



100% PURE & NATURAL

PRODUCT TECHNICAL SPECIFICATIONS

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|---|------------|--|---------------------------------------|------------|------------|---------|---------|---|----|----|----|----|----|---|----|
| PRODUCT NAME: | | Desiccated Coconut - Medium | | | | | | | | | | | | | |
| GENERAL ITEM CODE : | | DCMEDO-100-1 | Country of Origin: Philippines | | | | | | | | | | | | |
| SPECIFICATIONS | | LIMITS / RANGE | | | | | | | | | | | | | |
| <p>1. INGREDIENTS</p> <p>2. PHYSICAL</p> <p>1. Color</p> <p>2. Flavor and Aroma</p> <p>3. Size</p> <p>4. Granulation</p> <p style="padding-left: 40px;">Particle Size on US sieves</p> <p style="padding-left: 80px;">#8</p> <p style="padding-left: 80px;">#12</p> <p style="padding-left: 80px;">#16</p> <p style="padding-left: 80px;">Pan</p> | | <p>Pure Coconut Meat</p> <p>White, reasonably free from yellow specks or other discoloration</p> <p>Mild, fresh and characteristics of coconut with no-off odor.</p> <p>Finest granular cut</p> <p>When 100g sample is shaken for five minutes on a rotap machine</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; text-align: center;">% Retained</td> <td style="width: 50%; text-align: center;">% Retained</td> </tr> <tr> <td style="text-align: center;">Minimum</td> <td style="text-align: center;">Maximum</td> </tr> <tr> <td style="text-align: center;">0</td> <td style="text-align: center;">10</td> </tr> <tr> <td style="text-align: center;">30</td> <td style="text-align: center;">52</td> </tr> <tr> <td style="text-align: center;">34</td> <td style="text-align: center;">50</td> </tr> <tr> <td style="text-align: center;">0</td> <td style="text-align: center;">25</td> </tr> </table> | | % Retained | % Retained | Minimum | Maximum | 0 | 10 | 30 | 52 | 34 | 50 | 0 | 25 |
| % Retained | % Retained | | | | | | | | | | | | | | |
| Minimum | Maximum | | | | | | | | | | | | | | |
| 0 | 10 | | | | | | | | | | | | | | |
| 30 | 52 | | | | | | | | | | | | | | |
| 34 | 50 | | | | | | | | | | | | | | |
| 0 | 25 | | | | | | | | | | | | | | |
| <p>3. CHEMICAL</p> <p>1. Moisture</p> <p>2. Total Fat (as is)</p> <p>3. Free Fatty Acid (as lauric)</p> <p>4. pH (10% dispersion)</p> <p>5. Natural Sugar</p> <p>6. Protein</p> <p>7. Ash</p> <p>8. Crude Fiber</p> <p>9. Dietary Fiber</p> <p>10. Polyunsaturated Fat</p> <p>11. Monosaturated Fat</p> <p>12. Saturated Fat</p> <p>13. Trans Fat</p> <p>14. Cholesterol</p> <p>15. Sulfite (as ppm SO₂)</p> | | <p>3.0 % max</p> <p>61 to 72 %</p> <p>0.15% max</p> <p>6.0 to 6.7</p> <p>6% max</p> <p>9% max</p> <p>2.5% max</p> <p>6% max</p> <p>10 - 15 g</p> <p>1.3 g</p> <p>3.9 g</p> <p>56 - 67 g</p> <p>0 mg</p> <p>0 mg</p> <p>1. With metabisulfite</p> <p style="padding-left: 20px;">a. Regular concentration—about 100-150 ppm</p> <p style="padding-left: 20px;">b. Low concentration- about 50 ppm</p> <p>2. SO₂- free- none</p> | | | | | | | | | | | | | |
| <p>4. MICROBIOLOGICAL</p> <p>1. Total Plate Count</p> <p>2. Coliform Count</p> <p>3. Yeast Count</p> <p>4. Mold Count</p> <p>5. Salmonella</p> <p>6. Escherichia coli</p> <p>7. Aflatoxin</p> <p>8. Lipase</p> | | <p>5,000 cfu/g max</p> <p>50 cfu/g max</p> <p>100 cfu/g max</p> <p>100 cfu/g max</p> <p>Negative</p> <p>Negative</p> <p>Negative</p> <p>Negative</p> | | | | | | | | | | | | | |
| <p>5. PACKAGING 7 oz, 2 lb poly bags and 25 lb. 50 lb. 100 lb. Polyethylene-lined multi layer Kraft paper bags.</p> | | | | | | | | | | | | | | | |
| <p>6. STORAGE and SHELF-LIFE 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"> 1. For Regular SO₂ Concentration - Within one year 2. For Low SO₂ Concentration - within 8 months 3. For SO₂-free- within 5 months | | | | | | | | | | | | | | | |