



100% PURE & NATURAL

**PRODUCT TECHNICAL SPECIFICATIONS**

<b>PRODUCT NAME:</b>		<b>Desiccated Coconut - Fancy Shred</b>																	
<b>GENERAL ITEM CODE :</b>		DCFSO-100-1	<b>Country of Origin:</b> Philippines																
<b>SPECIFICATIONS</b>	<b>LIMITS / RANGE</b>																		
1. INGREDIENTS	Pure Coconut Meat																		
2. PHYSICAL	<p>1. Color White, reasonably free from yellow specks or other discoloration</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</p> <p>Length 40% by weight minimum – 0.50 inch (12.7 mm) or longer 60% by weight maximum- less than 0.50 inch (12.7 mm)</p> <p>Width 90% by weight is 1/16 inch (1.59 mm)</p> <p>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>25</td> <td></td> <td>40</td> </tr> <tr> <td>12, 20</td> <td>50</td> <td></td> <td>75</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	25		40	12, 20	50		75	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 SO<sub>2</sub>)</p> <p>1. With metabisulfite</p> <p>a. Regular concentration—about 100-150 ppm</p> <p>b. Low concentration- about 50 ppm</p> <p>2. SO<sub>2</sub>- free- none</p>																		
4. 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.</p> <p>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"> <li>For Regular SO<sub>2</sub> Concentration - Within one year</li> <li>For Low SO<sub>2</sub> Concentration - within 8 months</li> <li>For SO<sub>2</sub>-free- within 5 months</li> </ol>																		