

technical



76° Coconut Oil #550

White

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<http://www.columbusvegoils.com>

As per the USDA, this product is not considered to be Bioengineered, and no additional labeling is necessary.

Nutritional Data:

Microbiological Statement:

Vegetable Oil products by Columbus Vegetable Oils have low moisture content (less than 0.05% typical), have in general been processed at elevated temperatures, and lack nutrients essential to support growth of most microorganisms. Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in oil. Columbus processes and packs oil and shortening in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens, viral particles etc.

The typical limits for microorganisms are outlined below.

Organism	Limits
Total Plate Count	Less than 100 per gram
Coliforms	Less than 10 per gram
E. coli	Less than 10 per gram
Staph. aureus	Negative
Salmonella	Negative
Yeast & Molds	Less than 10 per gram

Nutrient	Amount /100g
Total Solids**	100
Moisture***	0.0
Calories*	884
Total Fat (g)**	100
Saturated Fat (g)**	91.0
Polyunsaturated Fatty Acids (g)**	2.5
Monounsaturated Fatty Acids (g)**	6.0
Trans Fatty Acids (g)**	0.5
8:0 Caprylic***	7.5
10:0 Capric***	6.0
12:0 Lauric***	46.0
14:0 Myristic***	19.0
16:0 Palmitic***	9.5
18:0 Stearic***	3.0
18:1 Oleic***	6.0
18:2 Linoleic***	2.5
18:2 Trans***	0.5
18:3 Linolenic***	0.0
Total Carbohydrate (g)*	0.0
Total Dietary Fiber	0.0
Total Sugars (g)*	0.0
Added Sugars (g)*	0.0
Protein (g)*	0.0
Cholesterol (mg)*	0.0
Ash (g)*	0.0
Iron (mg)*	0.0
Sodium (mg)*	0.0
Potassium (mg)*	0.0
Calcium (mg)*	0.0
Vitamin A (mcg/RAE)*	0.0
Vitamin C (mg)*	0.0
Vitamin D (mcg)*	0.0

*USDA National Nutrient Database for Standards,
**Calculated

***Based on Analytical Results

Product Name and Number: 76° Coconut Oil (White) #550

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Reviser: Alison Hutzler

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