



100% PURE & NATURAL

**PRODUCT TECHNICAL SPECIFICATIONS**

<b>PRODUCT NAME:</b>		<b>Desiccated Coconut - Macaroon [Fine]</b>																						
<b>GENERAL ITEM CODE :</b>		DCMACFO-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 Fine granular cut</p> <p>Dimensions</p> <p>Length 90% by weight are equal to or less than 1.50 inches (38.1 mm) in length</p> <p>Width 80% by weight is 5/16 inch (7.94 mm)</p> <p>Thickness 0.020-0.045 inch (0.50-1.14 mm)</p> <p>4. Granulation 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>#10</td> <td>0</td> <td>1</td> </tr> <tr> <td>#14</td> <td>1</td> <td>20</td> </tr> <tr> <td>#16</td> <td>10</td> <td>31</td> </tr> <tr> <td>#20</td> <td>30</td> <td>65</td> </tr> <tr> <td>#30</td> <td>12</td> <td>35</td> </tr> <tr> <td>Pan</td> <td>1</td> <td>12</td> </tr> </tbody> </table>		Particle Size on US sieves	% Retained Minimum	% Retained Maximum	#10	0	1	#14	1	20	#16	10	31	#20	30	65	#30	12	35	Pan	1	12
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3. CHEMICAL		<p>1. Moisture 3.0 % 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> <ol style="list-style-type: none"> <li>1. With metabisulfite             <ol style="list-style-type: none"> <li>a. Regular concentration—about 100-150 ppm</li> <li>b. Low concentration- about 50 ppm</li> </ol> </li> <li>2. SO<sub>2</sub>- free- none</li> </ol>																						
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>																						
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>1. For Regular SO<sub>2</sub> Concentration - Within one year</li> <li>2. For Low SO<sub>2</sub> Concentration - within 8 months</li> <li>3. SO<sub>2</sub> free - within 5 months</li> </ol>																						