



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Coconut - Desiccated Medium (SO2 Free)
COMMODITY CODE:	0801110000
PRODUCT GRADE & SIZE:	Full Fat & Medium Desiccated
PACK SIZE:	10 kg, 12.5kg, 25 kg, or similar
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Prepared from substantially sound white kernel obtained from the mature fruit of coconut (<i>Cocos nucifera</i> L.). Desiccated coconut is de-shelled, pared, washed, blanched, grated, dried, sieved and packed.
COUNTRY OF MANUFACTURE:	Indonesia, Sri Lanka
ISSUE DATE:	(007) 18.08.2025

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Coconut	100	Ingredient	Indonesia, Sri Lanka	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients	Desiccated Coconut

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

ALLERGEN TABLE OF OUR SUPPLIER/ MANUFACTURER				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	SO2 can be used for SO2 treated products on the same site/ same line. Allergen Control Procedures are in place by supplier.
LUPIN seeds or derivatives	No	No	No	

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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Coconut (Ingredient)
Flavourings, Colours or Preservatives	No	Yes	Yes	SO2 is used on site
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to < 20 ppm level)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2492	McCance and Widdowson's CoFID 2021
Energy kcal	604	McCance and Widdowson's CoFID 2021
Protein g	5.6	McCance and Widdowson's CoFID 2021
Total Fat g	62.0	McCance and Widdowson's CoFID 2021
of which saturated g	53.4	McCance and Widdowson's CoFID 2021
of which mono-unsaturated g	3.5	McCance and Widdowson's CoFID 2021
of which poly-unsaturated g	1.5	McCance and Widdowson's CoFID 2021

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Total Carbohydrate	g	6.4	McCance and Widdowson's CoFID 2021
of which sugars	g	6.4	McCance and Widdowson's CoFID 2021
of polyols	g	0	McCance and Widdowson's CoFID 2021
of which starch	g	0	McCance and Widdowson's CoFID 2021
Salt	g	0.07	McCance and Widdowson's CoFID 2021
Dietary Fibre	g	13.7	McCance and Widdowson's CoFID 2021
N: Nutrient is present in significant quantities but there is no reliable information on amount			

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Sieve Size No.7 (2.83 mm)	4 %
Sieve Size No 12,14 (1.7 mm – 1.41mm)	43-71%
Sieve Size No 16 & 20 (1.18mm - 0.85 mm)	20- 46%
Pan	8%
Impurities (black spots >0.5 mm) (per 100 g)	5 pcs Max.
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES	
Appearance	The colour shall be natural white to light creamy white.
Texture	Characteristic of fine, granular coconut and FAQ of the season.
Flavour & Aroma	Characteristic to coconut, mild and sweet, free from off-flavours and odours.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	5,000 cfu/g Max.
Total Mould Count	100 cfu/g Max.
Total Yeast Count	100 cfu/g Max.
Coliforms	100 cfu/g Max.
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	3 % Max
Free Fatty Acids (FFA)	0.2 % Max
Total Fat	65 ± 5%
Residual SO2	10 ppm Max.
Aflatoxin B1	2 ppb Max
Aflatoxin Total	4 ppb Max
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from Production Date: 12 months as minimum (Under recommended storage conditions)	
Shelf life for Opened Product: 1 month (Under recommended storage conditions)	
Recommended Storage Temperature (°C): Cool and dry place (ideally 4-15 C) away from direct sunlight	
Recommended relative humidity range (%): 40 - 60% RH Max.	

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Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of our supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of Chelmer Foods

Version	(007) 18.08.2025		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	Simon Heather	Charlotte Heather
Position	Technical Coordinator	Director	Technical Manager
Date	24.07.2025	18.08.2025	18.08.2025

Allergens: 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	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
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