DESICCATED COCONUT — PRODUCT SPECIFICATION

Full Specification — High Fat — Medium / Fine

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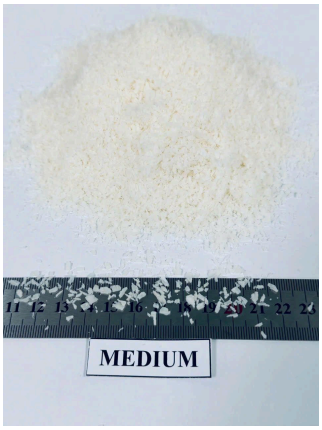
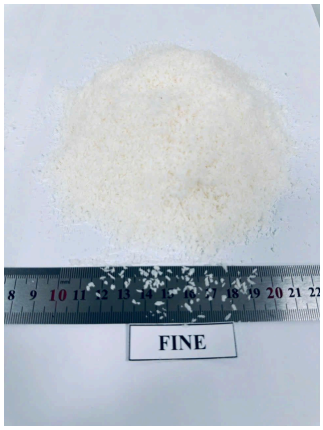


Desiccated Coconut — Medium



Desiccated Coconut — Fine

General description: Desiccated coconut made from 100% pure fresh coconut meat, dried and packed in multi-wall paper bags with an inner PE liner and an outer Kraft paper bag.

Country of origin: Vietnam

Application: Used as a topping and as an ingredient in cookies, cakes, baked goods and other food products.

ORGANOLEPTIC PARAMETERS

Parameter	Characteristic
Odour and Taste	Mild, refreshing and slightly sweet, characteristic of coconut, without any unpleasant taste.
Colour	Natural white to pale cream white.
Accepted number of spots	Coconut impurities: maximum 10 spots / 100 g.
Non-coconut-derived impurities	Not detected / 100 g.

PARTICLE SIZE DISTRIBUTION

Sieve fraction	Medium	Fine
> 2.8 mm	≤ 4%	0
> 1.41 mm	≥ 50%	≤ 20%
< 1.41 mm	0	≥ 80%
> 0.85 mm	≤ 38%	0
< 0.85 mm	≤ 8%	0

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CHEMICAL PARAMETERS

Parameter	Limit
Fat	≥ 65%
Moisture	≤ 3%
SO_2	≤ 50 ppm
Free fatty acid (as oleic acid)	≤ 0.1%
Arsenic (As)	≤ 1 mg/kg
Lead (Pb)	< 0.1 mg/kg

MICROBIOLOGICAL PARAMETERS

Parameter	Limit
Total aerobic microorganisms	≤ 10^4 cfu/g
Coliforms	≤ 10 cfu/g
Yeast and mould	< 100 cfu/g
E. coli	Not detected (cfu/g)
Clostridium perfringens	≤ 10 cfu/g
Salmonella	Not detected / 25 g
Staphylococcus aureus	≤ 100 cfu/g

MYCOTOXINS

Parameter	Limit
Aflatoxin B1	≤ 2 ppb max
Total aflatoxins (B1, B2, G1, G2)	≤ 4 ppb max

PACKAGING, STORAGE CONDITIONS & SHELF LIFE

Index	Requirement
Packaging	25 kg PE bags in Kraft paper bags, with or without printing. Packaging can be customised to customer requirements.
Storage Conditions	Store in a cool, dry place below 25 °C (recommended 15–20 °C). Keep the package tightly sealed and protect it from moisture, strong odours and direct sunlight.
Shelf Life	18 months from the date of manufacture under the storage conditions above. For best freshness and aroma, consumption within 12 months is recommended.

This specification is issued by ARNICA FOODS for guidance in commercial contracting. Values are subject to natural variation of agricultural product and to the terms agreed in the sales contract.

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