



Connecticut Coconut Company  
 44 Hubbell Lane  
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**PRODUCT TECHNICAL SPECIFICATION  
 Desiccated Coconut – Flake Cut Unsweetened**

**Country of Origin:** Philippines

**ITEM CODE –** bf25/bf50/bf100

**INGREDIENTS** Pure Coconut Meat and sulfite as required (see “chemical” section # 9 for details)

**1. PHYSICAL**

- | a. Color and Appearance | White, reasonably free from yellow specs or other discoloration.  |                        |                        |                        |          |    |    |            |    |    |     |   |   |
|-------------------------|---|------------------------|------------------------|------------------------|----------|----|----|------------|----|----|-----|---|---|
| b. Flavor and Aroma     | Mild, fresh and characteristics of coconut with no-off odor.  |                        |                        |                        |          |    |    |            |    |    |     |   |   |
| c. Size                 | Thin, feathery flakes of coconut  |                        |                        |                        |          |    |    |            |    |    |     |   |   |
| Length                  | 60% by weight minimum -1/2 inch and longer<br>40% by weight maximum – less than 1/2 inch  |                        |                        |                        |          |    |    |            |    |    |     |   |   |
| Width                   | 0.079 - 0.140 inches (2.00-3.56mm)  |                        |                        |                        |          |    |    |            |    |    |     |   |   |
| Thickness               | 0.018 - 0.028 inches (0.46-0.71mm)  |                        |                        |                        |          |    |    |            |    |    |     |   |   |
| d. Granulation:         | When a 100-gram sample is shaken for five minutes on a rotap machine, using U.S. Standard sieves, the result will fall within the following limits:   |                        |                        |                        |          |    |    |            |    |    |     |   |   |
|                         | <table border="0"> <thead> <tr> <th><u>Screen No.</u></th> <th><u>% Retained Min.</u></th> <th><u>% Retained Max.</u></th> </tr> </thead> <tbody> <tr> <td>4, 8, 10</td> <td>70</td> <td>80</td> </tr> <tr> <td>12, 14, 20</td> <td>18</td> <td>30</td> </tr> <tr> <td>Pan</td> <td>0</td> <td>2</td> </tr> </tbody> </table> | <u>Screen No.</u>      | <u>% Retained Min.</u> | <u>% Retained Max.</u> | 4, 8, 10 | 70 | 80 | 12, 14, 20 | 18 | 30 | Pan | 0 | 2 |
| <u>Screen No.</u>       | <u>% Retained Min.</u>  | <u>% Retained Max.</u> |                        |                        |          |    |    |            |    |    |     |   |   |
| 4, 8, 10                | 70  | 80                     |                        |                        |          |    |    |            |    |    |     |   |   |
| 12, 14, 20              | 18  | 30                     |                        |                        |          |    |    |            |    |    |     |   |   |
| Pan                     | 0   | 2                      |                        |                        |          |    |    |            |    |    |     |   |   |

**2. CHEMICAL**

- |                                      |  |
|--------------------------------------|--|
| 1. Moisture                          | 4.5% max   |
| 2. Total fat (as is)                 | 61% to 72%   |
| 3. Free Fatty Acid (as lauric)       | 0.15% max  |
| 4. pH (10% dispersion)               | 6.0 – 6.7%   |
| 5. Natural Sugar                     | 6% max.  |
| 6. Protein                           | 9% max.  |
| 7. Ash                               | 2.5% max   |
| 8. Crude Fiber                       | 6% max.  |
| 9. Sulfite (as ppm SO <sub>2</sub> ) | 1. With metabisulfite<br>a. Regular concentration—about 100-150 ppm<br>b. Low concentration- about 50 ppm<br>2. SO <sub>2</sub> - free- none |

**3. MICROBIOLOGICAL (Commercial Sterility Test)**

Total Plate Count	5000 col./gm. Max	Salmonella: Negative
Coliform Count	50 col./gm. Max	Escherichia Coli Negative
Yeast Count	100 col./gm. Max	Aflatoxin Negative
Mold Count	100 col./gm. Max	Lipase Negative

**4. PACKAGING**

- 25 lb – 60 bags per pallet in polyethylene-lined multi-layer kraft bags.
- 50 lb – 30 bags per pallet in polyethylene-lined multi-layer kraft bags.
- 100 lb – 15 bags per pallet in polyethylene-lined multi-layer kraft bags.

**5. STORAGE AND SHELF LIFE**

- Recommended temperature range and humidity: 17-21°C (63-70°F) at 40-60% 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 SO<sub>2</sub> Concentration - Within one year; 2. For Low SO<sub>2</sub> Concentration - within 8 months; 3. For SO<sub>2</sub> -free- within 5 months.  
 Under ideal conditions, the coconut product will exhibit no rancidity or moldy taste up to the end of the storage period. Development of slight off-coloration does not affect the wholesome quality of the product.



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**Nutritional Data**

Desiccated Coconut Flake Cut - Unsweetened

One Hundred (100) Gram Report

BASIC COMPONENTS	Amount per 100g serving		Reference Methodology: * Official Methods of Analysis AOAC International (2000) 17th Ed.
<b>Total Calories</b>	609-701	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
<b>Protein</b>	9 max	G	=No.979.09
<b>Carbohydrates</b>	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
<b>Fat Total</b>	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
<b>Moisture</b>	3% max	G	*No. 925.40
<b>Ash</b>	2.5 max	G	*No. 900.02
<b>Vitamins</b>			
Vitamin C	1.5 – 3.0	MG	*No. 967.21
Vitamin B1 (Thiamine)	3.0 – 13.0	UG	*No. 912.23
<b>Minerals</b>			
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 Quality Assurance and ingredient manufacturers information.