

Bulk coconut flour for wholesale & commercial supply

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Specifications

CUT AND PARTICLE SIZE

Fine powder

MOISTURE

5% maximum

COLOR

Cream to very light brown

ALLERGENS

Statement on request

ENERGY PER 100 G

263.7 kcal

SATURATED FAT PER 100 G

11.0 g

SUGARS PER 100 G

5.8 g

PROTEIN PER 100 G

19.8 g

MICROBIOLOGICAL

Total plate count <10,000 CFU/g (limit); total coliforms <50 CFU/g (limit); E. coli absent (limit); Salmonella absent /25 g (limit); yeast and mold <100 CFU/g (limit)

CONTAMINANTS

Arsenic (As) <0.1 mg/kg (limit); cadmium (Cd) <0.1 mg/kg (limit); lead (Pb) <0.1 mg/kg (limit)

SHELF LIFE

One year

ORIGIN

Sri Lanka

FAT

>8%

FREE FATTY ACID

<0.2, as lauric acid

INGREDIENTS

Coconut (100%)

SULFITE AND PRESERVATIVES

Nil

FAT PER 100 G

12.3 g

CARBOHYDRATE PER 100 G

59.6 g

FIBER PER 100 G

40.8 g

SODIUM PER 100 G

86.24 mg

STORAGE AND HANDLING

Store in a cool, dry place away from direct sunlight.

PACK FORMAT

500 g; 25 kg

Pack formats

- 500 g; 25 kg

What you can change

- Fat limit, from 8 percent minimum up to 16 percent maximum.
- Grind. Fine powder, a 1.0 mm screen or a 40 mesh sieve.
- Moisture limit, 5 percent on most lines.
- Pack. 500 g consumer pack or 20 to 25 kg bulk bag, and private label.