

Unsweetened DESICCATED COCONUT

Fine Grade



INGREDIENTS : Ripe fresh coconut kernel.

APPLICATION : It is widely used in curry sauces & paste, cookies, biscuits, cakes, chocolate, ice-cream, etc.

STANDARD SPECIFICATION

PHYSICAL CHARACTERISTIC

1. Color and Appearance: White, free from yellow or other discolorations
2. Flavor/Odor : Mild and sweet characteristics of coconut, free from foreign flavors and odors
3. Size : Fine granules of coconut

CHEMICAL CHARACTERISTIC

1. Total Fat (Dry basis) -----65% ±5, 45%±5, 30-45%
2. Moisture ----- 3.0% max.
3. Free Fatty Acid (as Lauric acid) ----- 0.1% max.
4. pH (in 10% dispersion) ----- 6.1 - 6.7

MICROBIOLOGICAL CHARACTERISTIC

1. Total Plate Count ----- < 5,000 cfu/g
2. E Coli ----- not detected/10g
3. Salmonella ----- not detected/50g
4. Yeast ----- < 50 cfu/g
5. Mold ----- < 50 cfu/g

PACKING : Net weight 50kg, 25kg packed in inner polyliner and outer multi-ply kraft paper bag.

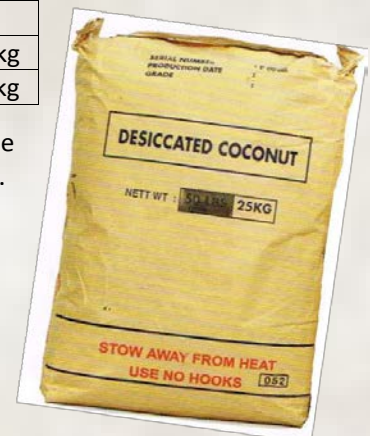
High Fat	Medium Fat / Low Fat
1 x 20'FCL = 240 bags x 50 kg	1 x 20'FCL = 480 bags x 25 kg
1 x 40'FCL = 480 bags x 50 kg	1 x 40'FCL = 960 bags x 25 kg

STORAGE : Store the product at room temperature. For best quality, the product shall be stored under clean, cool and dry conditions. Avoid storage in high moisture area and away from wall.

SHELF-LIFE : 12 months under good storage conditions

H.S. CODE : 0801.11.000

COUNTRY OF ORIGIN: Indonesia



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