

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Desiccated coconut medium</b>
<b>Code</b>	<b>17180</b>
<b>Certificate</b>	<b>VN-BIO-149</b>
<b>Country of origin</b>	<b>Vietnam</b>
<b>Last update</b>	<b>19-02-2018</b>
<b>Date of issue</b>	<b>19-02-2018</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Coconut</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Organic Coconut storing, Selecting, Counting, Removal of husk, Removal of shell, Cleaning &amp; washing in Chlorinated water (standard drinking water), Grinding, Blanching, Drying, Magnet, Sieving, packing, metal detection</b>

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

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

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

<b>Nutritional values (per 100 gram)</b>		<b>(from USDA National Nutrient Data Base )</b>
<b>Energy</b>	<b>2761 KJ 660 Kcal</b>	
<b>Protein (g)</b>	<b>6.88</b>	
<b>Fat (g) (from supplier)</b>	<b>64.53</b>	<b>Saturated: 57.22 Mono-unsaturated: 2.75 Poly-unsaturated: 0.71</b>
<b>Carbohydrates (g)</b>	<b>7,35</b>	<b>Sugars: 7.35 Poly-saccharides: - %</b>
<b>Dietary fibre (g)</b>	<b>16,3</b>	
<b>Moisture (g) (from supplier)</b>	<b>2.4 – 2.8</b>	
<b>Mineral (mg)</b>	<b>Calcium (Ca): 26 Iron (Fe): 3,32 Potassium(K): 543</b>	<b>Sodium (Na): 37 Phosphor (P): 206 Magnesium (Mg):90</b>

<b>Physical properties</b>	
<b>Mesh size: 2.8 mm</b>	<b>100%</b>
<b>Mesh size: 2.0 mm</b>	<b>15 - 30%</b>
<b>Mesh size: 1.4 mm</b>	<b>50 - 70 %</b>
<b>Mesh size: 1.0 mm</b>	<b>15 - 25%</b>
<b>Mesh size: pan mm</b>	<b>0 – 7%</b>

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

<b>Microbiological Properties</b>	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 50.000</b>
<b>Yeast &amp; Moulds (cfu/g)</b>	<b>&lt; 100</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>
<b>Listeria (cfu/25g)</b>	<b>Absent</b>

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

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>