



FOOD & FRUIT TRADE COMPANY



COCONUT OIL

COCONUT OIL
VARESCO GROUP





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WHY CHOOSE US?

Selected products

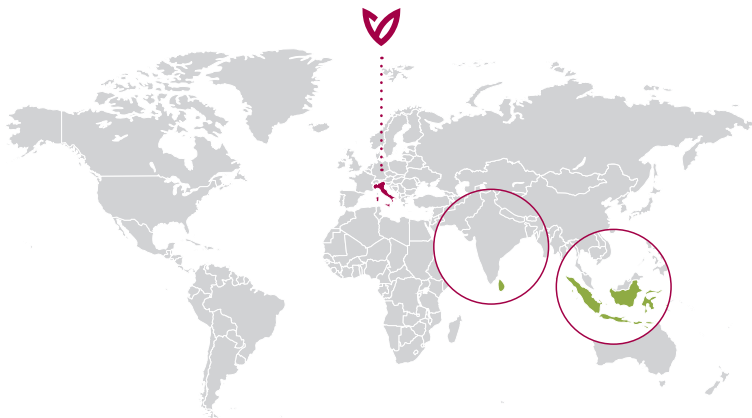
We work exclusively with suppliers who are able to guarantee international certification. Our team of experts make it possible for us to guarantee product safety, its traceability and quality control.

Reliability

Our duty is to satisfy the requests of our customers. We are also committed to the skilled and dependable administration of all necessary processes, supplying all kinds of packaging and supervising the entire logistic process.

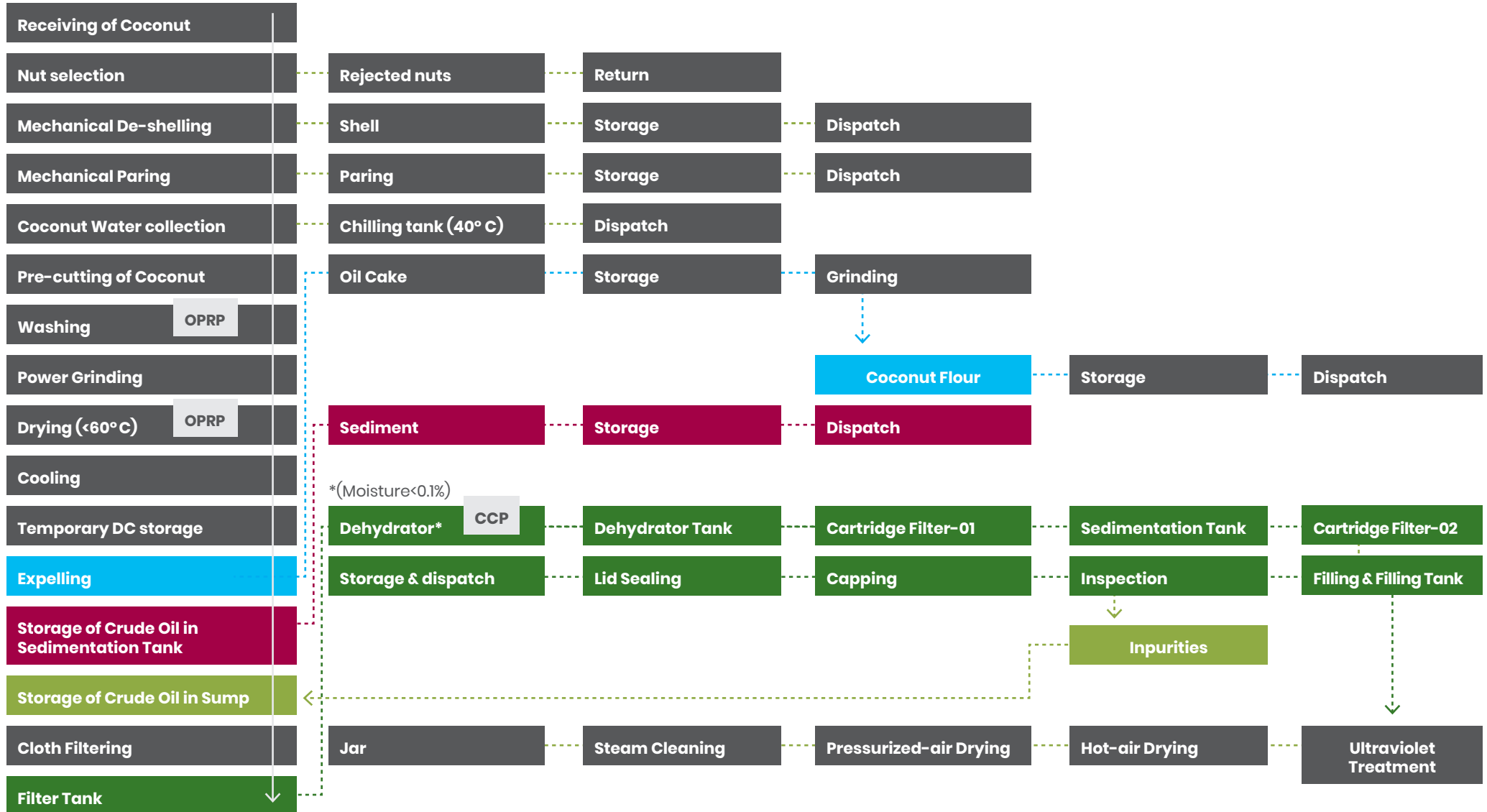
Coconut origin:

