



Connecticut Coconut Company
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<http://www.ctcoconut.com>

PRODUCT SPECIFICATION
Organic Desiccated Coconut – Flake Cut

Country of Origin: Philippines

ITEM CODE - odcfl-100-1

INGREDIENTS

Organic 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 | Finest granular cut. | | | | | | | | | | |
| d. Granulation on USA | | | | | | | | | | | |
| | Sleeves | | | | | | | | | | |
| | Pan | | | | | | | | | | |
| | Rotap 5 min 100g | | | | | | | | | | |
| | <table border="0"> <tr> <td align="center" colspan="2">% Retained</td> </tr> <tr> <td align="center">Min.</td> <td align="center">Max.</td> </tr> <tr> <td align="center"># 4, 8, 10</td> <td align="center">70</td> </tr> <tr> <td align="center"># 12, 20</td> <td align="center">18</td> </tr> <tr> <td align="center">Pan</td> <td align="center">0</td> </tr> </table> | % Retained | | Min. | Max. | # 4, 8, 10 | 70 | # 12, 20 | 18 | Pan | 0 |
| % Retained | | | | | | | | | | | |
| Min. | Max. | | | | | | | | | | |
| # 4, 8, 10 | 70 | | | | | | | | | | |
| # 12, 20 | 18 | | | | | | | | | | |
| Pan | 0 | | | | | | | | | | |

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 ₂) | None |

3. MICROBIOLOGICAL (Commercial Sterility Test)

| | |
|-------------------------|-----------------|
| 1. Total Plate Count | 5000 cfu/g max. |
| 2. Coliform Count | 50 cfu/g max. |
| 3. Yeast and Mold Count | 100 cfu/g max. |
| 4. E. Coli | Negative. |
| 5. Salmonella | Negative. |
| 6. Aflatoxin | Negative. |
| 7. 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 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.

If stored at ambient tropical temperatures 25⁰ – 30⁰ C and without direct exposure to sunlight and away from walls use within 2 months.