

## **Product Data Sheet**

Date: 10-07-2023 Version: 01

Owner: Quality Manager

## **Organic Coconut Flakes**

	PRODUCT IDENTIFICATION & G	ENERAL INFORMATION							
Product code	20208								
Product description	Coconut Flakes								
Process description	Coconuts are shelled, grounded, blanched, dried and packed								
Origin	Indonesia, Philippines								
Composition	Coconut (100%) SO2 Max 10ppm can be classified as SO2 free.								
Legal demands	Products have to comply with all latest legislation in force. Most important elements are:  - General Food Law, Regulation (EC) no. 178/2002.  - Food Hygiene Law, Regulation (EC) no. 852/2004.  - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs.  - Regulation (EC) no. 2018/848 on organic production.								
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011.  Organic label information according Regulation (EC) no. 2018/848.								
Shelf life	Best before : 18 months after production.								
Storage conditions	Cool, dry, odour-free. Storage in bags, big bags.								
Storage temperature	Preferably below 15°C & Humidity below 60%								
Transport Packaging	Transport Conditions: Dry and clean Transport Bags, Boxes or Big Bags								
	HAZARDS : THRESHOLDS AND TOLERANCES								
Category	Critical contaminant	Tolerance							
Chemical	Undesirable substances as mentioned in:								
Microbiological	□ Salmonella	Absent in 25 g							
	PRODUCT CHARAC	TERISTICS							
Physical	□ Vermin, insects □ Glass, metal □ Extraneous matter □ Foreign matter	Absent (0+%) Absent (0+%) < 0.1% Absent (0+%)							

Page: 1 of 2



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Organoleptic		Odour	Typi	Typical for coconut								
						White, slightly yellowish						
		Flavour										
	_			Typical for coconut								
		Appearance	Flak	Flakes								
Nutritional information*		Energy (kJ/kcal)	2	2811 / 682								
(per 100 g)		Protein		6.5								
(per 100 g)	1	Fat										
					65.4							
		<ul> <li>of which saturated fat</li> </ul>		61.7								
		Carbohydrates total			10							
		-Sugars		5.8								
		Fibre		13.8								
	□ Sodium (Na) (mg/100 g) 0.05											
			*Nutritional values derived from literature									
				"Nut	rition		a trom	iitera				
Allergen information	GS1code					Allergen	P/A/M/L (*)			(*)		
Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.												
Cor	npon	ent		Manufa	acture	r			Nuts in Bulk			
								•	when bought			
							quantities th		nat need re-p	backaging )		
			In Product	Same Site			In Product Processed in Same		1	Handled		
						Site			on Site			
				Equipme					Equipment			
Cereals containing GLUTEN and products thereof			NO NO	NO NO		NO NO	NO NO		YES NO	YES NO		
EGGS or its derivatives FISH or its derivatives			NO	NO		NO	NO		NO	NO		
CRUSTACEANS / SHELLFISH			NO	NO		NO	NO		NO	NO		
MOLLUSCS			NO	NO	)	NO	NO		NO	NO		
PEANUTS or derivatives			NO	NO	)	NO	NO	5	YES	YES		
SOYA BEANS or derivatives			NO	NO	)	NO	NO	)	YES	YES		
MILK (LACTOSE) or its derivatives			NO	NO		NO	NO		YES	YES		
NUTS , tree nuts:			NO	NO		NO	NO		YES	YES		
CELERY, including celeriac and its derivatives			NO	NO		NO	NO		YES	YES		
MUSTARD, referring to all parts	of th	e plant and derivatives	NO	NO NO		NO	NO		YES	YES		
thereof SESAME SEEDS or derivatives			NO	NO		NO	NO		YES	YES		
SULPHITES >10ppm – Sulphite quantity to be given in ppm			NO	NO		NO	NO		YES	YES		
LUPIN seeds or derivatives		, 8	NO	NO		NO	NO		NO	NO		
GMO & Irradiation	14/0	declare that all our produc	oto nuroboo	ad by ar	مط طو	divored by MLI	CINIDI	II I/ f	or food			
Declaration	purposes, are free from GMO according to the regulations EC 1829/2003 and EC											
	183	0/2003 of the European Par	rliament and	the Cour	ncil.							
	۱۸۸۵	also declare that our produc	cte are not n	roduced	with t	ha usa of ionizi	na radio	ations	and for tra	ated with		
				loducca	vvitii t	inc use of forfizing	ig rauk	ALIONIS	and for the	atca with		
	ioni	zing radiations after product	iion.									
Food Grade Declaration	We	hereby confirm that all food	contact pac	kaging co	onfori	ms to the requir	ements	deta	iled in Real	ulation		
	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food.											
	Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and											
	plastic inliners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to											
	plastic materials and articles intended to come into contact with foodstuffs.											

Page: 2 of 2