

Universal Coco

A low-angle photograph of a dense forest of coconut palm trees, looking up towards the sky. The fronds are green with some yellowing at the tips, suggesting a tropical environment. The image is framed with rounded corners and a dark grey vertical bar on the left side.

PRODUCT
SPECIFICATION

WWW.UNIVERSALCOCO.COM

VCO STANDARD



Appearance & Color	: Clear Water Color
Flavor & Taste	: Unflavored, No-Taste
Odor	: Unscented
Moisture	: 0.1%-0.5%
Free Fatty Acid	: 0.09%
Peroxide	: 0,7 meq/Kg
Microbiological Analysis	
• Mould	: 0
• Yeast	: 0
• E. Coli	: 0
• Salmonella	: 0

VCO PREMIUM



Appearance & Color	: Clear Water Color
Flavor & Taste	: Characteristic of Coconut, No Rancid
Odor	: Pure Coconut Odor
Moisture	: 0.01%
Free Fatty Acid	: 0.09%
Peroxide	: 0,7 meq/Kg
Microbiological Analysis	
• Mould	: 0
• Yeast	: 0
• E. Coli	: 0
• Salmonella	: 0

STORAGE & STABILITY

Shelf Life:

12 months from the date of production under recommended storage conditions.

Recommended Storage Conditions

Avoid storage in high moisture areas; away from direct heat and sunlight; insect, rodent, and odor-free areas; and keep in sealed air-tight.

p.s.

For tropical countries (ambient temp. 25-32°C) the oil remains clear and would form white sediments at the bottom of the container.

For cold countries (ambient temp. 20-25°C) the oil will solidify. To liquefy, heat the product for <40°C and <24 hours. When melted, the product will develop slightly turbid and form white sediments.