SRI LANKA • INDONESIA



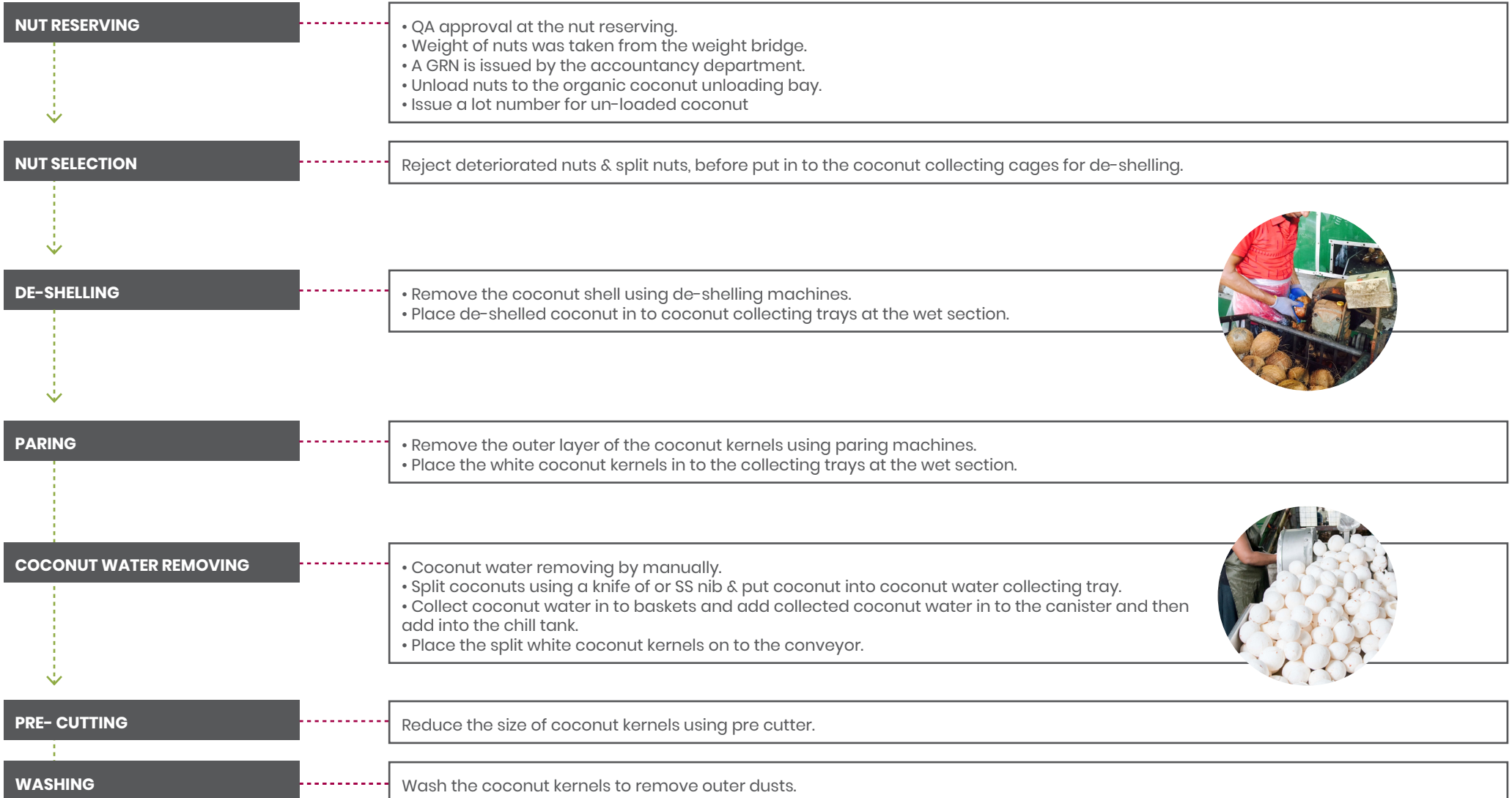


COCONUT OIL PROCESS FLOW CHART



