



Connecticut Coconut Company
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100% PURE & NATURAL

PRODUCT SPECIFICATION
Organic Desiccated Coconut – Chips Cut

Country of Origin: Philippines

ITEM CODE – bch025

INGREDIENTS

Organic Desiccated Coconut Meat

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 Mixture of long and short shreds of coconut:
 - i. Length
 - 60% by weight minimum -1/2 inch and longer
 - 40% by weight maximum – less than 1/2 inch
 - ii. Width
 - 80% by weight – 5/16 inch
 - iii. Thickness
 - 0.020 – 0.045 inch
- d. Granulation on USA Sleeves When a 100 gram sample is shaken for five minutes on a Rotap machine, the results will fall within the following limits:

| Screen No. | % Retained Min. | % Retained Max. |
|------------|-----------------|-----------------|
| # 4, 8, 10 | 90 | 96 |
| # 12, 20 | 2 | 10 |
| Pan | 0 | 2 |

2. CHEMICAL

| | | | |
|-----------------------------|------------|-----------------------------------|----------|
| Moisture | 4.5% max | Protein | 9% max. |
| Total fat (as is) | 61% to 72% | Ash | 2.5% max |
| Free Fatty Acid (as lauric) | 0.15% max | Crude Fiber | 6% max. |
| pH (10% dispersion) | 6.0 – 6.7 | Sulfite (as ppm SO ₂) | None |
| Natural Sugar | 6% max. | | |

3. MICROBIOLOGICAL (Commercial Sterility Test)

| | | | |
|----------------------|-----------------|------------|-----------|
| Total Plate Count | 5000 cfu/g max. | E. Coli | Negative. |
| Coliform Count | 50 cfu/g max. | Salmonella | Negative. |
| Yeast and Mold Count | 100 cfu/g max. | Aflatoxin | Negative. |
| | | Lipase | Negative. |

4. PACKAGING Packed in 25 lb, 50 lb and 100 lb polyethylene-lined multi-layer kraft bags.

5. STORAGE AND SHELF LIFE

Recommended temperature range and humidity 15⁰ – 21⁰ C at 20% – 50% relative humidity.

Store in a clean area without direct exposure to sunlight and away from walls. Avoid storage in high moisture areas. Best to use within 12 months from production date. Under these conditions, this 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 this product.