



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

PRODUCT TECHNICAL SPECIFICATION
Organic Coconut Flour/Fiber

COUNTRY OF ORIGIN: Philippines

ITEM CODE - orcofl-100-1

1. INGREDIENT/S

Pure pared coconut meat

2. PHYSICAL

- | | |
|----------------------|--|
| 1. Color, Appearance | Cream, very fine particles. |
| 2. Flavor and Aroma | Natural fresh coconut flavor with no-off odor. |
| 3. Granulation | |
| Mesh | % Retained |
| 20 | 0 |
| 30 | 0 |
| 80 | not less than 50% |

3. CHEMICAL

- | | |
|-----------------------------|--------------|
| 1. Moisture | 5 max. |
| 2. Crude Protein | 16 – 20% |
| 3. Crude Fat | 12% max. |
| 4. Ash | 4 – 6% |
| 5. Total Sugars (as invert) | 8.6% |
| 6. Carbohydrates | 55 – 63% |
| 7. Total Dietary Fiber | 35 – 50% |
| 8. Thiamine (Vita. B) | Not Detected |
| 9. Niacin (mg/100g) | 100 – 160 |
| 10. Calcium (mg/100g) | 20 – 40 |
| 11. Iron (mg/100g) | 5 - 12 |

4. MICROBIOLOGICAL

- | | |
|------------------------|-----------------|
| 1. Aerobic Plate Count | 5000 cfu/g max. |
| 2. Coliform Count | 50 cfu/g max. |
| 3. Yeast Count | <100 cfu/g max. |
| 4. Mold Count | <100cfu/g max. |
| 5. Salmonella | Negative |
| 6. Escherichia coli | Negative |

5. PACKAGING

44 lb multi-layer bag	30 bags/pallet
2.2 lb poly bag	12 bags/case - 50 cases/pallet

6. STORAGE AND SHELF LIFE

Store in clean, dry and out of sunlight at ambient tropical temperature 27⁰ to 30⁰ C. Stable up to one year if stored as directed.



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NUTRITIONAL ANALYSIS OF ORGANIC COCONUT FIBER/FLOUR

SUPPLIER:	PETER PAUL PHILIPPINE CORPORATION
INGREDIENT:	ORGANIC COCONUT FIBER/FLOUR

ANALYSIS	RESULTS	TEST METHOD
Crude Protein (N x 6.25), %	17.57	Kjeldahl Method
Crude Fat, %	13.31	Soxhlet Extraction
Crude Fiber, %	9.40	Conventional Method based on GAFTA
Moisture, %	4.03	Air Oven Method
Ash, %	5.28	Gravimetric Method
Calories-Protein, Cal/100g	70.28	By Computation
Calories-Carbohydrates, Cal/100g	239.24	By Computation
Calories-Fat, Cal/100g	119.79	By Computation
Total Carbohydrates, %	59.81	By Computation
Total Calories, Cal/100g	429.31	By Computation
Iron (Fe),mg/100g	9.0	Dry ashing, acid digestion and quantitation by Atomic Absorption Spectrophotometry (AAS)
Calcium (Ca), mg/100g	19.5	Dry ashing, acid digestion and quantitation by Atomic Absorption Spectrophotometry (AAS)
Sodium (Na), mg/100g	61.0	Dry ashing, acid digestion and quantitation by Atomic Absorption Spectrophotometry (AAS)
Total Dietary Fiber, %	44.8	Enzymatic Gravimetric
Saturated Fat, %	12.7	Gas Chromatography (CRL 10.004)
Total Sugars as Invert, %	16.56	Lane Eynon Method