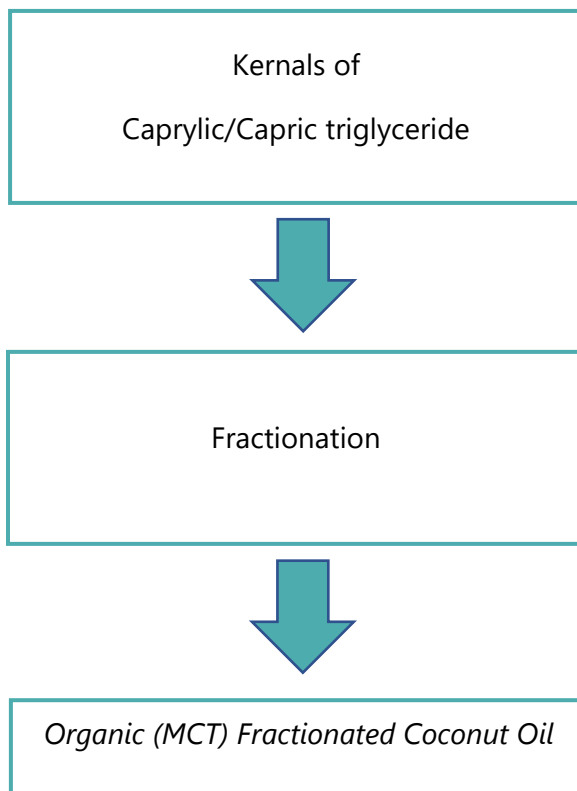


Product Flow Chart

Organic (MCT) Fractionated Coconut Oil



Extraction Process Details:

1. Coconut oil is first extracted from the actual meat of the coconut (this is either done with heat, chemical extraction or pressing).
2. Then, in order to create fractionated coconut oil, the oil goes through hydrolysis (a chemical breakdown of a compound through a reaction with water), and then through fractional/steam distillation – this is when a liquid is separated into fractions based on its boiling point.
3. Finally, the oil goes through esterification, which is when an alcohol and an acid react to create water and ester. What is left is a thinner oil that is made up of medium-chain triglycerides – fractionated coconut oil.