

Bulk coconut chips for wholesale & commercial supply

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Specifications

CUT AND PARTICLE SIZE

Chips: thickness 1.0 ± 0.5 mm (over 50%); length 10 to 30 mm (at least 60%) and 30 to 45 mm (under 25%); broken pieces under 10 mm below 15%

FAT 65 to 68%	MOISTURE <3%
FREE FATTY ACID <0.3%, as lauric acid	SWEETENED Unsweetened
COLOR Natural bright white	INGREDIENTS Coconut (100%)
ALLERGENS Statement on request	SULFITE AND PRESERVATIVES None
ENERGY PER 100 G 679.5 kcal	FAT PER 100 G 68.3 g
SATURATED FAT PER 100 G 58.76 g	CARBOHYDRATE PER 100 G 9.1 g
SUGARS PER 100 G 7.9 g	PROTEIN PER 100 G 7.1 g
MICROBIOLOGICAL Total plate count <25,000 CFU/g (limit); yeast and mold <5,000 CFU/g (limit); Salmonella absent /25 g (limit); E. coli absent (limit); coliform absent (limit)	
CONTAMINANTS Heavy metals, aflatoxins and ochratoxins: in compliance with EU regulation (EC) 1881/2006. Pesticide residue: in compliance with EU regulation (EC) 396/2005	
SHELF LIFE 12 months in the original packaging under specified storage conditions	
STORAGE AND HANDLING Store in a cool, dry place free from strong odors and away from direct sunlight. Store outer cartons on pallets, not against walls.	
ORIGIN Sri Lanka	PACK FORMAT 25 lb; 10 kg

Pack formats

- 25 lb; 10 kg

What you can change

- Chip size. Thickness 1.0 mm and length 10 to 30 mm as published.
- Roast. Toasted or raw.
- Sweetened or unsweetened, and flavored lines such as chocolate.
- Pack. 25 lb or 10 kg as published, or a consumer pouch.