

# SKINNY<sup>™</sup> & CO.

HEALTHY PEOPLE CHANGE THE WORLD

## EXTRACTION METHODS

### Centrifuge Extraction and Heat

Centrifugation is a 4th generation coconut oil extraction process involving centrifugal force for the sedimentation of mixtures. This process is used to separate two immiscible liquids. The rate of centrifugation is specified by the angular velocity measured in revolutions per minute. The particles' settling velocity in centrifugation is a function of their size and shape, centrifugal acceleration, the volume fraction of solids present, the density difference between the particle, the liquid, and the viscosity.

In theory, regarding virgin coconut oil (VCO) processing, it should be working at room temperature since the oil separation is based on centrifugal force. In reality though, coconut milk emulsion has a high viscosity (thickness), which would put the centrifugal force to no effect; thus, coconut emulsion must be thinned, and the only cheap, effective way is to apply heat; the higher the temperature, the better the efficiency. Those who claim to produce VCO generally will manipulate the coconut emulsion before centrifuging by introducing enzymes and fermentation to break down the coconut emulsion, increasing oil output.

### Expeller Pressing: High Quantity, Low Quality

An expeller press is a screw-type machine that presses oil seeds through a caged barrel-like cavity. The machine uses friction and continuous pressure to move and compress the seed material. Pressure involved in expeller pressing creates heat in the range of 120–210 °F. As the raw material is pressed, friction causes it to heat up. With coconuts, higher pressures are required, which can exceed temperatures of 120 °F, rendering the oil “un-raw”. This process of extraction is the most popular in the coconut oil the industry due to its high quantity & low cost production.

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INTENDED TO DIAGNOSE, TREAT, OR PREVENT ANY DISEASE

### What Does “Cold Pressed” Mean?

A cold press production starts with the coconuts being ground into an even paste. This paste is slowly stirred, encouraging the oil to separate from the solid parts and clump together. Once this happens, pressure is applied, forcing the oil out. This can be done with a machine, generally a hydraulic press, producing more friction and heat. The press action is not all just about pressure; it takes a scrubbing and heating action to shear the oil cells allowing the oil to release itself.

Oils that are cold pressed are supposed to be in a heat-controlled environment, keeping temperatures below 120 °F. The phrase 'cold pressed' has been used erroneously in the U.S. for years, often employed as a marketing tool for oils which have been expeller pressed or even refined, exposing the oil to temperatures of up to 470 °F.

### The Skinny Coconut Oil Difference

Our **Nutralock System™** is a one-of-a-kind, 5th generation extraction process which uses *no heat* to extract the oil, always keeping the coconut meat at room temperature. We developed a closed-loop dehumidifying system that extracts the moisture out of the fruit while leaving all of the 100% raw nutrients of the coconut intact.

This is a machine and technique not used or privy to any other producer of coconut oil in the world. It is never heated above room temperature, which ensures that the *Medium-Chain Fatty Acids and Lauric Acid* get to you completely intact. Skinny Coconut oil has the mild smell of coconuts, exceptional clarity due to our low processing temperature, and almost no impurities leading to a much longer shelf life.

Our **Nutralock System™** not only locks-in these vitamins and minerals, but prevents oxidation. Oxidation occurs at higher temperatures and reduces the coconut oil's role as an antioxidant in the body.

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