

PRODUCT INFORMATION

See also www.organic.nl

Product	Desiccated coconut fine
Code	17172
Certificate	CUC/Skal
Country of origin	Sri Lanka
Last update	06 January 2015
Date of issue	06 January 2015
This product is	Organic and not genetically modified or irradiated

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), Sterilisation (Hot water, 100°C for 90 seconds), Cutting, Drying (90°C for 10 min), Keep on cooling table, Grading by sieves, Manual pack into bags using scoops, Storage of finished products.

Sensorial properties	
Smell	Sweet and pleasant, free from cheesy, smoky, soapy, sour or other undesirable flavours
Colour	White, free from yellow specks & other discolorations
Taste	Typical Milky & Sweet taste
Appearance	Fine particles

Packing			
Net content	25 kg		
Kind of packing	Paper bag with plastic innerbag		
Packing size (L x W x H)	80x42x24		
Packing/layer	3	Layers/pallet	7

Shelflife	
Storage conditions	Store pallets in odour-free area, out of direct sunlight and away

	from walls < 30°C and dry
Maximum shelflife	15 to 18 months

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)	3.5		
Mineral (mg)	Calcium (Ca): 26 Iron (Fe): 3,32 Potassium(K): 543	Sodium (Na): 37 Phosphor (P): 206 Magnesium (Mg):90	
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:	

Analytical properties	
Ash (%)	1,5
pH	6.1 – 7.1
Dry Matter	97 %
Oil content	Min 68%
Size	100% passes through 1.7 mm

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
E. Coli (cfu/g)	Absent
Aerobic bactors (cfu/g)	< 10
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

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:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes (to be asked for at supplying)
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	For more courser product see: 17180 desiccated coconut medium
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