

Coconut oil

The special oil from the tropics



Coconut oil contains mainly the saturated fatty acids caprylic, lauric and myristic acid. It smells mild and fresh with a slight coconut note. It is usually deodorized to achieve a neutral taste.

Whether "oil" or "fat" is a question of point of view - in Europe it is more likely to be considered fat, in its tropical countries of origin more likely to be oil, as the melting point of coconut oil/coconut fat is 28°C.

Qualities & Usage

We carry Coconut oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
100031	Coconut oil refined Ph. Eur.	Yes	Yes	Yes
100040	Coconut oil hydrogenated	Yes	Yes	Yes
100130	Organic coconut oil refined	Yes	Yes	Yes
100320	Organic coconut oil virgin	Yes	Yes	Yes



Coconut oil

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Coconut palm & coconut

The coconut palm (*Cocos nucifera*) belongs to the palm family and has been cultivated for over 3000 years. The fully-grown palms can grow up to a height of 20 - 25 m, occasionally even higher. The completely unbranched trunks do not bear a crown, but a dense crest with large leaves. The crest can consist of up to 30 pinnate leaves, which can be between 3 and 7 m long. A coconut palm tree flowers continuously throughout the year, once it has reached an age of 6 to 7 years. It forms inflorescences with up to 40 female and 10,000 male flowers. Pollination can be carried out by insects or by the wind. For this reason, the coconut palm also carries coconuts of different stages of ripeness throughout the year. The coconut, which is botanically a stone fruit, is surrounded by a thick, leathery layer of fibers. Therefore, the whole fruit is between 20 and 30 cm long and weighs about 1 – 2.5 kg.

The triangular, head-sized, still green coconuts are harvested either from the ground with knives attached to long sticks or by climbing up. At the ground, the thick layer of fibers is removed and the hard brown shell is broken open. The inner cavity of the coconut contains up to 1 liter of a sweetish liquid called coconut water. This is almost fat-free and is surrounded by the white, 1 to 2 cm thick pulp, also known as copra. The copra contains between 45 - 50% water, which is why it must first be dried to a maximum of 5%. The fat content is 63 - 70%. Coconut oil is obtained by crushing the dried copra and pressing it.

The ideal climate for coconut palms is an average annual temperature of 27°C with high rainfall of 1000 to 5000 mm annually, with an optimum of 1200 to 2300 mm. The temperature

must not fall below 20°C, otherwise the palm tree will not flower. This climate prevails between 15° north and south latitude. Occasionally the cultivation takes place up to 26° northern and southern latitude.

After 15 years, the coconut palms reach their peak performance and an average of 30 - 40 ripe fruits per palm can be harvested per year, under optimal conditions up to 80 fruits per year.

Per hectare there are harvests of 9,000 to 12,000 fruits per year.

Coconut palms reach a maximum age between 100 and 120 years. In optimal locations, coconuts grow continuously on the palms for up to 80 years.



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Cultivation & yield

The main growing countries along the entire tropical belt are Indonesia, the Philippines and India. Other growing areas are Sri Lanka, Brazil, Vietnam, Papua New Guinea, Mexico and Thailand. The coconut palm is thermophilic and cannot tolerate frost. For this reason, the main areas of cultivation are located near the equator in the warm and humid tropics.

Coconut palms supply about 8% of the total world plant demand. In 2018, the global coconut harvest was 61.9 million tons.

Background / history

Unfortunately, the exact origin of the coconut palm cannot be determined. South America, the South Sea Islands or the Indonesian area are possible. The coconut plant spread so far, because it has been proven that coconuts can drift 4500 km germinate with the sea current. The coconut palm has been used for over 3000 years.

The English captain Boyd brought the first coconuts to England in 1820, although coconut palms had been cultivated according to plan by Dutch and Portuguese colonies since 1740.



Coconut oil

refined Ph. Eur.

**Article number:**

100031

INCI name:

Cocos Nucifera Oil

CAS number:

8001-31-8

Botanical name:

Cocos nucifera

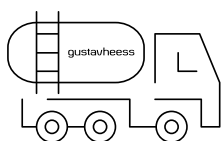
Usage:

Cosmetics, Food, Pharmaceuticals

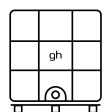
Certificates:

Kosher

Our packaging



25,000 kg Tank truck



900 kg IBC



180 kg Drum



25 kg Bucket



25 kg Box

General durability:

IBC, bucket & box 12 months, drum 18 months



Coconut oil

refined Ph. Eur.

