



Product name	Organic Coconut Flour
Country of Origin	Made in Myanmar
Composition	100% pure pared Coconut Meat
Physical characteristics	<p>Color and appearance- Creamy to light brown color, fine powder, free from brunt, discolored particles</p> <p>Odour- Typical Coconut, free off-flavor</p> <p>Taste- Characteristic to mild coconut taste</p> <p>Flavor- Typical nutty flavor</p> <p>Moisture - 5 % (Max)</p>
Chemical Characteristics	<p>Fat- 15% (Max)</p> <p>Ash- 4-6%</p> <p>Free fatty acid- 0.2% (max)</p> <p>Crude Protein- 16-20%</p> <p>Carbohydrates- 55-63%</p> <p>Dietary Fiber- 35-50%</p>
Microbiological Characteristics	<p>Total Plate Count : 300 cfu/g</p> <p>Total Coliform: ND/g</p> <p>E.coli: ND/g</p>
Processing step	Coconut flour is made from ground, dried and defatted coconut meat.
Primary packing	Laminated pouches (or) LDPE Bags



Secondary packing	4 Ply craft paper carton (or) Pager Bag
Storage	Room temperature
Distribution method	Room temperature by truck
Shelf life	One year
Labeling requirements	Product name, type of product, net weight, country of origin, manufacturing date, composition, expiry date, storage condition
Preparation method	For baking
Intended use	The product is to be for all consumer groups.
Food safety regulatory requirements	None