**Main characteristics/features**

Borneo virgin coconut oil is unique in that it smells naturally of pandan leaves. In comparison to other virgin coconut oils, this oil has a very different taste.

Virgin coconut oil is a natural, healthy and nutritious food that is rich in lauric acid (between 49 % — 54 %).

**Production and processing**

Borneo virgin coconut oil is produced using a strict quality control process with national and international standards. The coconut tree from which the virgin oil is extracted is grown naturally and traditionally without using any chemical fertilisers or pesticides. It thrives on a source of organic fertilisers in the soil. Within 24 hours of being harvested, the matured coconuts are processed into oil to ensure the oil does not become stale. This process is known as ‘cold pressing’ because it does not use any added chemicals, colourings or preservatives.

Borneo virgin coconut oil also goes through two other processes known as the ‘hot water bath process’ and the ‘filtering process’, to ensure that the active ingredients in the virgin coconut oil are maintained and preserved. These processes guarantee that the oil is pure and clean and they also extend the oil’s lifespan.

**Geographical area**

The production hub of Borneo virgin coconut oil is located in East Malaysia, in a place known as Sabah, Sarawak and Labuan or Malaysia Borneo. The region is located on the northern tip of the island of Borneo.

**Link between product and territory**

Borneo virgin coconut oil is the first virgin coconut oil produced in Malaysia using the Aromatic Green Dwarf Coconut variety of coconut tree. This type of tree can be found on Borneo Island, notably in Sabah, Sarawak and the Federal Territory of Labuan.

Considered a functional food, virgin coconut oil is now being recognised by the medical community as a powerful tool against immune system related diseases.