# 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

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 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 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 be present | Tintometer |
| *Impurities* | No impurities other than coconut paring. Max coconut paring is 10 particles in 100 g | Sensory |
| *Particle Size* | 100% passes through 2.8 mm aperture sieve<br>Not more than 15% remains on 2.0 mm aperture sieve<br>Not more than 15% passes through 1.4 mm aperture sieve<br>Not more than 2.5% passes through 1.00 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

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|---|---|
| *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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