

# Coconutflour 10Kg

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Brandname	Coconut flour 10kg
Code	17186
Version	1
EAN Trade	8718976004961
EAN Consumer	FALSE

## Product description

Coconut flour 10Kg

## Ingredient declaration

Coconutflour 10Kg

## Nutritional information

	100 g	
Energy	1730	kJ
Energy	413	kcal
Fat	8.5	g
- Saturated	8.0	g
Carbohydrates	26.0	g
- Sugars	8.0	g
Fibre	39.0	g
Proteins	19.0	g
Salt	-	g
Sodium	0.060	g
Moisture	6.0	g

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## Allergens and products thereof (+ = present, - = absent, ? = possible cross contamination)

	Origin
01 : Cereals containing gluten	-
* wheat	-
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	-
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	-
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond ( <i>Amygdalus communis</i> L )	-
* hazelnut ( <i>Corylus avellana</i> )	-
* walnut ( <i>Juglans regia</i> )	-
* cashew ( <i>Anacardium occidentale</i> )	-
* pecan nut ( <i>Carya illinoensis</i> )	-
* brazil nut ( <i>Bertholetia excelsa</i> )	-
* pistachio nut ( <i>Pistacia vera</i> )	-
* macadamia nut ( <i>Macadamia terifolia</i> )	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

## SKAL

SKAL code present -

## Production

Additives No additives  
Process Kernels, crushing, drying (less than 60°C), expelling of oil (in coldpress expeller), grinding , packing

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## Sensorial properties

Smell	Product specific, fresh, not musty
Color	Off white
Taste	Product specific
Appearance	Fine powder

## Country of origin

Country of origin	LK
Country of agricultural origin	LK

## Shelf life

Storage conditions	Cool, dark and dry. Once opened keep in a airtight container and refrigerate consume within 2 weeks
Minimum shelflife upon receipt at DO-IT, if not specified by supplier	12 months

## Packaging information

	kg
Packing/layer	7,5
Layers per pallet	8
amount per pallet	60
Nettweight	10
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	10,2
Kind of packing	Polybag in corrugated box
Drained weight /kg	
Latin name	Cocos nucifera
TARIC code	11063090

## Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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## Analytical properties

Ash(%)	4-6 %
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	
Density g/l	
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	
Water binding capacity (g H2O/g)	
pH-value	
Dry Matter	
Water holding capacity (ml/g)	
Average size	
POV (meq/kg)	
FFA	
Stones	
Count /100 g	
Germination	
Dioxins	
Solids content	
Water activity(Aw)	
Dry matter(%)	
°Brix	
Foreign Matters	
S02(naturally exists)	
Peak viscosity	
Viscosity after ... min at 95°C	
Viscosity (at ...°C)	
Refraction in %	
Alcohol by volume	
Sugar ratio	
Acidity (ratio)	
Depigmentation	
Drained weight	
Sieve residue	
Rot	
Peels/Skin pieces	
Particle size < 200 US mesh	
Vanillin content(%)	
Cholesterol	
Cocoa content	
Flowing boundary (Casson 40 ° C)	
Melting point (°C)	
B-hydroxy butyric acid	
Lactic acid	
Succinic acid	
Solubility (sediment)	
Insolubles material	
Invert sugar	
ICUMSA	

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Ash content  
Alcohol by volume  
Specific gravity l/kg  
Diced pieces with skin particles  
Granulometry  
Dark grains  
Swelling index  
Torned Fruits  
Cherry stones  
Size  
Foreign material stuck to the pieces (leaves, straw, pip particles)  
Total dry extract  
Sugar free dry extract  
Salt content  
Total fat content  
Amount of shells%  
Admixture of other grains/pulses shrivelled, overdried or undeveloped  
Mudballs  
Dextrose value (DE)  
Gelatinize period  
Immature seeds  
Foreign seeds  
Discolorisation  
Sieve analysis %> 3.0 mm  
Sieve analysis %< 1.0 mm  
Impurity  
Kernels  
Unpopped kernels  
Expansion rate

## Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 10.000	
Yeast (cfu/g)	< 100	
Moulds (cfu/g)	< 100	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E Coli (cfu/g)	<10	
Coliform (cfu/g)	< 10	
Enterobacteriaceae (cfu/g)		
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)		
Staphylococcus aureus(cfu/g)		
Campylobacter (cfu/g)		
Listeria Monocytogenes(cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl(cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobic Spores(cfu/g)		

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## Legislation

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Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

## Certified

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<b>EU organic</b>	Yes
<b>NOP organic</b>	No
<b>Korea organic</b>	No
<b>JAS organic</b>	No
<b>Organic certifier code</b>	CUC
<b>Kosher</b>	No
<b>Halal</b>	No
<b>EcoSocial</b>	No
<b>RSPO</b>	No
<b>FairTrade (FLO)</b>	No

## Disclaimer

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All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.