

PRODUCT INFORMATION

See also www.organic.nl

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|--------------------------|---|
| Product | Desiccated coconut fine |
| Code | 17171 |
| Certificate | VN-BIO-149 |
| Country of origin | Vietnam |
| Last update | 19-02-2018 |
| Date of issue | 19-02-2018 |
| This product is | Organic and not genetically modified or irradiated |

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| Production | |
| Ingredients | Coconut |
| Additives | No additives |
| Process | Organic Coconut storing, Selecting, Counting, Removal of husk, Removal of shell, Cleaning & washing in Chlorinated water (standard drinking water), Grinding, Blanching, Drying, Sieving, packing |

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| Sensorial properties | |
| Smell | Characteristic to the coconut smell and free from any foreign odour |
| Colour | Natural white |
| Taste | Coconut milky and coconut sweet taste |
| Appearance | Free of other discoloration, free from any burn discoloured particles |
| Texture | Dry crisp texture |

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| Packing | |
| Net content | 25 kg |
| Kind of packing | Paper bag with plastic inner bag |
| Packing size (L x W x H) | |
| Packing/layer | Layers/pallet |

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| Shelflife | |
| Storage conditions | Store pallets in odour-free area, out of direct sunlight and away from walls, cool (15 - 25°C) and dry |
| Maximum shelflife | 12 months |

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| Nutritional values (per 100 gram) | | (from USDA National Nutrient Data Base) |
| Energy | 2761 KJ 660 Kcal | |
| Protein (g) | 6.88 | |
| Fat (g) (from supplier) | 64.53 | Saturated: 57.22 Mono-unsaturated: 2.75 Poly-unsaturated: 0.71 |
| Carbohydrates (g) | 7,35 | Sugars: 7.35 Poly-saccharides: - % |
| Dietary fibre (g) | 16,3 | |
| Moisture (g) (from supplier) | 1.2 – 2.2 | |
| Mineral (mg) | Calcium (Ca): 26 Iron (Fe): 3,32 Potassium(K): 543 | Sodium (Na): 37 Phosphor (P): 206 Magnesium (Mg):90 |

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| Physical properties | |
| Mesh size: 1.7 mm | 100% |
| Mesh size: 1.4 mm | < 15% |

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| Chemical properties | |
| Acidity | < 0.3% |
| Oil content | > 62% |
| Arsen (As) | < 0.1 mg/kg |
| Cadmium (Cd) | < 0.1 mg/kg |
| Lead (Pb) | < 0.1 mg/kg |
| Aflatoxin: B1 | 2 µg/kg |
| Aflatoxin: sum | 4 µg/kg |

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| Microbiological Properties | |
| Total Plate Count (cfu/g) | < 50.000 |

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| Yeast & Moulds (cfu/g) | < 100 |
| E. Coli (cfu/g) | < 10 |
| Salmonella (cfu/25g) | Absent |
| Listeria (cfu/25g) | Absent |

| Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination) | | |
|--|---|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) - |
| Lactose or milk sugar | - | Peanutoil - |
| (Chicken) egg | - | Sesame - |
| Soya protein (-derivatives) | - | Sesame-oil - |
| Soya oil | - | Glutamate (added E620-E625) - |
| Gluten | - | Sulfite (E220-E228) - |
| Wheat | - | Benzoic acid/Parabens (E210-E213) - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 - |
| Beef (-derivatives) | - | Tartrazine (E102) - |
| Pork (-derivatives) | - | Cinnamon - |
| Chicken (-derivatives) | - | Vanillin - |
| Fish | - | Coriander - |
| Shell-fish | - | Celery - |
| Corn /Maize (-derivatives) | - | Umbelliferae - |
| Cocoa | - | Carrot - |
| Yeast | - | Lupine - |
| Pulses | - | Mustard - |
| Nuts (-derivates) | - | Mollusc (-derivates) - |
| Nut-oil | - | |

| Acceptable for: | |
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| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |
| Ecosocial | No |