



44 Hubbell Lane, Shelton CT 06484 USA

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www.ctcoconut.com

PRODUCT TECHNICAL SPECIFICATION Desiccated Coconut

COUNTRY OF ORIGIN:	Philippines		
FORMS AVAILABLE:	Organic and conventional; conventional comes with SO2 or SO2 Free.		
CUTS AVAILABLE:	Granular (medium, macaroon, extra fine), Special (flake, shred, chip)		
Ingredients:	Pure Coconut Meat		
Description:	Produced from freshly selected matured coconuts, Desiccated Coconut is the dehydrated white coconut meat. It is the white fleshy part of the coconut, which is processed into smaller shreds, flakes or chips. After being cut or grounded into granules and/or slices, the coconut pieces are dried to remove maximum moisture from them. This makes desiccated coconut an ideal culinary ingredient that can be stored for several years without altering its taste.		
Applications:	Desiccated Coconut is most ideal for confectioneries and used as fillings, toppings and as ingredients especially for food manufacturers. The best tasting desiccated coconut recipes are cakes, smoothies and ice creams. It is also used to garnish savory, spicy fish and meat dishes. When used in baking, it provides a nutty and coconut flavor to the recipe. Most culinary experts add this product to give texture to sweet treats and chocolates. In decorating cakes and cupcakes, you can sprinkle desiccated coconut flakes in the sides and top of the cakes.		
Certifications:	Fair Trade, Kosher, Halal, Organic		
PHYSICAL:	Color & Appearance:	White, reasonably free from yellow specks or other discoloration	
	Flavor and Aroma:	Mild, fresh and characteristics of coconut with no-off odor.	
	Size:	Fine granular cut	
	Granulation:	When 100g sample is shaken for five minutes on a rotap machine	
CHEMICAL:	Moisture	3.0 % max	Polyunsaturated Fat 1.3 g
	Total Fat (as is)	61 to 72 %	Monosaturated Fat 3.9 g
	Free Fatty Acid (as lauric)	0.15% max	Saturated Fat 56 - 67 g
	pH (10% dispersion)	6.0 to 6.7	Trans Fat 0 mg
	Natural Sugar	6% max	Cholesterol 0 mg
	Protein	9% max	
	Ash	2.5% max	
	Crude Fiber	6% max	
	Dietary Fiber	10 - 15 g	
	Sulfite (as ppm SO2)	1. With Metabisulfite (SO2) a. Regular concentration—about 100-150 ppm b. Low concentration- about 50 ppm 2. SO2- free- none	
MICROBIOLOGICAL:	Total Plate Count	5,000 cfu/g max	
	Coliform Count	50 cfu/g max	
	Yeast Count	100 cfu/g max	
	Mold Count	100 cfu/g max	
	Salmonella	Negative	
	Escherichia coli	Negative	
	Aflatoxin	Negative	
	Lipase	Negative	
PACKAGING:	Available in	25lb bag –1,080 bags per 20' container 50lb bag –540 bags per 20' container 100lb bag –270 bags per 20' container	
STORAGE & SHELF LIFE:	Recommended temperature range and humidity: 15-21 °C at 20-50 relative humidity. Store in odor- free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Best to use within guideline period from production date as follows: 1. For Regular SO2 Concentration - Within one year 2. For Low SO2 Concentration - within 8 months 3. For SO2 -free- within 5 months		

This product meets the requirements of the Philippine Bureau of Food and Drug and Government legislation as well as USDA & USFDA regulations.



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Nutritional Data

Desiccated Coconut All Cuts

(Medium, macaroon, extra fine, fancy shred, flake, chip)

One Hundred Gram Report

BASIC COMPONENTS	Amount per 100g serving		Reference Methodology: * Official Methods of Analysis AOAC International (2000) 17th Ed.
Total Calories	609-701	Cal	Cal
Calories from Fat	548-640	Cal	Code of Federal Regulations (CFR) Food Labeling Section 101.9.1993
Calories from Saturated Fat	509-595	Cal	Code of Federal Regulations (CFR) Food Labeling Section 101.9.1993
Protein	9 max	G	=No.979.09
Carbohydrates	25 ave.	G	By difference
Dietary Fiber	10-15	G	*No. 985.29
Sugar Total	6 max.	G	*No. 923.09
Crude Fiber	6 max.	G	*No.962.09
Fat Total	61-72	G	*No. 960.39
Polyunsaturated Fat	1.3 ave.	G	*No. 963.22
Monosaturated Fat	3.9 ave.	G	*No. 963.22
Saturated Fat	56-67	G	*No. 969.22
Trans Fat	0	MG	*No. 963.22
Cholesterol	0	MG	*No. 963.08,,970.51
Moisture	3% max	G	*No. 925.40
Ash	2.5 max	G	*No. 900.02
Vitamins			
Vitamin C	1.5 – 3.0	MG	*No. 967.21
Vitamin B1 (Thiamine)	3.0 – 13.0	UG	*No. 912.23
Minerals			
Calcium	10 – 12	MG	*No. 975-03
Iron	1.8 – 2.5	MG	*No. 975-03
Potassium	600 – 750	MG	*No. 975-03
Sodium	25 – 50	MG	*No. 975-03

Nutritional Data provided by the American Institute of Baking, based on information provided by Connecticut Coconut Company's product and ingredient manufacturers information.