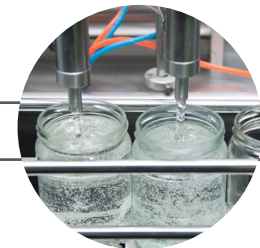
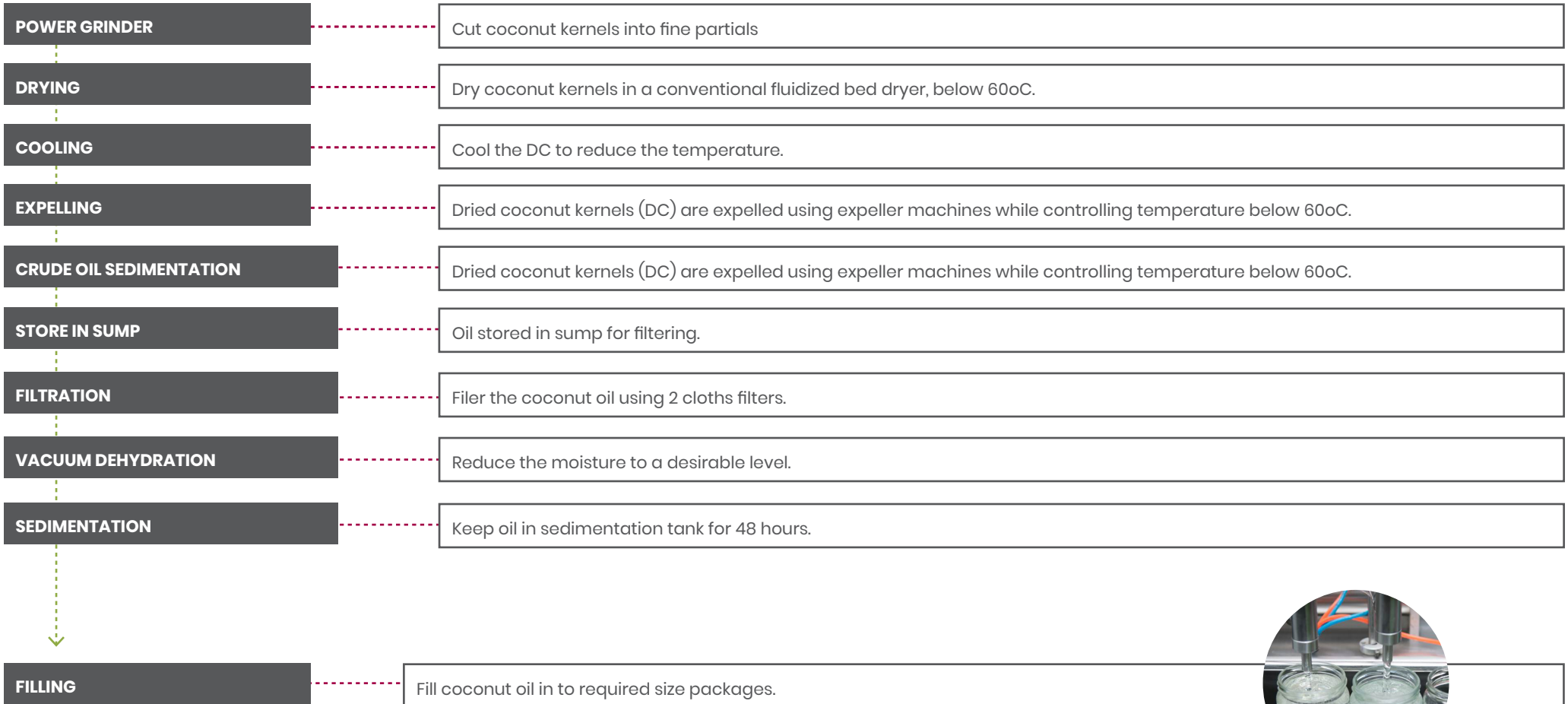


