


Product Specification Desiccated Coconut Medium

Product Identification			
Product Name	Desiccated Coconut Medium		
TARRIF Code	0801 1100 00		
Product Code	DCSO2FM		
Country of Origin	Indonesia/Philippines	Country of Processing	Indonesia/Philippines
Ingredients	Pure Coconut Meat		
Process Description	Desiccated coconut is de-shelled, pared, washed, blanched, grated, dried, sieved and hygienically packed meat of the fresh and mature fruit of coconut (scientific name: <i>Cocos nucifera</i> , L.).		
Certifications	GFSI, Kosher, Halal		
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations		
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarians diets.		
Organoleptic			
Colour & Appearance	White to light creamy white, reasonably free from yellow specks and other discolorations		
Taste	Mild, fresh and characteristic of coconut with no off flavour		
Aroma	Natural fresh coconut aroma with no off odour		
Texture	Medium granules of coconut		
Impurities (Depends on product)	Per 50g sample 3 Paring Specks 19 Discoloured Particles	Per 100g sample Not more than 8 pcs	
Physical & Chemical Standards			
Test	Specification Limits	Method	
Fat	60 – 72%	AOAC Official Method 963.15 20th Ed., 2016	
Moisture	3.8% max.	AOCS Official Method Ca. 2c-25, 2017	
FFA (as Lauric Acid/Oleic Acid)	0.15% max.	AOCS Official Method Ca. 5a-40, 2017	
Residual SO ₂ (ppm)	< 10	Titrimetric (JD. Ponting & Johnson)	
pH	6.0 – 6.7	Potentiometric (10% dispersion)	
Total Aflatoxins (ppb)	< 4	ELISA AOAC-RI050901, Diagnostic Kit	
Aflatoxin B1 (ppb)	< 2	ELISA AOAC-RI050901, Diagnostic Kit	

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Heavy Metals & Pesticide Residue	Product is produced in compliance with the UK & European Legislation and does not exceed the maximum levels for certain contaminants in food incl. heavy metals (Commission Regulation EU No. 2023/915 and subsequent amendments) and maximum residue levels for pesticides (Regulation EC No. 396/2005 and subsequent amendments)
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Microbiological Standards

Test	Specification Limits	Method
Total Plate Count (cfu/g)	5,000 max.	Pour Plate Method (FDA BAM, Ch.3, 2011)
Total Coliforms (cfu/g)	10 max.	MPN Method (FDA BAM, Ch. 4, 2017)
Yeasts (cfu/g)	100 max.	Pour Plate Method (FDA BAM, Ch.18, 2001)
Moulds (cfu/g)	100 max.	Pour Plate Method (FDA BAM, Ch.18, 2001)
<i>S. aureus</i> (cfu/g)	100 max.	Spread Plate Method (FDA BAM, Ch.12, 2001)
<i>Salmonella</i> (cfu/2 x 375g)	Negative	Conventional Method (FDA BAM, Ch.5, 2016)
<i>E. coli</i> (cfu/g)	< 10	MPN Method (FDA BAM, Ch. 4, 2017)

Nutritionals

Nutritional Information (Per 100g)	Energy (kJ)	2760
	Energy (kcal)	660
	Protein (g)	6.88
	Fat (g)	64.50
	Of which Saturates (g)	57.20
	Total Carbohydrates (g)	23.60
	Available Carbohydrates (g)	7.30
	Of which Sugars (g)	7.35
	Fibre (g)	16.30
	Sodium (mg)	37.00

Source: USDA FoodData Central (16/03/2023)

Packaging Information

Packaging Compliance All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels

10 kg, 25 kg and 50 kg (also 25 lb, 50 lb and 100 lb) Polyethylene- lined with outer multi-layer Kraft paper bags

Packaging Format	  
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Pallet Configuration 4 bags/layer – 7 layers/pallet (25kg)

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Labelling	Product name, manufacturer, COO, lot/batch number, manufacturing and best before dates
Shelf life	18 months from manufacturing date under recommended storage conditions.
Storage Conditions	If stored at ambient temperature (25-35°C) discoloration may occur but it will not affect the wholesome quality of the product.
Warranty	It Is Warranted That: The Foodstuff, Packaging and Label (Hereinafter Called “The Product”) complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.

Alergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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