

Bulk desiccated coconut for wholesale & commercial supply

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Specifications

Fine

CUT AND PARTICLE SIZE

Fine grade: 100% passes a 1.70 mm sieve; not more than 15% remains on a 1.40 mm sieve

MOISTURE

3.00% maximum

COLOR

Natural white

ALLERGENS

Statement on request

ENERGY PER 100 G

653 kcal

SATURATED FAT PER 100 G

63.0 g

PROTEIN PER 100 G

8.2 g

MICROBIOLOGICAL

Total plate count <10,000 CFU/g (limit); total coliforms <10 MPN/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; cadmium (Cd) <0.1 mg/kg; lead (Pb) <0.1 mg/kg; aflatoxin B1 2 µg/kg; aflatoxins B1+B2+G1+G2 4 µg/kg (limits)

SHELF LIFE

One year

ORIGIN

Sri Lanka

FAT

68.00% minimum, oil content by mass

FREE FATTY ACID

0.20% maximum

INGREDIENTS

Coconut (100%)

SULFITE AND PRESERVATIVES

Nil; sulphite residue as SO₂: nil

FAT PER 100 G

68 g

SUGARS PER 100 G

5.3 g

SODIUM PER 100 G

19.0 mg

STORAGE AND HANDLING

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

PACK FORMAT

25 kg; 50 kg

Medium

CUT AND PARTICLE SIZE

Medium: mesh 8, 1 to 10% retained; mesh 14, 60 to 85% retained; pan, 0 to 20%

MOISTURE

3.5% maximum

SWEETENED

Unsweetened

INGREDIENTS

Coconut

ENERGY PER 100 G

660.0 kcal

SATURATED FAT PER 100 G

57.218 g

SUGARS PER 100 G

7.35 g

PROTEIN PER 100 G

6.88 g

FAT

65 ± 2%

FREE FATTY ACID

0.15% maximum, as oleic

COLOR

White to light creamy white

ALLERGENS

Statement on request

FAT PER 100 G

64.53 g

CARBOHYDRATE PER 100 G

23.65 g

FIBER PER 100 G

16.3 g

SODIUM PER 100 G

37.0 mg

MICROBIOLOGICAL

Aerobic plate count 5,000 CFU/g max; coliform 10 CFU/g max; E. coli <10 CFU/g; yeast 100 CFU/g max; molds 100 CFU/g max; Staphylococcus aureus 100 CFU/g max; Salmonella negative in 25 g

CONTAMINANTS

Lead 0.10 ppm max; arsenic 0.10 ppm max; cadmium 0.05 ppm max; iron 5.0 ppm max; copper 0.40 ppm max; pesticide residues 0.01 ppm max; aflatoxin B1 2 ppb max; total aflatoxin B1, B2, G1, G2 4 ppb max; sum of dioxins (WHO-PCDD/F-TEQ) 0.75 pg/g fat max; sum of dioxins and dioxin-like PCBs 1.5 pg/g fat max; benzo(a)pyrene 2.0 ppb max; 3-MCPD fatty acid esters 1250 ppb max

SHELF LIFE

12 months at 10 to 15°C and 50% RH. Discoloration may occur after 1 month or less depending on product type and storage condition; avoid prolonged exposure above 30°C.

STORAGE AND HANDLING

Ambient (35°C max, 85% RH), out of sunlight and away from walls, in a cool, dry, odor-free area. Ship at ambient in a dry container van.

ORIGIN

Philippines

PACK FORMAT

Multiwall kraft bag with polyethylene liner: 25 kg, 25 lb, 50 lb, 100 lb

Coarse

CUT AND PARTICLE SIZE

Coarse grade: 100% passes a 4.75 mm sieve; not more than 15% remains on 3.35 mm; not more than 15% passes 2.00 mm; not more than 2.5% passes 1.4 mm

FAT

68% minimum (limit)

MOISTURE

3.0% maximum (limit)

FREE FATTY ACID

0.3% maximum, as lauric acid (limit)

COLOR

White

INGREDIENTS

Coconut kernel

ALLERGENS

Statement on request

CONTAMINANTS

Aflatoxin nil, LOQ 0.1 µg/kg (limit)

SHELF LIFE

12 months from manufacture in the original packaging under appropriate conditions

STORAGE AND HANDLING

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

ORIGIN

Sri Lanka

PACK FORMAT

Consumer: 250 g, 500 g, 1 kg. Bulk: 8 kg, 12.5 kg, 25 kg, 45 kg, 50 kg

Pack formats

- Fine: 25 kg; 50 kg
- Medium: Multiwall kraft bag with polyethylene liner: 25 kg, 25 lb, 50 lb, 100 lb
- Coarse: Consumer: 250 g, 500 g, 1 kg. Bulk: 8 kg, 12.5 kg, 25 kg, 45 kg, 50 kg

What you can change

- Cut. Fine, medium or coarse, each to a sieve specification.
- Fat. Full fat, or reduced fat at 40 to 55 percent.
- Toasted or raw, and sweetened or unsweetened.
- Sulfite profile. SO2 nil, or SO2 stated on the sheet.
- Pack. 250 g consumer packs up to 50 kg bulk bags, and private label.