COCONUT OIL PROCESS FLOW CHART





COCONUT OIL PROCESS FLOW CHART





COCONUT OIL PRODUCTS



ORGANIC EXTRA VIRGIN COCONUT OIL

Extra Virgin coconut oil is obtained from mature kernel of the coconut (*Cocos nucifera*) by mechanical or natural means with application of minimal heat which does not lead to alteration of the product. Considered to be a “solid fat” with melting properties near room temperatures. It is clear white pale yellow in appearance when melted, one of the cleanest tasting. These raw materials are not produced from genetically modified organisms. Produced only from coconuts that have been harvested in an environment free of synthetic pesticides, herbicides and plant growth regulators. Extra virgin coconut oil is 100% organic, highly nutritious and free of artificial chemicals.

Origin: Sri Lanka • Indonesia

Ingredients: 100% Organic Coconut Meat

Production Process: Cold pressed

Edible–Application: Widely used in confectionery applications as a central fat, ice cream bar coating fat, frozen whipped toppings, coffee whiteners, baby food, geriatric food, roasting oil for nutmeats, calf milk replacers, sauces, cooking oil, beer flavoring, coffee flavoring, tea flavoring, cakes, cookies, chewing gum granola bars, etc.

100% ORGANIC • THE PRODUCT IS GMO FREE



ORGANIC VIRGIN COCONUT OIL

Virgin Coconut Oil is 100% natural derived from fresh coconut kernels via a cold press process. Its high content of Medium Chain Fatty Acid especially lauric acid makes it unique in helping to preserve the natural immunity of the body (via monolaurine formation) plus stimulating metabolism and delivering high energy levels.

Origin: Sri Lanka • Indonesia

Ingredients: 100% Coconut Oil, Non-GMO, Vegan, No Hexane, Non-Hydrogenated

Production Process: Cold pressed

Edible–Application: Extra Virgin Coconut oil is used for (Low or medium Temperature) Applications Cooking, shallow frying and spraying. Eating, Dressing, medicines, Drinking, baby food, Ice Cream Bar Coating Fat, Frozen Whipped Toppings, Coffee Whiteners, Sauces, Chewing Gum, Granola Bars, Flavorings, manufacturing of margarine, manufacturing of biscuits etc.

Non –edible Application: Cosmetics, hair care, body care, facial cream, soap manufacturing, lauric Applications Fatty acid products etc.

