

## PRODUCT INFORMATION

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

|                          |   |
|--------------------------|---|
| <b>Product</b>           | <b>Organic dessicated coconut medium</b>                  |
| <b>Code</b>              | <b>17181</b>  |
| <b>Country of origin</b> | <b>Sri Lanka</b>  |
| <b>Last update</b>       | <b>11-10-2018</b>   |
| <b>Date of issue</b>     | <b>25-05-2016</b>   |
| <b>This product is</b>   | <b>Organic and not genetically modified or irradiated</b> |

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|--------------------|--|
| <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), 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.</b> |

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|-----------------------------|---|
| <b>Sensorial properties</b> |   |
| <b>Smell</b>                | <b>Sweet and pleasant, free from cheesy, smoky, soapy, sour or other undesirable flavours</b>   |
| <b>Colour</b>               | <b>White colour. Not graded than 0.2 red, 0.9 yellow and 0.1 blue on the Lovibond tintometer scale.</b>   |
| <b>Taste</b>                | <b>Typical milky &amp; sweet taste</b>  |
| <b>Appearance</b>           | <b>Free of lumps and foreign matter<br/>100% passes through 2.8 mm<br/>Not more than 15% remains on mesh size 2.0 mm<br/>Not more than 15% passes through mesh size 1.4 mm<br/>Not more than 2.5% passes through mesh size 1.0 mm</b> |

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|--------------------------|--|
| <b>Packing</b>           |  |
| <b>Net content</b>       | <b>25 kg</b>                           |
| <b>Kind of packing</b>   | <b>Paper bag with plastic innerbag</b> |
| <b>Pieces per pallet</b> | <b>21</b>                              |

|                           |  |
|---------------------------|--|
| <b>Shelf life</b>         |  |
| <b>Storage conditions</b> | <b>Cool (&lt;20°C) and dry (RH 72-73%)</b> |
| <b>Maximum shelf life</b> | <b>18 months after production</b>          |

|  |                             |                        |
|--|-----------------------------|------------------------|
| <b>Nutritional values (per 100 gram)</b> |                             | <b>(from supplier)</b> |
| <b>Energy</b>                            | <b>2552 KJ<br/>610 Kcal</b> |                        |
| <b>Protein (g)</b>                       | <b>7.4</b>                  |                        |
| <b>Fat (g) (from supplier)</b>           | <b>60.5</b>                 | <b>Saturated: 56.6</b> |
| <b>Carbohydrates (g)</b>                 | <b>16.9</b>                 | <b>Sugars: 7.5</b>     |
| <b>Dietary fibre (g)</b>                 | <b>11.8</b>                 |                        |
| <b>Salt (g)</b>                          | <b>0.10</b>                 |                        |

|                              |                                  |
|------------------------------|----------------------------------|
| <b>Analytical properties</b> |                                  |
| <b>Ash (%)</b>               | <b>1.5</b>                       |
| <b>Moisture (%)</b>          | <b>&lt;2</b>                     |
| <b>Oil content (%)</b>       | <b>60.5</b>                      |
| <b>FFA (as Oleic)</b>        | <b>&lt; 0.5</b>                  |
| <b>Dry Matter (%)</b>        | <b>97.5</b>                      |
| <b>pH</b>                    | <b>6.1 – 7.1</b>                 |
| <b>Consistency</b>           | <b>Free flowing white pieces</b> |

|                                   |                    |
|-----------------------------------|--------------------|
| <b>Microbiological Properties</b> |                    |
| <b>Total Plate Count (cfu/g)</b>  | <b>&lt; 10.000</b> |
| <b>Yeast (cfu/g)</b>              | <b>&lt; 100</b>    |
| <b>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>      |

| Allergy list                |   | ( + = present, - = absent and * = 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 |
| Halal-certified   | No  |
| NOP-certified     | Yes |
| Fairtrade IBD     | Yes |

|     |   |
|-----|---|
| Use | For more finer product see: 17171 desiccated coconut fine |
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