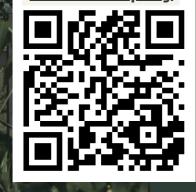
Coconut Oil

Profile Company



EASTURA Indonesia

PT. Triniti Sinergi Pacific Jl. Pluit Indah 168B, North Jakarta City, Jakarta 14450



Welcome to EASTURA Indonesia!

With more than 10 years of experience in the field of coconut oil and working with the best local coconut oil factory partners and quality raw materials. We are ready to help meet your coconut oil needs, especially for RBD CNO, CFAD, CCO, and VCO products. Until now our Coconut Oil Mills are located in Surabaya, East Java & Solo, Central Java.

Our Production Flow



















Bringing the Best Quality from Eastern Indonesia



Untill now, EASTURA Indonesia have 2 offices located in **Jakarta as our Head Office and Surabaya as Main Branch**, and we worked with our selected farmers & manufacturers partners with the best raw materials from eastern Indonesia spread from West Java to Maluku.

<u>Terms</u> & Condition







Our Manufactures in Central Java

1 Basic Product Spesification

 All specifications listed are base on our lastorder specifications and may undergo minority changes based on the raw materials used at the time.

Request Product Spesification

 For some product specification requests can be requested (some changes will be charged and some FREE of charge)

Proforma Invoice

 For administrative purposes and mutual convenience, the Proforma Invoice will be sent after we receive the LOI (letter of intent) from the buyer

Our Payment Only Using T/T

 For now, we only accept telegraphic transfer payments with an initial down payment system (30-50% depending on negotiations)



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RBD CNO

RBD Coconut oil is a type of coconut oil that is refined, bleached, and deodorized. RBD Coconut oil is originally made from dried coconuts or commonly known as copra. Coconut Oil from Indonesia is proven to be effective for various diseases, especially heart disease, diabetes, and cancer. The Product of RBD Coconut Oil is suitable for the production of health care, cosmetics, and processed food.

Packaging

- Standing pouch 1 & 2 L
- Jerry Can 5L
- Jerry Can 18L
- Pail 20L
- Drum 200L

Shipping Capacity

• 20ft HC: 21-22 MT

Appearance	Fully liquid at above 26°C, Clear yellow		
Melting Point, °C	24-26		
Specific Gravity @25°C	0.910 - 0.920		
Colour 5 1/4 Inch cell lovibond	Red: Max 1.5; Yellow: Max 15.0		
Taste	bland neutral taste, free from rancid or sour taste		
Odour	Odorless, free from rancid odour		
Moisture Content and Insoluble Impurties, %	O.1 Max		
Iodine Value	14.0 Max		
Perixide Value, meq O2/Kg	10.0 Max		
Saponification Value	248-265		
Acid Value , mg KOH/g	O.6 Max		
Unsaponifiable Matter , g/KG	15.0 Max		
Refractive Index	1.4480 - 1.4500		



VCO



Virgin coconut oil (VCO) is made directly from selected fresh white heads and processed in the best way without heating process. Virgin coconut oil has been very popular as a food supplement to maintain good health and not only increases the good cholesterol (HDL) but also decreases the bad cholesterol (LDL).

Packaging

Jerrycan: 5L & 20L

Shipping Capacity

 20ft HC: Available to load up to 21 - 22 MT

Level Spesification	Result	Unit	Method	
Color	Normal	-	SNI 7381_2008 POINT B.2 (Gravimetric)	
Odor	Normal		SNI 7381_2008 POINT B.2 (Gravimetric)	
Taste	Normal	-	SNI 7381_2008 POINT B.2 (Gravimetric)	
Moisture Content	0.07	g/100g	SNI 7381_2008 POINT B.3 (Titrimetric)	
Free Fatty Acid (FFA) as Laurat Acid (%)	0.07	g/100g	SNI 7381_2008 POINT B.5 (Titrimetric)	
Peroxide Value	ND (LOD 0.2)	Mg ek O2/kg	SNI 7381_2008 POINT B.6 (Titrimetric)	
Saponification Value	254.1	Mg KOH/g	SNI 01-3555-1988 POINT 8 (Titrimetric)	
Iodine Value	7.12	G I2/100g	SNI 01-3555-1988 POINT 7 (Titrimetric)	











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Crude Coconut Oil

Crude Coconut Oil (CNO) comes from the process of squeezing oil from copra or dried fresh coconut meat from Indonesian Coconut. The production stages start from the use of a crushing machine, the heating process, and extortion to filtering. The purpose of filtering is to purify and clean unwanted impurities from the resulting oil.

Packaging

- Jerrycan
- Bag in box
- Plastic pail
- Drum
- IBC Tote
- Flexy Tank
- · IBC Paper

Shelf life

- 12 months after the date of production with the storage recommendations.
- Storage Conditions: Save in place dry, clean, odor-free, and away from exposure to direct sunlight.

Free Fatty Acid (FFA)	Max 4%		
Moisture & Volatile Material	Max 1%		
Colour, Lovibond Cell 5.25"	12.0 Max red 70.0 Yellow max		
Saponification Value	250 minutes		
Solubility in Water	Insoluble		
Peroxide Value	Max 2%		
Melting Point, °C	24.0-26.0		
Color	Golden Yellow		
Odor	Natural Coconut Smell		



CFAD



Coconut Fatty Acid Distillate (CFAD) is a secondary product obtained after refining, bleaching, and deodorization from crude coconut oil. CFAD is a reddish-brown liquid and is widely used in the cosmetic, detergent, and soap manufacturing industries.

Packaging

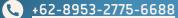
Flexibag

Shipping Capacity

 20ft HC: Available to load up to 21 - 22 MT

Spesification	Range	Method	
Free Fatty Acid	70% (min) (as lauric)	AOCS Ca 5a-40	
Iodine Value (IV)	7-11.5	AOCS Cd 1-25	
Moisture & Impurity	2.00 % (max)	AOCS Ca 2c-25 / 3a-46	
Saponification value	245-265	AOCS Cd 3-25	















<u>Copra</u>



Copra From Indonesia is the largest coconut grower in the world and is continually harvested throughout the year. Copra is one of the basic ingredients for making coconut oil for human need. We have identified the areas with the highest coconut production in the country for export market needs for our customer satisfaction.

Packaging

50 kg Polypropylene Bag

Shipping Capacity

20ft:12 MT40ft:23 MT

Grade	Edible (Grade A)	Regular (Grade B)	Bulk (Grade C)
White/Black	White	White	Black
Moisture	5%	5%	5-10%
Size (diameter)	8cm	9cm UP	Various & Cracked
Form	DRIED, no fungus, no hole	DRIED, no fungus	DRIED, no fungus
Oil Content	60-65%	60-65%	60-65%
Free Fatty Acid (FFA)	0.30%	0.50%	0.30%
Cutting Type	Half Cup	Half Cup	Random
Defect	5%	10%	-



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Contact us