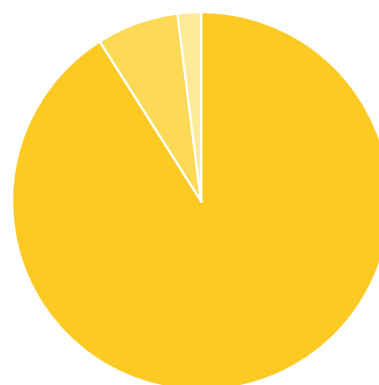
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	91 g
Monounsaturated fatty acids	7 g
Polyunsaturated fatty acids	2 g

Composition

C12:0 Lauric acid	40 – 52 %
C14:0 Myristic acid	13 – 22 %
C18:1 Oleic acid	3 – 12 %
C18:2 Linoleic acid	max. 4 %

Fatty acids ratio



Coconut oil

hydrogenated

**Article number:**

100040

INCI name:

Cocos Nucifera Oil

CAS number:

8001-31-8

Botanical name:

Cocos nucifera

Usage:

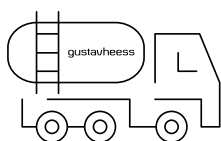
Cosmetics, Food, Pharmaceuticals

Certificates:

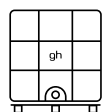
Kosher



Our packaging



25,000 kg Tank truck



900 kg IBC



180 kg Drum



25 kg Bucket



25 kg Box

General durability:

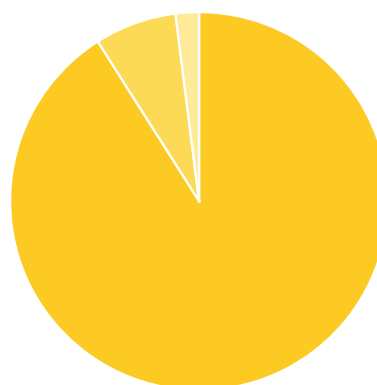
IBC, bucket & box 12 months, drum 18 months



Nutritional values & composition




Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	91 g
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Fatty acids ratio



Composition

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C18:1 Oleic acid	3 – 12 %
C18:2 Linoleic acid	max. 4 %

	Saturated fatty acids
	Monounsaturated fatty acids
	Polyunsaturated fatty acids



Organic coconut oil

refined

**Article number:**

100130

INCI name:

Cocos Nucifera Oil

CAS number:

8001-31-8

Botanical name:

Cocos nucifera

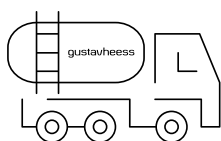
Usage:

Cosmetics, Food, Pharmaceuticals

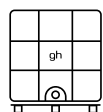
Certificates:

EU organic, NOP, Kosher

Our packaging



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900 kg IBC



180 kg Drum



25 kg Bucket



25 kg Box

General durability:

IBC, bucket & box 12 months, drum 18 months



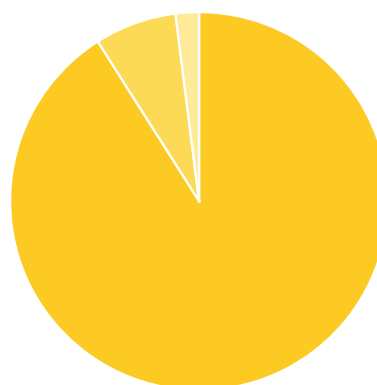
Organic coconut oil

refined

Nutritional values & composition




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Fatty acids ratio



Composition

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C18:1 Oleic acid	3 – 12 %
C18:2 Linoleic acid	max. 4 %

	Saturated fatty acids
	Monounsaturated fatty acids
	Polyunsaturated fatty acids



Organic coconut oil

virgin

**Article number:**

100320

INCI name:

Cocos Nucifera Oil

CAS number:

8001-31-8

Botanical name:

Cocos nucifera

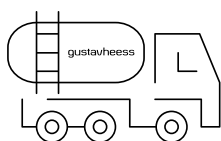
Usage:

Cosmetics, Food, Pharmaceuticals

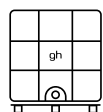
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