

Product name	Desiccated Coconut
Composition	100 % pure coconut meat
Physical characteristics	<p>Texture - Fine texture</p> <p>Color - Natural white, free from yellow or other discoloration</p> <p>Flavor - Milk & sweet with no off flavor</p> <p>Odor - coconut aroma</p> <p>Foreign matter – absent</p> <p>Moisture - 3 % max</p> <p>Ash - 1.94 %</p> <p>Crude Protein – 4.94%</p> <p>Carbohydrate - <50 %</p> <p>Crude Fat – 53.21 %</p> <p>Crude Fiber – 16.89%</p>
Chemical Characteristics	<p>Pesticide residues are followed by CODEX requirements</p> <p>Arsenic : 0.01 ppm</p> <p>Lead : 0.1 ppm</p>
Microbiological Characteristics	<p>Total Coliform: < 10⁵ cfu/g</p> <p>E.coli: < 10 cfu/g</p>
Processing step	Desiccated coconut is obtained by drying the granulated or shredded with meat of the fresh mature coconut kernel.
Primary packing	250 g Paper Bag
Secondary packing	18 packs per paper carton box
Storage	Room temperature
Distribution method	Room temperature by truck
Shelf life	One year from production
Labeling requirements	Product name, type of product, net weight, country of origin, manufacturing date, composition, expiry date, storage condition, manufacturing address
Intended use	This product is ready to use product which can consume all consumer groups



Food safety regulatory requirements	Followed by National requirements
-------------------------------------	-----------------------------------