



100% PURE & NATURAL

Connecticut Coconut Company
44 Hubbell Lane
Shelton, CT 06484
Tel # 203.513.2691
Fax # 203.925.5833
http://www.ctcoconut.com

PRODUCT SPECIFICATION
Organic Desiccated Coconut – Extra Fine Cut

Country of Origin: Philippines

ITEM CODE - odcxtfi-100-1

INGREDIENTS

Organic Coconut Meat

1. PHYSICAL

Table with 4 columns: Property (Color and Appearance, Flavor and Aroma, Size, Granulation on USA Sleeves), Description (White, reasonably free from yellow specs...), and Retention data (Min., Max., Rotap 5 min 100g).

2. CHEMICAL

Table with 2 columns: Property (Moisture, Total fat, Free Fatty Acid, pH, Natural Sugar, Protein, Ash, Crude Fiber, Sulfite) and Value (3.0% max, 61% to 72%, 0.15% max, 6.0 – 6.7, 6% max., 9% max., 2.5% max., 6% max., None).

3. MICROBIOLOGICAL (Commercial Sterility Test)

Table with 2 columns: Property (Total Plate Count, Coliform Count, Yeast and Mold Count, E. Coli, Salmonella, Aflatoxin, Lipase) and Value (5000 cfu/g max., 50 cfu/g max., 100 cfu/g max., Negative, Negative, Negative, 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 15° – 21° 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 5 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.



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If stored at ambient tropical temperatures $25^{\circ} - 30^{\circ} \text{C}$ and without direct exposure to sunlight and away from walls use within 2 months.