

PRODUCT SPECIFICATION

1. Product Name : Desiccated Coconut High Fat
2. Type Of Product : Fine Grade
3. Botanical Name : Cocos nucifera (LINN.)
4. Packing Style : 25 Kgs 3 Layers Paper Kraft + Inner Plastic

NO	PARAMETER	SPECIFICATIONS
1.	PHYSICAL	
	COLOUR	WHITE, FREE FROM YELLOW SPECS OR OTHER DISCOLOURATION
	FLAVOR-ODOUR	MILD AND SWEET CHARACTERISTICS OF COCONUT, FREE OF FOREIGN FLAVOUR AND ODOUR
	SIZE	FINE GRANULES OF COCONUT
	PHYSICAL IMPURITIES	NOT MORE THAN 8 PCS / 100 GRAMS
2.	PARTICAL SIZE	
	RETAINED ON 12 MESH	MAX 10 %
	RETAINED ON 20 MESH	80%
	PASSED THROUGH 20 MESH	MAX 10 %
3.	NUTRITIONAL	
	TOTAL FAT	65% +/- 2 %
	ENERGY	3096 KJ/ 100 g
	PROTEIN	8.6 %/ 100 g
	SUGAR	0
	CARBOHYDRATE	18.5 %/100 g
4.	GENETICALLY MODIFIED - ORGANISMS	Non GMO
5.	CHEMICAL	
	PH	6.1 TO 6.7
	MOISTURE CONTENT	3.0 MAXIMUM
	RESIDUAL SO2	50 PPM MAX OR SO2 FREE (UPON REQUEST)
	LIPASE	NEGATIVE
	AFLATOXIN	NEGATIVE
	PESTICIDE RESIDUES	NEGATIVE
	FFA	0.10 MAXIMUM
6.	METALS CONTAMINANT	
	COPPER	15 MAXIMUM
	LEAD	< 0.123
	ZINC	30 MAXIMUM
	MERCURY	< 0.001
	ARSENIC	< 0.002

NO	PARAMETER	SPECIFICATIONS
7.	MICROBIOLOGICAL	
	TOTAL PLATE COUNT	5 X 10 ³ CFU/GRAM MAXIMUM
	YEAST	0 CFU/GRAM MAXIMUM
	MOULDS	0 CFU/GRAM MAXIMUM
	ENTEROBACTERIACEAE	100 CFU/GRAM MAXIMUM
	E. COLI	NEGATIVE/ 25 GRAMS
	SALMONELLA	NEGATIVE/ 25 GRAMS
8.	INGREDIENT LIST	100% FRESH COCONUT MEAT
9.	PACKAGING AND PACKING SIZE	STANDARD PACKING IN PLAIN 25KG MULTI PLY KRAFT PAPER BAG WITH INNER PLASTIC LINER
10.	SHELL LIFE	SHELL LIFE 12 MONTHS FROM DATE OF PRODUCTION UNDER RECOMMENDED STORAGE CONDITIONS
11.	STORAGE	RECOMMENDED STORAGE TEMPERATURE IS BETWEEN 50F-60F (10-15'C) AND RELATIVE HUMIDITY IS BETWEEN 50%- 60%. STORE IN CLEAN ODOR FREE AREA AND KEEP AWAY FROM DIRECT BEAT AND SUNLIGHT.