

VIRGIN COCONUT OIL

HS Code : 1513.11.91

realsa
www.realsanatural.com

Realsa Virgin Coconut Oil, a pure and versatile oil that reflects the natural richness of carefully selected coconuts. Our virgin coconut oil is produced from fresh coconut meat, processed using controlled methods to preserve its natural clarity, aroma, and functional quality.

It offers a clean, mild coconut taste and excellent stability, making it suitable for food, cosmetic, and wellness applications. Experience the natural value of Realsa Virgin Coconut Oil, a high-quality and reliable choice for manufacturers and businesses seeking consistency, purity, and sustainable sourcing.

PRODUCT FACTS

100% PURE & NATURAL

PREMIUM QUALITY

COLD PRESSED

NO PRESERVATIVE NO ADDITIVE

LESS PROCESSED

RICH IN MCT

CONTAINS LAURIC ACID

MULTIPURPOSE USE

GOOD FOR COOKING & SKINCARE

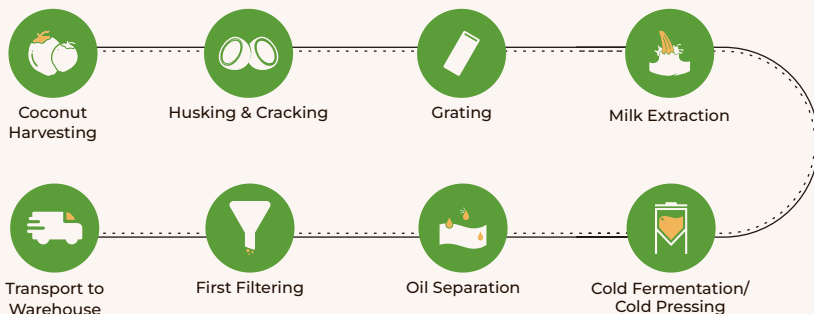
SOURCED FROM INDONESIA



Nutrition Facts	
Portion Size	14 g
Amount Per Portion	
Calories	120
	% Daily Value *
Total Fat 13g	17 %
Saturated Fat 11g	55 %
Total Carbohydrate 0g	0 %
Dietary Fiber 0g	0 %
Sugar 0g	
Protein 0g	0 %
Calcium 0mg	0 %
Iron 0mg	0 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.	

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FARMER PRODUCTION



WAREHOUSE PRODUCTION



Manufactured by Realsa Natural
Jl. Dewi Sartika Raya No.5, Sukorejo, Kota Semarang
57552, Indonesia. info@realsanatural.com



VIRGIN COCONUT OIL SPECIFICATION



PARAMETER	SPECIFICATION	METHOD OF TESTING
Appearance	Normal	SNI 7381:2022 lampiran A.2
Water and evaporating substances	Max 0.2%	AOCS Official Methode Ca 2b-38
Iodine number	4.1 - 11.0 g iod/100 g	SNI ISO 3961:2015
Peroxide number	Max 2.0 mek O ₂ /kg	SNI ISO 3960-2015
Free fatty acids (calculated as lauric acid)	Max 0.2%	SNI 7381:2022 (SNI ISO 660)
Fatty Acid		
Capurac acid (C6:0)	Not Detected - 0.95%	18-6-1/MU/SMM-SIG (GC-FID)
Caprylic acid (C8:0)	4.6 - 10.0%	
Capric acid (C10:0)	5.0 - 8.5%	
Lauric acid (C12:0)	Min 42.0%	
Myristic acid (C14:0)	16.0-23.0%	
Palmitic acid (C16:0)	7.5 - 10.2%	
Stearic acid (C18:0)	2.0 - 4.0%	
Oleic acid (C18:1)	5.0 - 10.0%	
Linoleic acid (C18:2)	0.7 - 2.5%	
Metal Contaminant		
Lead (Pb)	Max 0.10 mg/kg	18-13-14/MU/SMM-SIG (ICP MS)
Cadmium (Cd)	Max 0.10 mg/kg	
Tin (Sn)	Max 40 mg/kg	
Mercury (Hg)	Max 0.05 mg/kg	
Arsenic (As)	Max 0.10 mg/kg	

Shelf life : **24 months**
Store In A Dry Place

Country of origin : **Indonesia**