

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Coconutchips toasted |
| Code | 17262 |
| Certificate | CUC / DE-001 |
| Country of origin | Sri Lanka |
| Last update | 13 October 2014 |
| Date of issue | 13-10-2014 |
| 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), Roasting (105°C/20-25 min.), Keep on cooling table, Grading by sieves (remove the dust particles), Manual pack into bags using scoops, Storage of finished products |

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|-----------------------------|---|
| Sensorial properties | |
| Smell | Coconut |
| Colour | Crème till gold brown/brown |
| Taste | Coconut |
| Appearance | Flakes of coconut, length 0,5 – 4,0 cm, thickness 1,0-1,4 mm |

| | |
|---------------------------------|------------------------------------|
| Packing | |
| Net content | 10 kg |
| Kind of packing | Carton box with plastic bag |
| Packing size (L x W x H) | |
| Packing/layer | Layers/pallet |

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|---------------------------|--------------------------|
| Shelflife | |
| Storage conditions | < 30°C and dry |
| Minimum shelflife | 12 months |

| Nutritional values (per 100 gram) | | (from analysis) |
|-----------------------------------|---|---|
| Energy | 2780 KJ 662 Kcal | |
| Protein (g) | 7.6 | |
| Fat (g) | 58.9 | Saturated: 55.7 Mono-unsaturated: Poly-unsaturated: |
| Carbohydrates (g) | 25.3 | Sugars: 4.4 |
| Dietary fibre (g) | 5.7 | |
| Moisture (g) | < 2 | |
| Mineral (mg) | Calcium (Ca): Iron (Fe): Potassium(K): | Sodium (Na): 113 Phosphor (P): Magnesium (Mg): |
| Vitamins (mg) | Vitamin A: IU/ RE Vitamin B1: Vitamin B2: | Niacin: Vitamin B6: Vitamin C: |

| Analytical properties | |
|-----------------------|-----|
| Ash (%) | 2.3 |

| Microbiological Properties | |
|----------------------------|----------|
| Total Plate Count (cfu/g) | < 10.000 |
| Yeast (cfu/g) | < 100 |
| Moulds (cfu/g) | < 100 |
| Enterobacteriaceae (cfu/g) | < 10 |
| Salmonella (cfu/25g) | Absent |
| Aflatoxin (B1,B2,G1,G2) | < 4 ppb |

| 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 | No |
| Halal-certified | No |
| NOP-certified | No |
| Ecosocial | No |