



## PRODUCT DATA SHEET

## Coconut Oil



Coconut oil extracted through a cold pressed method

**Ingredients:** Coconut

**Origin:** Sri Lanka

**Certifications:**



## COCONUT

The coconut tree (*Cocos nucifera*), member of the family Arecaceae, is a large palm, growing up to 30 m tall. It grows across much of the tropics, needs high humidity (70-80%+) for optimum growth, thrives on sandy soils and tolerates high salinity. Coconut is a staple of many people's diet throughout the tropics and subtropics, having a high economic and cultural value. Its fruit, which is a drupe in botanical terms, can weigh up to 1.5 kg with its hard shell. Coconuts are grown under a multiple crop system because they are tall and beneath them can grow pineapple, passion fruit, banana and other species.

The fruit is constituted of 3 different layers that have a diverse range of uses: the exocarp, the mesocarp and the endocarp. The first two compose the outermost layer, the hard part of the coconut or husk. It is composed of a fiber called coir, which is used to make all sorts of ropes and cordages, mattresses, brushes, doormats and for industrial purposes. Due to its richness in sodium and potassium, decomposing coir is also used for horticultural substrates.

## CANDELA'S PRODUCERS

CANDELA organic coconut oil comes from a place called the Coconut Triangle in the northwest of Sri Lanka. Harvesting coconuts is a very specialized job in the villages. There are special groups of farmers in which different tasks, such as climbing the coconut palm and picking the coconuts, are distributed and everyone collaborates.

Currently there are no organic certified producers of coconut in Peru. Since 2015, CANDELA has been working with producers of the northern Piura Region, to identify coconut producers and promote organic management systems, with the focus on developing the value chain of organic coconut in Peru.

## OIL COMPOSITION

**Odor :** Mild fresh coconut

**Color :** Creamy white

**Taste :** Characteristic

**Principal Composition :** Lauric acid and Myristic acid

## TECHNICAL DATA

**INCI Name:** *Cocos nucifera oil*

**CAS Number:** 8001-31-8

**EINECS Number:** ND

**Specific Gravity:** 0.917 – 0.919

**Flash Point:** ND

## FATTY ACID PROFILE

Fatty Acids	Composition %
Caproic Acid C6	0.0 – 1.0
Caprylic Acid C8	5.0 – 9.0
Capric Acid C10	6.0 – 10.0
Lauric Acid C12	44.0 – 52.0
Myristic Acid C14	13.0 – 19.0
Palmitic Acid C16	7.06 – 11.0
Stearic Acid C18	1.0 – 3.0
Oleic Acid (Omega 9) C18:1	4.49 – 8.0
Linoleic Acid (Omega 6) C18:2	Trace – 2.5

## POTENCIAL USE

There has been research on the health benefits of coconut oil for a very long time. Coconut oil is nature's richest source of lauric acid. It can be used for frying and baking, and is used in sport bars to stimulate the metabolism. Coconut oil can be blended in fragrances for its delicious aroma. It nourishes and helps healthy hair growth as well as giving gloss. It is also excellent as massage oil, works as an effective moisturizer and treats dry skin amazingly. It can be used in creams, body lotions and butters for an amazing scent and skin treatment.