

*SOURCE: USDA

QUALITY PRODUCT SPECIFICATION

	DESSICATED COCONUT HIGH FAT GRADE MEDIUM						
and the second s	PRODUCT DESCRIPTION:						
Contraction of the second	100% PURE COCONUT FRUIT (COCOS NUCIFERA) WITHOUT PRESERVATIVES AND ADDITIVES						
and the second	VARIETIES:						
a the second	DIFFERENT VARIETIES OF SRI LANKA COCONUT						
and the second	CATEGORIES:						
	COCONUT MEAL						
A State of the Sta							
the second second	NUTRITIONAL COMPOSITION (Nutrients in 100g)*						
and the second second	Energy	365,2 kcal / 1527 kJ	Proteins	16,4 g			
the state of the second the	Total Fat	16,8 g	Carbohydrates	37,1 g			
	-Saturated	16,0 g	- Sugars	12,6 g			
	Salt (natural sodium)	0,44 g	Fiber	18,2 g			

FINISHED PRODUCT CHARACTERISTICS								
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC		
Par	ameters	Tolerance	Parameters	Tolerance	Parameters	Tolerance		
Granulometry (square sieve) < 1mm	< 1mm	1mm 100%	Salmonella	Absent/25g	Moisture	5,00%	External Color:	Light or light creamy white
	< mm		E. coli	<100 ufc/g	Acidity (%Lauric acid)	cidity (%Lauric acid) 0,30%		Light or light creamy white
Foreign material		1,00%	Total Flora	10.000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Flour
			Enterobacter	100 ufc/g	Aflatoxins B1	<2 ppb	Taste and Odour:	Fresh and typical of coconut
			Yeast & moulds	5000 ufc/g	Total Aflatoxins	<4 ppb	Aspect:	Small round semi-flat grains
			Total Coliform	100 ufc/g	SO ₂	<10 ppm		

EU regulation of application

IN AGREEMENT WITH EU REGULATION 165/2010 ABOUT CONTAMINANTS IN FOODS, SPECIFICALLY AFLATOXIN CONTENT IN NUTS

IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD

IN AGREEMENT WITH EU REGULATION 1881/2006 ABOUT HEAVY METALS RESIDUES ON FOOD

IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD

IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

Shelf Life

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS 12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE RELATIVE HUMIDITY ${<}60\%$

Allergens

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.								
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)				
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site		
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES		
EGGS or its derivatives	NO	NO	NO	NO	NO	NO		
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	NO	YES		
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES		
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES		
NUTS , tree nuts:	NO	NO	YES	NO	NO	YES		
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES		
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	NO	YES		
thereof								
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES		
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES		
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO		