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Coconut Oil / Cocos Nucifera Oil

Specification sheet · typical values · issued 2026-10-10

ODOD LLC offers premium Coconut Oil in bulk for Indian restaurants, catering services, and food distributors across the USA. Cold-pressed or refined from high-quality coconuts, this aromatic, mildly sweet oil is perfect for curries, rice dishes, fried snacks, sweets, and pickles. Available in 10 l

Product code	ODOD-0648
Category	Edible Oils & Ghee
MOQ	500 kg for packed goods; full container load (FCL) for drum and flexitank shipments
Packing options	500 ml, 1 l and 5 l food-grade PET/HDPE bottles in export cartons; 15 l and 20 l HDPE jerry cans; 190 kg / 200 l epoxy-lined steel drums; IBC totes of 1,000 l; flexitank of approximately 20-22 MT for bulk liquid shipment. Private-label and customer-specified carton artwork available. FCL, LCL and LCL consolidation worldwide.
Shelf life	18 months from date of packing for RBD grade and 12 months for virgin grade, in sealed original packing stored below 25 C away from direct sunlight, heat and strong odors
HS code	15131900
Availability	available
Color	Virgin: water white to pale yellow; RBD: Lovibond 5.25" max 1.5 Red / 15 Yellow
Grade	Cold-pressed virgin (unrefined) or RBD (refined, bleached, deodorised), edible grade
Purity	100% coconut oil, no blending with other vegetable oils
Moisture	Moisture and volatile matter max 0.1%
Allergens	Tree nut (coconut) as declared under US FDA labeling requirements
Trans fat	Not detected (max 0.1%)
Appearance	Clear liquid above 26 C; white to off-white solid below 24 C
Gmo status	Non-GMO
Antioxidant	Nil for virgin grade; TBHQ up to 200 ppm on request for RBD grade
Lauric acid	45 - 52% of total fatty acids
Smoke point	Virgin approx. 175 C; RBD approx. 200 - 230 C
Heavy metals	Lead max 0.1 ppm; Arsenic max 0.1 ppm
Iodine value	6 - 11 g I2/100 g (Wijs)
Microbiology	Not applicable to refined oil; virgin grade tested to standard edible oil hygiene limits
Soap content	max 0.005% (RBD)
Melting point	24 - 26 C

Myristic acid	16 - 21%
Saturated fat	approx. 85 - 92% of total fatty acids
Botanical name	Cocos nucifera L.
Odor and taste	Virgin: characteristic fresh coconut aroma, mildly sweet; RBD: bland, odorless
Peroxide value	max 2.0 meq O ₂ /kg
Free fatty acid	Virgin: max 0.5% as lauric acid; RBD: max 0.1% as lauric acid
Refractive index	1.448 - 1.450 at 40 C
Specific gravity	0.908 - 0.921 at 30/30 C
Insoluble impurities	max 0.05%
Saponification value	248 - 265 mg KOH/g
Unsaponifiable matter	max 1.0%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/edible-oils-ghee/coconut-oil-cocos-nucifera-oil> or hello@odod.us.