



100% PURE & NATURAL

PRODUCT TECHNICAL SPECIFICATIONS

PRODUCT NAME:		Desiccated Coconut - Chips																	
GENERAL ITEM CODE :		DCCHO-100-1	Country of Origin: Philippines																
SPECIFICATIONS	LIMITS / RANGE																		
1. INGREDIENTS	Pure Coconut Meat																		
2. PHYSICAL	<p>1. Color White, reasonably free from yellow specks or other discoloration Maybe slightly creamy, if without metabisulfate</p> <p>2. Flavor and Aroma Mild, fresh and characteristics of coconut with no-off odor.</p> <p>3. Size Mixture of long and short shreds of coconut</p> <p>Dimensions Length 90% by weight are equal to or less than 1.50 inches (38.1 mm) in length Width 80% by weight is 5/16 inch (7.94 mm) Thickness 0.020-0.045 inch (0.50-1.14 mm)</p> <p>4. Granulation Rotap 5 min 100 g</p> <table border="1"> <thead> <tr> <th>Screen No.</th> <th>Minimum</th> <th>% Retained</th> <th>Maximum</th> </tr> </thead> <tbody> <tr> <td>4, 8, 10</td> <td>90</td> <td></td> <td>96</td> </tr> <tr> <td>12, 20</td> <td>2</td> <td></td> <td>10</td> </tr> <tr> <td>Pan</td> <td>0</td> <td></td> <td>2</td> </tr> </tbody> </table>			Screen No.	Minimum	% Retained	Maximum	4, 8, 10	90		96	12, 20	2		10	Pan	0		2
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3. CHEMICAL	<p>1. Moisture 4.5 % max</p> <p>2. Total Fat (as is) 61 to 72 %</p> <p>3. Free Fatty Acid (as lauric) 0.15% max</p> <p>4. pH (10% dispersion) 6.0 to 6.7</p> <p>5. Natural Sugar 6% max</p> <p>6. Protein 9% max</p> <p>7. Ash 2.5% max</p> <p>8. Crude Fiber 6% max</p> <p>9. Dietary Fiber 10 - 15 g</p> <p>10. Polyunsaturated Fat 1.3 g</p> <p>11. Monosaturated Fat 3.9 g</p> <p>12. Saturated Fat 56 - 67 g</p> <p>13. Trans Fat 0 mg</p> <p>14. Cholesterol 0 mg</p> <p>15. Sulfite (as ppm SO₂) 1. With metabisulfite a. Regular concentration—about 100-150 ppm b. Low concentration- about 50 ppm 2. SO₂- free- none</p>																		
C. MICROBIOLOGICAL	<p>1. Total Plate Count 5,000 cfu/g max</p> <p>2. Coliform Count 50 cfu/g max</p> <p>3. Yeast Count 100 cfu/g max</p> <p>4. Mold Count 100 cfu/g max</p> <p>5. Salmonella Negative</p> <p>6. Escherichia coli Negative</p> <p>7. Aflatoxin Negative</p> <p>8. Lipase Negative</p>																		
5. PACKAGING	7 oz, 2 lb poly bags and 25 lb, 50 lb, 100 lb. Polyethylene-lined multi layer Kraft paper bags.																		
6. STORAGE and SHELF-LIFE	<p>Recommended temperature range and humidity: 15-21 °C at 20-50 relative humidity. Store in odor- free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Best to use within guideline period from production date as follows:</p> <ol style="list-style-type: none"> For Regular SO₂ Concentration - Within one year For Low SO₂ Concentration - within 8 months For SO₂-free- within 5 months 																		