COCONUT FLOUR

ORGANIC, WHOLE KERNEL

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 449.4

Total Fat	13 g
Saturated Fat	12 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	57 mg
Total Carbohydrate	60 g
Dietary Fibre	33 g
Total Sugars	20 g
Includes 0.0 g Added Sugars	
Protein	23.1 g
Vitamin D	0.0 mcg
Calcium	5.6 mg
Iron	12 mg
Potassium	142 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

Organic Whole Kernel Coconut Flour is produced from carefully selected organic whole coconut kernels. Following the extraction of virgin coconut oil, the resulting seedcake is ground and sieved to produce a fine, uniform flour with a mild coconut aroma, delicate flavour and fine texture.

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

250 g to 1 kg Laminated PE Bags,
5k g to 25 kg bulk packages with outer multi-layer kraft paper bag and 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

flour ingredient in bakery products and other food apreparations

PHYSICAL PARAMETERS

Flavour	Characteristic coconut flavour	Sensory
Colour	Light Brown to Brown	Sensory
Particle Size	Free-flowing powder; ≥75% passing through a 420 µm sieve	(SLS 144: 2019, Appendix F)
Moisture	<5%	(SLS 98:2021, Appendix D)
Water Activity	<0.6	Direct measurement by water activity meter

CHEMICAL PARAMETERS

Fat Content	>12%	SLS 1365 Part 1:2009 Appendix C

MICROBIOLOGICAL PARAMETERS

Total Plate Count	$<1 \times 10^5$ CFU/g	ISO 4833-1:2013
Yeast and moulds	$<1 \times 10^3$ 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

MYCOTOXINS

Aflatoxins Sum (B1+B2+G1+G2)	< 10 ppb
Aflatoxin B1	< 5 ppb
Aflatoxin M1	Not Detected
Ochratoxin A	< 3 ppb

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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