

Product

CATALOGUE



Delivering the best for your needs

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WHY US?

We focus on producing various products that meet our rigorous standards and finding better ways to preserve the environment. With a plant in Surakarta equipped with German engineering, our edible oil starts with selecting raw materials, and we continuously ensure that each of our products conforms to our high standards for quality and consistency.

ORGANIC, COLD PRESSED VIRGIN COCONUT OIL

Healthy Fat Source for Diet and Skin Care



Product Specification

PREMIUM		STANDARD	
Appearance & Color :	Liquid Oil, Transparent Clear	Appearance & Color :	Liquid Oil, Transparent Clear
Flavor & Taste :	Normal, No Rancid	Flavor & Taste :	Unflavored, Bland-Taste
Odor :	Light Coconut Odor	Odor :	Odorless
Moisture :	0.07%	Moisture :	0.1-0.5%
Free Fatty Acid as Lauric Acid :	0.07%	Free Fatty Acid as Lauric Acid :	0.09%
Peroxide Value :	ND (LOD 0.2)	Peroxide Value :	0.07 meq/100g
Iodine Value :	7.12 G ₁₂ /100g	Iodine Value :	7.12 G ₁₂ /100g
Saponification Value :	254.1 Mg KOH/g	Saponification Value :	254.1 Mg KOH/g

Shelf Life

24 Months, if stored in clean and dry place

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

- The oil remains clear and forms white sediments at the bottom of the container in tropical countries (ambient temp. 25-32 °C).
- The oil will solidify in cold countries (ambient temp. 20-25 °C).
- Heat the product for <°40 C and below 24 hours to liquefy.
- When melted, the product will develop slightly turbid and form white sediments.

REFINED, BLEACHED, DEODORIZED
COCONUT OIL (RBD CNO)
Healthy Cooking Oil



Product Specification

PREMIUM		STANDARD	
Free Fatty Acid as Lauric Acid :	0.075% (max)	Free Fatty Acid as Lauric Acid :	0.075% (max)
Moistures & Impurities :	0.1% (max)	Moistures & Impurities :	0.1% (max)
Acid Value :	0.2% (max)	Acid Value :	0.2% (max)
Color (5% Lovibond Column):	0.4 Red (Max)	Color (5% Lovibond Column):	0.8 Red (Max)
Saponification Value :	245-265 mg KOH/g	Saponification Value :	245-265 mg KOH/g
Iodine Value (Wijs) :	7.0-10.5	Iodine Value (Wijs) :	7.0-10.5
Peroxide Value :	0.1 meq/100g (max)	Peroxide Value :	0.1 meq/100g (max)
Melting Point :	±24.1 °C	Melting Point :	±24.1 °C

Shelf Life

24 Months, if stored in clean and dry place

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

REFINED, BLEACHED, DEODORIZED, HYDROGENATED **COCONUT OIL (RBD HCNO)**

For Food and Beverage Industries



Product Specification

RBD HYDROGENATED CNO	
Color (5¼" Lovibond Column):	0.8 Red (Max)
Free Fatty Acid as Lauric Acid :	0.075% (max)
Iodine Value (Wijs) :	1.0 (max)
Moistures & Impurities :	0.1% (max)
Slip Melting Point :	30 - 33°C
Solid Fat Content (at 20°C) :	50 - 58%
Solid Fat Content (at 30°C) :	4 - 77%
Solid Fat Content (at 40°C) :	0 - 1%

Shelf Life

24 Months, if stored in clean and dry place

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

COCONUT FATTY ACID DISTILLATE

CFAD

For Petrochemicals



Product Specification

CFAD	
Free Fatty Acid as Lauric Acid :	70% (max)
Iodine Value (IV) :	7.0-11.5
Moistures & Impurities :	2.0% (max)
Saponification Value :	245-265 mg KOH/g

Shelf Life

24 Months, if stored in clean and dry place

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