

Product Code	Date Issued	Supersedes	Issue No.	Supplier Code
49843	29/07/2020	Nil	001	27052

Coconut Fine Philippines 11.34kg

DESCRIPTION:	It is derived from carefully selected matured coconuts (Cocos nucifera L.), grown in the Philippines. It is shelled, pared, ground, blanched and dried. It is crisp, white, and free from black and yellow specks and other discolorations. It has a pleasant coconut aroma and taste.					
INGREDIENTS:	C	Coconut, food grade sodium metabisulphite (E223).				
POTENTIAL ALLERGEN:		Sulphites not more than 50ppm				
GMO STATUS:	Ν	Non-GM				
ORGANOLEPTIC:	C	Odour: Pleasant coconut smell Colour: natural white to light cream Taste: mild sweet typical coconut t flavour		nt creamy white		
PHYSICAL/CHEMI	Fi M O E: Fo	Free fatty acids (as oleic acid): Free fatty acids (as lauric acid): Moisture: Oil content: Extraneous Coconut Matter: Foreign matter: Residual SO2:		acid):	0.20%max 0.14%max 3.0% max 65.0 ± 5.0 10 fragments/100g 0 fragments/100g max 50ppm	
MICROBIOLOGICA	Tr C E W Yr Sieve	almonella: otal Plate Cou oliform: . coli: Mould: easts: e Square ture, mm 2.00 1.40 1.18 0.85 0.60	US Sieve Ser 10 14 16 20 30 Par		ı/g JPN/g J/g	



PACKAGING: The Desiccated Coconut shall be packed in a polyethylene bag as a primary packaging and a kraft paper bag as a secondary packaging. The polyethylene bag shall be sealed using heat sealer machine and the kraft paper bag shall be closed by machine stitch. It is packed in 25 lbs net bag.

STORAGE CONDITIONS: Store in a cool dry place at temperature of 27°C- 35°C.

SHELF LIFE: Desiccated Coconut shall have a shelf-life of 12 months (1 year) when stored and packed under the above condition.

NUTRITION INFORMATION:

NUTRITION FACTS				
Quantity per 100g				
Energy	2772kJ			
Protein	6.6g			
Total Fat	65.4g			
- Saturated	57.73g			
Carbohydrates	7.3g			
- Sugars	6.6g			
- Dietary Fibre	15.4g			
Sodium	15mg			

Source: FSANZ Australian Food Composition Database -Release 1.0