(area%)Stearic acid :	1,00 / 4,50 %
GC(area%)Oleic acid :	3,00 / 12,00 %
GC(area%)Linoleic acid :	1,00 / 4,00 %

*This computerized document is not signed*

**Golgemma**

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**4 - REGULATION****INVENTORIES**

N° CAS TSCA :	8001-31-8
N° CAS EINECS :	8001-31-8
N° EC :	232-282-8

Country inventories	Listed	Country inventories	Listed
TSCA Active	No	ISHL	Yes
EINECS	Yes	KECI	Yes
AHC	Yes	PICCS	Yes
DSL	Yes	NzLOC	Yes
nDSL	Yes	TCSI	Yes
IECSC	Yes		

**FOOD**

Inventories registration does not guarantee food grade status, use in food applications is under customer responsibility .

Food allergens (EC Regulation n° 1169/2011) : None

**INVENTORIES :**

N° FEMA : -

N° CoE : 147

N° FDA : -

**FRAGRANCE AND COSMETIC**

INCI name (CosIng) :	100% COCOS NUCIFERA OIL
INCI name (PCPC) :	100% COCOS NUCIFERA (COCONUT) OIL
INCI IECIC :	Listed

**5 - PACKAGING, HANDLING, STORAGE AND SHELF LIFE**

Store in the original closed container ambient temperature between 15°C and 25°C protected from air and light.

Storage under nitrogen

Shelf life : 18 Months

All our packaging are approved for food contact according to current European regulation.

**6 - MISCELLANEOUS**

*This data sheet is completed to the best of our knowledge at the indicated date about above product(s) and remains the property of the issuer. As such the given information remains confidential.*

*The information above is given for guidance only. Although the greatest care has been taken to ensure its accuracy, changing regulations and individual product characteristics may require specification modifications or make it necessary to disclaim any warranty, expressed or implied, or liabilities. It belongs to the user, under his responsibility, to ensure the conditions and possibilities of use of the product(s), in particular with regard to laws and regulations. It's important to remind that the certifications and the manufacturing practices and environment are related to the grade (food/non-food) of the products. In case of dispute relating to the information communicated pursuant to regulations, only regulations in force shall prevail.*

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