

DESICCATED COCONUT GENERAL SPECIFICATIONS

STYLE: Unsweetened Desiccated Coconut Fine Grade

PACKED IN: 3 Ply Kraft Paper Bag and Inner Polyethylene in 50 Kgs, 25 Kgs, (100 LBS, 50 LBS)

SHELF LIFE: 1 (one) year

Chemical Analysis:

Moisture	3% Max
Total Fat	63 to 68%
Free Fatty Acid (FFA)	0,10% as Oleic Acid, Max
PH	6,1 to 6,7
SO2 (Sulfur Trioxide)	50 ppm max

MICROBIOLOGICAL:

Standard Plate Count	5000 COL/GR MAX
Mould & Yeast	100 COL/GR MAX
Enterobacteriaaceae	50 COL / GR MAX
Coliform Count	10 COL/ GR MAX
Staphylococcus	Negative
E. Colli	Negative
Salmonella	N.D (not detected)
Aflatoxin	N.D (not detected)

PHYSICAL:

Colour: White, free from Yellow specks or other discoloration

Flavour: Mild and Sweet with off Flavor

GRANULATION:

DC CUT USA SIEVE MESH

10:	2 % MAX
14:	4 - 10 % MAX
16,20:	40 - 73 % MAX
30:	20 - 33 % MAX
Pan:	12 % MAX

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6: 0 % MAX

10: 2 - 13 % MAX

12,14: 43 - 71 % MAX

16,20: 20 - 46 % MAX

Pan: 1, 6 % MAX

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DC CUT USA SIEVE MESH

12: 0 % MAX

16: 2 - 14 % MAX

30: 21 - 65 % MAX

Pan: 31 - 67 % MAX