DESICCATED COCONUT

ORGANIC, FINE GRADE

Fair For Life, Regenerative Organic Certified® SILVER, EU Organic, NOP Organic, JAS Organic, Naturland, Naturland Fair, Hand In Hand, Kosher, FSSC 22000, ISO 22000, HACCP, FDA Registered

Serendipol
REGENERATIVE INTEGRITY

Country of Origin : Sri Lanka	100% Natural	No Irradiation	Allergen Free	Monkey Free
Ingredient : Organic Coconut	Gluten Free	GMO Free	Dairy Free	Vegan

Nutrition Facts

Per 100 g

Calories 660

Total Fat	66.4 g
Saturated Fat	60.3 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	36 mg
Total Carbohydrate	20.7 g
Dietary Fibre	13.4 g
Total Sugars	7.3 g
Includes 0.0 g Added Sugars	
Protein	7.2 g
Vitamin D	0.0 mcg
Calcium	33 mg
Iron	3 mg
Potassium	540 mg

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT DESCRIPTION

Desiccated Coconut Fine is produced from the white kernel of mature coconuts *(Cocos nucifera)*. The coconut kernel is finely grated and dried under hygienic conditions and classified as fine grade according to particle size distribution. It is suitable for use as a food ingredient.

HEAVY METALS

Arsenic (As)	<0.1 mg/kg
Lead (Pb)	<0.1 mg/kg
Cadmium (Cd)	<0.1 mg/kg
Tin (Sn)	<40 mg/kg
Mercury (Hg)	<0.1 mg/kg

LOGISTICS, HANDLING, EXPIRATION & CONSUMER SAFETY

Packing

5 kg, 12.5 kg, 25 kg & 50 kg Multi-Ply Kraft Paper Bag with inner PE Liner or according to customer requirements

Shelf Life

12 months from the date of manufacture of unopened product when stored under recommended storage conditions

Intended User

Accepted for all ages except infants

Intended Use

Bakery products, confectionery, cereals, snacks, desserts, fillings and coatings

PHYSICAL PARAMETERS

Flavour	Distinctive coconut flavour, without any off-taste due to deterioration. The odour shall not be smoky, fermented or rancid	Sensory
Appearance	Free from extraneous matter; free-flowing desiccated granular particles	Sensory
Colour	Natural white to light creamy in colour, colour may vary as this product contains no added sulphites. The product is free from foreign matter, but vegetable materials in the form of fibre and parings may presence	Tintometer
Impurities	No impurities other than coconut paring. Coconut paring: Maximum 10 particles per 100 g	Sensory
Particle size	100% passes through 1.7 mm aperture sieve Not more than 15% remains on 1.4 mm aperture sieve	Sieve Test
Moisture	<3%	(SLS 98:2021, Appendix D)
Water Activity	<0.65	Direct measurement by water activity meter

CHEMICAL PARAMETERS

Fat Content	> 60%	AOAC 948.22
Total Ash	<2.5%	AOAC 950.49
FFA (as Lauric)	≤ 0.3%	SLS 313: Part 2 Section 6:2022/ ISO 660:2020
Peroxide Value	<1.0 meq O_2/kg	SLS 313: Part 3 Section 7: 2017/ ISO 3960:2017
Aflatoxins B1, B2, G1 and G2	< 2 ppb B1, < 4 ppb Total	AOAC 991.31 by HPLC

MICROBIOLOGICAL PARAMETERS

Total Plate Count	<1 x 10^5 CFU/g	ISO 4833 -1:2013
Yeast and moulds	<1 x 10^3 CFU/g	ISO 21527 - 2:2008
Coliform	<100 MPN/g	ISO 4831:2006
E. coli	Absent	ISO 7251:2005
Salmonella (in 25 g)	Absent	ISO 6579-1: 2017

STORAGE & HANDLING INSTRUCTIONS

Storage	Store packed products in a clean, cool and dry place, away from strong odours, pests, direct sunlight and other heat sources.
Usage	After opening, keep the package tightly closed and store in a cool, dry place. Consume within 1 month of opening.

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