



## 76 Degree Coconut Oil



## 92 Degree Coconut Oil

### **BENEFITS**

- Light flavor
- Cost-effective
- Liquid form
- Preferred choice for soap-making
- Used in frying, baking, frozen goods, cosmetics, and more

### **BENEFITS**

- High melting point
- Solid at room temperature
- Commonly found in sunscreen, chapstick, shortening, and products with a firm texture

### **APPROXIMATE MELT POINT**

76°F

### **APPROXIMATE MELT POINT**

92°F

### **AROMA/FLAVOR**

None

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None

### **EXTRACTION METHOD**

Solvent extracted from the meat of the coconut. Refined, bleached, and deodorized.

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## Organic RBD Coconut Oil



## Organic Extra Virgin Coconut Oil

### BENEFITS

- Flavorless
- Preserves Organic Certification and Nutritional Value within its RBD process
- Enables the natural colors, scents, and flavors of a dish to shine
- Versatile uses, including everyday cooking, popcorn, cosmetics, baked goods, and pharmaceuticals

### BENEFITS

- Coconut Flavor
- Vegan/Vegetarian Substitution for animal fat
- Popular in Southern Asian Cuisines
- Used in Personal Care in Personal Care for smooth textures and lavish lathers
- Minimal processing

### APPROXIMATE MELT POINT

68°F-83°F

### APPROXIMATE MELT POINT

75°F-83°F

### AROMA/FLAVOR

None

### AROMA/FLAVOR

Coconut

### EXTRACTION METHOD

Expeller Pressed, Refined, bleached, and deodorized (RBD)

### EXTRACTION METHOD

Cold pressed and filtered

*Need help choosing the right oil for your needs?  
Your Catania Oils sales representative can guide you.  
Contact us to learn more.*

