



MED-FAT FINE DESICCATED COCONUT

PRODUCT: MEDIUM FAT DESICCATED COCONUT
BRAND: MELTY
PRODUCT CODE: MEL-MF/DC

DESCRIPTION

Medium fat desiccated coconut is the deshelled, pared, washed, milled, dried, sifted and hygienically packed meat of the fresh and nature fruit of coconut.

Desiccated coconut is consistently produced and handled under conditions meeting Codex General Principles of food Hygiene, EU & FDA good manufacturing practices and comply with all current national and international food legislations.

TECHNICAL CHARACTERISTICS (ex factory)

- **Physical**
 - Appearance & Color : White, free from yellow specs or other
 - Flavor : Mild and sweet characteristics of coconut with no off-flavor
 - Size : Granular of coconut
 - Impurities : DC should be free from any foreign materials.
Not more than 15 dark specs per 100 grams
- **Chemical**
 - Moisture : 2.5 % max
 - Total Fat : 50% +/- 3%
 - Free Fatty Acid : 0.15 % max (as oleic acid)
 - pH : 6.1 – 6.7
 - Aflatoxin : Negative / 50 Gram
- **Microbiological Specification**
 - Standard Plate Count : 5.000 col/gram max
 - Yeast : 50 col/gram max
 - Mould : 50 col/gram max
 - Coliform : 10 col/gram max
 - Enterobacteriaceae : 100 col/gram max
 - E. Coli : Negative / 10 gram
 - Salmonella : Negative / 25 Gram

Packing

25 kg net weight in multiwall kraft paper bag with inner polyliner.

Shelf Life

12 months from the date of production

Storage

The product should be stored in cool and dry area under conditions preferably temperature max 35 Degree Celsius and 70% relative humidity. Keep away from sunlight and odorous products.

GMO Declaration

This product is non GMO and does not consist of, or nor contain, nor is produces from raw materials or processing aids derived from gene modification technology.