



Connecticut Coconut Company  
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**PRODUCT SPECIFICATION**  
**Organic Desiccated Coconut - Macaroon (Fine) Cut**

Country of Origin: Philippines

ITEM CODE - odcmac-100-1

**1. INGREDIENTS**

Organic Coconut Meat

**2. 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    Fine granular cut.
- d. Granulation on USA Sleeves

|      | % Retained | Rotap 5 min | 100g |
|------|------------|-------------|------|
|      | Min.       | Max.        |      |
| # 10 | -          | 1           |      |
| # 14 | 1          | 20          |      |
| # 16 | 10         | 31          |      |
| # 20 | 30         | 65          |      |
| # 30 | 12         | 35          |      |
| Pan  | 1          | 12          |      |

**3. CHEMICAL**

- 1. Moisture                                      3.0% 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>)                    None

**4. 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.

**5. PACKAGING**

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

**6. STORAGE AND SHELF LIFE**

Recommended temperature range and humidity 15<sup>0</sup> – 21<sup>0</sup> 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 25<sup>0</sup> – 30<sup>0</sup> C and without direct exposure to sunlight and away from walls use within 2 months.