



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Coconut Oil (76 degree)

Product description: Coconut oil is refined by the pressing of dried copra (coconut meat), bleached with earth clay and filters to reduce color, and deodorized with heat and vacuum to drive off impurities making it bland to the taste and smell. This product is not hydrogenated. No chemicals are used in the refining process.

Specifications:

Lovibond Color:	1.5 R max
Free Fatty Acids, %:	0.05 max.
Peroxide Value (meg/kg):	7.00 max.
Iodine Value :	6 - 10
Metler Dropping Point °F:	76 – 82
Moisture, %	0.1 max

Characteristics:

Appearance:	Clear, pale yellow fluid at room temperature
Flavor:	Bland
Odor:	Bland


Packaging:

Pail	38 lbs.
Drum	420 lbs.
Tote	2025 lbs.

Ingredient: Coconut Oil

Shelf Life: Coconut Oil has a shelf life of 2 years in retail containers. Bulk containers including pails, drums, and totes has a shelf life of 1 year.

Storage: Packaged products should be stored at ambient temperatures and ambient humidity.

Kosher: Certified 

PRODUCT SPECIFICATIONS

Date Issued: 11/16/22
Supersedes: 04/06/22
Revision: 9
By: Mitch Hertzler