

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic desiccated coconut fine</b>
<b>Code</b>	<b>17172</b>
<b>Country of agricultural origin</b>	<b>Sri Lanka</b>
<b>Country of last processing</b>	<b>Sri Lanka</b>
<b>Last update</b>	<b>07-12-2020</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic coconut</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Organic coconut storing, selecting, counting, removal of husk, removal of shell, cleaning &amp; washing in chlorinated water (standard drinking water), sterilisation (Hot water, 100°C for 90 seconds), cutting, drying (95°C for 15-18 min), keep on cooling table, grading by sieves, manual pack into bags using scoops, storage of finished products.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Sweet and pleasant, free from cheesy, smoky, soapy, sour or any other foreign smell.</b>
<b>Colour</b>	<b>White, free from yellow specks &amp; other discolorations</b>
<b>Taste</b>	<b>Typical Milky &amp; Sweet taste</b>
<b>Appearance</b>	<b>Fine particles</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 kg</b>		
<b>Kind of packing</b>	<b>Paper bag with plastic innerbag</b>		
<b>Packing size (L x W x H)</b>	<b>80x42x24</b>		
<b>Packing/layer</b>	<b>3</b>	<b>Layers/pallet</b>	<b>7</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (12-18°C) and dry (72-73% RH)</b>
<b>Minimum shelf life</b>	<b>15 months after production.</b>

<b>Indicative nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>2552 KJ 610 Kcal</b>	
<b>Protein (g)</b>	<b>7.4</b>	
<b>Fat (g)</b>	<b>60.5</b>	<b>Saturated: 56.6</b>
<b>Carbohydrates (g)</b>	<b>16.9</b>	<b>Sugars: 7.5</b>
<b>Dietary fibre (g)</b>	<b>11.8</b>	
<b>Salt (g)</b>	<b>0.102</b>	

<b>Analytical properties</b>	
<b>Moisture (%)</b>	<b>&lt; 3.5</b>
<b>pH</b>	<b>6.1 – 7.1</b>
<b>Dry Matter (%)</b>	<b>97.5</b>
<b>Oil content (%)</b>	<b>60.5</b>
<b>FFA (%)</b>	<b>&lt; 0.15</b>
<b>Size</b>	<b>100% passes through mesh size 1.7 mm</b>

<b>Microbiological Properties (indicative)</b>	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 10.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 100</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 100</b>
<b>Enterobacteriaceae (cfu/g)</b>	<b>&lt; 100</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

Allergy list		(+ = present, - = absent and * = 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	Yes (Upon request)
Halal-certified	No
NOP-certified	Yes
Fairtrade IBD	No