



Product Code	K0153
<b>Product Name</b>	<b>Coconut, Hydrogenated (Food grade)</b>
Alcohol Status	O&3 can confirm that Coconut, Hydrogenated (Food grade) is free of Alcohol.
Animal Testing	O&3 can confirm that Coconut, Hydrogenated (FG) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
BSE/TSE Status	O&3 can confirm that Coconut, Hydrogenated (FG) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
Calif Proposition 65	O&3 can confirm to their best of their knowledge that Coconut, Hydrogenated (FG) does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
CAS Number	84836-98-6
Chloramphenicol Residue	O&3 can confirm that Coconut, Hydrogenated (Food grade) is free from Chloramphenicol residues.
CITES Status	O&3 can confirm that Coconut, Hydrogenated (FG) is not endangered & therefore not applicable for CITES certification.
Classification, Labelling & Packaging (CLP)	O&3 can confirm that Coconut, Hydrogenated (Food grade) complies with Regulation (EC) no 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
CMR Status	O&3 can confirm that Coconut, Hydrogenated (FG) is not classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
Cosmetic Status	O&3 can confirm that Coconut, Hydrogenated (FG) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Customs Tariff Code	1516 2098 80
EINCS Number	284-283-8
Ethylene Oxide Status	O&3 can confirm that Ethylene Oxide is not being used in production process of Coconut, Hydrogenated (FG).
Food Status	O&3 can confirm that Coconut, Hydrogenated (FG) is suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 2023/915). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Functionality	Easily-Absorbed, Emollient, Moisturising & Hydrating
Gluten Free	O&3 can confirm that Coconut, Hydrogenated (FG) is not derived from, neither does it contain any Gluten ingredients.
Gluten Free Statement	O&3 can confirm that Coconut, Hydrogenated (FG) is not derived from, neither does it contain any Gluten ingredients.
GMO (IP) Status	O&3 can confirm that Coconut, Hydrogenated (FG) is not derived/produced from a raw material that has been genetically modified.
HACCP & GMP Statement	O&3 can confirm that Coconut, Hydrogenated (FG) has been produced under Good Manufacturing Practices (GMP) and a HACCP system. O&3 is BRC certified.
Hair Benefits	Hydrogenated Coconut Oil (Food Grade) can provide moisturising benefits to the hair and scalp. Its emollient properties help to soften and condition the hair, reducing dryness and improving manageability. Additionally, Hydrogenated Coconut Oil (Food Grade) can act as a film-forming ingredient, providing a protective barrier that helps lock in moisture and protect the hair from external damage. It can be incorporated into hair care products such as conditioners, hair masks, and styling products to nourish and enhance the appearance of the hair strands.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via [www.oand3.com/products/](http://www.oand3.com/products/).

The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.

[www.Oand3.com](http://www.Oand3.com)



Halal	O&3 can confirm this product is not Halal certified, however it does not contain any animal derived product or ingredient, hence it is HALAL applicable.
INCI Listing	Hydrogenated Coconut Oil
Irradiation Status	O&3 can confirm that Coconut, Hydrogenated (FG) has not been irradiated at any stage of production.
Karanal Status	O&3 can confirm that Coconut, Hydrogenated (FG) is free from Karanal.
Key Essential Fatty Acid Compounds	Stearic Acid
Kosher	O&3 can confirm that Coconut, Hydrogenated (Food grade) is not Kosher Certified.
Leaping Bunny	O&3 can confirm that Coconut, Hydrogenated (FG) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of O&3.
Manufacturing Method	Hydrogenated
Methyl Salicylate Status	O&3 can confirm that Coconut, Hydrogenated (FG) is free from Methyl Salicylate.
Microbiological & PAH Status & Heavy Metals & Pesticides	O&3 can confirm that Coconut, Hydrogenated (FG) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amounts of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 2023/915 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
Mycotoxins Status	O&3 can confirm that Coconut, Hydrogenated (Food grade) is compliant with the requirements of the Regulation (EC) N° 2023/915. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Nagoya Protocol	O&3 can confirm that this material does not fall into the scope of EU ABS Regulation (EU) No 511/2014 (also known as the Nagoya Protocol).
Nanomaterials Status	O&3 can confirm with reference to Coconut, Hydrogenated (FG) that no Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Organic	Not applicable to this grade of product. Organic versions are available on request, please see our Organic category.
Origin Statement	O&3 can confirm that Coconut, Hydrogenated (FG) Origin is Indonesia.
Palm Status	O&3 can confirm that palm oil has not been used in the process of manufacturing Coconut, Hydrogenated (Food grade).
Parabens Status	O&3 can confirm that Coconut, Hydrogenated (Food grade) is free from Parabens.
Product Page Intro	Embark on a transformative journey with Coconut, Hydrogenated (Food grade). Coconut, Hydrogenated (Food grade), is a stable and solid coconut fat that is produced by hydrogenating coconut oil. This process adds hydrogen atoms to the oil, which makes it more solid and less likely to melt. Coconut, Hydrogenated (Food grade), is a popular ingredient in food products, such as sweets, chocolate, and baked goods. It is also used in some cosmetic and personal care products, such as soaps and lotions. Unlock the magic of Coconut, Hydrogenated (Food grade) today! Formulate your products with this wonder ingredient for amazing results. Get a quote or order a sample and embrace nature's gift in your formulations!
Product Status	Pure & Natural.
Pyrrolizidine Alkaloids Status	O&3 can confirm that Coconut, Hydrogenated (Food grade) is free from any Pyrrolizidine Alkaloids.
REACH Status	O&3 can confirm that Coconut, Hydrogenated (FG) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via [www.oand3.com/products/](http://www.oand3.com/products/).

The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.

[www.Oand3.com](http://www.Oand3.com)



Residual Solvents	O&3 can confirm that no solvents or preservatives have been used in the production of Coconut, Hydrogenated (FG).
Skin Benefits	Hydrogenated Coconut Oil (Food Grade) is a versatile ingredient used in baking, confectionery, skin care products, hair care products, and soap making. The oil has a neutral aroma and a thick texture, making it suitable for various applications. Hydrogenated Coconut Oil is moisturising and emollient, helping to soften and condition the skin. It can also act as a thickening agent and a film-forming ingredient. In hair care products, it provides conditioning benefits and helps to add texture. Additionally, it can be used as a fragrance fixative.
SVHC (Substances of Very High Concern) & Impurities Status	O&3 can confirm that Coconut, Hydrogenated (Food grade) is free from of SVHC and any impurities.
Vegan	O&3 can confirm that Coconut, Hydrogenated (FG) is suitable for Vegans.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via [www.oand3.com/products/](http://www.oand3.com/products/).

The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.

[www.Oand3.com](http://www.Oand3.com)