

DESICCATED COCONUT

ORGANIC, MEDIUM 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

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 Medium 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 medium 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 the customer demand.

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

<i>Flavour</i>	Distinctive coconut flavour without any off taste due to deterioration and odour shall not be smoky, fermented or rancid.	Sensory
<i>Appearance</i>	Free from extraneous matter, Free-flowing desiccated granular particles	Sensory
<i>Colour</i>	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
<i>Impurities</i>	No impurities other than coconut paring. Max coconut paring is 10 particles in 100 g	Sensory
<i>Pieces Size</i>	100% passes through 2.8 mm aperture sieve Not more than 15% remains on 2.0 mm aperture sieve Not more than 15% passes through 1.4 mm aperture sieve Not more than 2.5% passes through 1.00 mm aperture sieve	Sieve Test
<i>Moisture</i>	<3 %	(SLS 98:2021, Appendix D)
<i>Water Activity</i>	<0.65	Direct measurement by water activity meter

CHEMICAL PARAMETERS

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

MICROBIOLOGICAL PARAMETERS

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

STORAGE & HANDLING INSTRUCTIONS

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



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