Product Specification

Manual Ref: 3.6.3 Own & Authorised by: AS Affected Dept: All

Date of Issue: 02/02/2021

Reason for issue: General Revision

| | | | rissue: General Revisior | | | | |
|---------------------------|---|--|----------------------------|--|--|--|--|
| <u>DESI</u> | CCATED COCONUT | <u>(FINE & MEDIL</u> | <u>JM)</u> | | | | |
| | | | | | | | |
| PRODUCT CODE: | CO101 | | | | | | |
| ORIGIN: | Indonesia, Philippines | | | | | | |
| DESCRIPTION: | All raw material is to be prepared from whole, sound, shelled | | | | | | |
| | coconut processed and packed under hygienic conditions. The | | | | | | |
| | product shall be completely free from infestation. | | | | | | |
| GENERAL: | Material supplied will comply with all applicable UK and EEC legislation. | | | | | | |
| INGREDIENTS: | Desiccated coconut (100%) | | | | | | |
| | Appearance: Dry granular particles, free from | | | | | | |
| | , ippodranioon | foreign material or other physical | | | | | |
| | | contaminants White in colour, free from yellow impurities | | | | | |
| | Colour: | | | | | | |
| | Colour. | | | | | | |
| | Odour: | Typical desiccated coconut, free from | | | | | |
| | Ododi. | sour, chemical or other objectionable | | | | | |
| | | odours | | | | | |
| | Flavour: | Typical desiccated coconut, free from | | | | | |
| | i lavoui. | sour flavours | a coconat, nee nom | | | | |
| | Texture: | Dry granular particles, free from | | | | | |
| | rexture. | , , , | | | | | |
| | | foreign material or other physical contaminants | | | | | |
| Criteria | Unit of measure (example | Desiccated Fine Desiccated | | | | | |
| Ontena | 100g, carton, 1000kg) | <u>Desiccated i ille</u> | Medium | | | | |
| Sieve grade size: | 100g | 0-0.1% retained | 0-0.1% retained on | | | | |
| 3.35mm | 3 | on sieve | sieve | | | | |
| Sieve grade size: | 100g | 0.0-1.0% retained | 0.5-25% retained on | | | | |
| 2.5mm | - | on sieve | sieve | | | | |
| Sieve grade size: | 100g | 0.0-1.0% retained | 10-45% retained on | | | | |
| 1.70mm | 100 | on sieve | sieve | | | | |
| Sieve grade size: 1mm | 100g | 20-55% retained | 35-70% retained on | | | | |
| Ciava arada aizar | 100~ | on sieve 30-80% retained | sieve 5-20% retained on | | | | |
| Sieve grade size: <1mm | 100g | on sieve | _ | | | | |
| Foreign bodies | 100g | Absent | sieve Absent | | | | |
| Black specs | 100g | 10pcs/100g max | 10pcs/100g max | | | | |
| CHEMICAL | Parameters Parameters | Value | | | | | |
| OT IEIMIO/ (E | Aflatoxins Total (max) | 4 ppb (Annual) | | | | | |
| | Total Fat | 60-70% | | | | | |
| | Free Fatty Acid (max) | 1.0% | | | | | |
| | pH | 5.5-6.5 | | | | | |
| | Moisture (max) | 3.0% | | | | | |
| | Moisture (max) | J.U /0 | | | | | |
| MICROBIOLOGICAL: | TVC (max) | 5,000 cfu/gram | | | | | |
| WICKOBIOLOGICAL. | E Coli (max) | Absent in 25 grams | | | | | |
| | Coliform (max) | 10 cfu/gram | | | | | |
| | Yeasts and Moulds (max) | 50 cfu/gram | | | | | |
| | Salmonella (max) | Absent in 25 grams | | | | | |
| | Entrobactericæ (max) | 10 cfu/gram | | | | | |
| | Littiobactericæ (IIIax) | 10 Glu/glaili | | | | | |

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| NUTRITIONAL | Nutrient | Amount | | | |
|------------------|--|---------------------|--|--|--|
| INFORMATION per | Energy | 2848 kJ / 691 kcals | | | |
| 100g Serving | Fat | 65.6g | | | |
| | Of which saturates | 58.7g | | | |
| | Carbohydrate | 23.1g | | | |
| | Of which sugar | 6.7g | | | |
| | Fiber | 10.8g | | | |
| | Protein | 7.3g | | | |
| | Salt | 0.03 | | | |
| GLASS: | Product should be completely free of glass fragment or particles. | | | | |
| PACKAGING: | Multi walled polythene lined paper sacks or all polythene bags. Complies with all relevant legislation and to be clean and free from damage. Packaging to be free from metal or plastic ties, staples or string. | | | | |
| LABELLING: | Outers to be marked with: - Net weight Material type and/or lot no./batch code Date of packing and use by date Country of origin | | | | |
| FUMIGATION: | Product to be fumigated prior to shipment. | | | | |
| GM STATUS: | Product is free from GMO. | | | | |
| IRRADIATION | Product is free from Irradiation. | | | | |
| STORAGE: | Cool & dry place away from sunlight. | | | | |
| DURABILITY DATE: | 24 months when stored at ambient and less than 65% relative humidity. | | | | |
| | | | | | |

| Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply. | | | | | | | | | |
|---|------------|-------------------|------------|------------|---|---------|--|--|--|
| Component | | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | | | |
| | In Product | Processed in | Handled on | In Product | Processed | Handled | | | |
| | | Same Equipment | Site | | in Same Equipment | 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 | NO | NO | NO | NO | NO | YES | | | |
| thereof | | | | | | | | | |
| 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 | | | |