



100% PURE & NATURAL

PRODUCT TECHNICAL SPECIFICATIONS

PRODUCT NAME:		Desiccated Coconut - Extra Fine																															
GENERAL ITEM CODE :		DCXTRAFINE-100-1	Country of Origin: Philippines																														
SPECIFICATIONS	LIMITS / RANGE																																
1. INGREDIENTS	Pure Coconut Meat																																
2. PHYSICAL	<p>1. Color 2. Flavor and Aroma 3. Size 4. Granulation</p> <p>White, reasonably free from yellow specks or other discoloration Mild, fresh and characteristics of coconut with no-off odor. Finest granular cut When 100g sample is shaken for five minutes on a rotap machine</p> <table border="1"> <thead> <tr> <th>Particle Size on US sieves</th> <th>% Retained Minimum</th> <th>% Retained Maximum</th> </tr> </thead> <tbody> <tr> <td>#8,12</td> <td>0</td> <td>10</td> </tr> <tr> <td>#16</td> <td>30</td> <td>52</td> </tr> <tr> <td>#20</td> <td>34</td> <td>50</td> </tr> <tr> <td>#30</td> <td>40</td> <td>65</td> </tr> <tr> <td>Pan</td> <td>20</td> <td>55</td> </tr> </tbody> </table>			Particle Size on US sieves	% Retained Minimum	% Retained Maximum	#8,12	0	10	#16	30	52	#20	34	50	#30	40	65	Pan	20	55												
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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 																																