THE PRODUCT IS GMO FREE • VEGAN • NO HEXANE • NON-HYDROGENATED



COCONUT OIL PRODUCTS



ORGANIC RBD COCONUT OIL (PHYSICALLY REFINED)

Refined coconut oil is the most widely used coconut oil around the world. It is popular because of its longer shelf life, affordability, availability and its lack of coconut flavour or aroma, making the oil perfect for use in everyday cooking, commercial food processing, cosmetics and pharmaceuticals. Physically refined coconut oil also contains high levels of medium-chain saturated fatty acids like caprylic acid and lauric acid, which have anti-inflammatory and antimicrobial effects. Its consumption is also better for those with sensitive digestion and allergies.

Origin: Sri Lanka • Indonesia

Ingredients: 100% Organic Coconut Oil - Physically refined

Production Process: RBD stands for refined, bleached and deodorized. Physically refined RBD coconut oil is produced from copra, which is the dried coconut kernel. Crude oil is first expelled from the copra via a hydraulic press. Then the oil is purified by filtering, bleaching and deodorizing at high temperatures to remove microorganisms and other contaminants.

Edible-Application: everyday cooking, commercial food processing

Non-edible Application: cosmetics and pharmaceutical

FREE OF TRANS FATS AND NOT HYDROGENATED • THE PRODUCT IS GMO FREE





COCONUT OIL PRODUCTS



From our main raw materials coconut and palm, we are able to produce derivative products such as Copra Pellets, Crude Coconut Oil (CCNO), Coconut Fatty Acid Distillate (CFAD), Palm Fatty Acid Distillate (PFAD) and many others.



RBD COCONUT OIL

RBD Coconut Oil is a light yellow liquid and would change into a semi solid in room temperature. For Crude Coconut Oil to be suitable for consumption, it must be refined, bleached and deodorized (RBD). RBD Coconut Oil is used in coconut-based cooking oil, for food processing commercial and in oleo chemical industries.



PALM FATTY ACID DISTILLATE (PFAD)

Palm Fatty Acid distillate is the by-product obtained during the refining of crude palm oil. It is solid and light brown in color at room temperature. It is used mainly in the production of soaps, detergents and a few in the cosmetic industries.



REFINED, BLEACHED AND DEODORIZED (RBD) PALM STEARIN

RBD Palm stearin is the solid product obtained from the fractionation of palm oil. The other product is in liquid form, called RBD Palm Olein. RBD Palm Stearin is white in color and solid at room temperature. RBD Palm Stearin is used in the production of margarine and shortenings as well as to make soaps, candles and also used in oleo chemical industries.



REFINED, BLEACHED, DEODORIZED PALM OLEIN (RBD PALM OLEIN)

RBD Palm Olein is the liquid product obtained from the fractionation of palm oil. The other product is called RBD Palm Stearin, and is in a solid state. RBD Palm Olein is a clear yellow liquid at room temperature. RBD Palm Olein is used as cooking oil and also in food preparation commercials. It is also used in oleo chemical industries as well as to make biodiesel and other cosmetic products.chemical industries.



COCONUT OIL PRODUCTS



From our main raw materials coconut and palm, we are able to produce derivative products such as Copra Pellets, Crude Coconut Oil (CCNO), Coconut Fatty Acid Distillate (CFAD), Palm Fatty Acid Distillate (PFAD) and many others.



CRUDE COCONUT OIL (CCNO)

Crude Coconut Oil is crushed from copra, the dried meat of finely matured coconut. It must be further processed to be applicable for use in foods, soaps and in the oleo chemical industry.



COCONUT FATTY ACID DISTILLATE (CFAD)

Coconut Fatty Acid Distillate is the side product obtained during the refining process of crude coconut oil. It is a reddish brown liquid at room temperature and is mainly used in soap manufacturing industries.



HYDROGENATED COCONUT OIL (HCNO)

HCNO is RBD CNO that went through a Hydrogenation process. HCNO is a solid white fat in texture and a clear liquid if applied to heat. HCNO can be used as the main raw material in food industries.



COCONUT OIL PACKAGING



AVAILABLE PACKAGING



JAR



BUCKET



BARREL



TANK TRUCK



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