

## GENERAL INFORMATION

<b>Version:</b>	12	<b>Revised date:</b>	8/2022
<b>Completed by</b>	name		
	position	Quality Assurance Manager	

<b>Product name + Commodity N°</b>	<b>Desiccated coconut Royalty brand, fine grade, ORGANIC</b>	-
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<b>Certificate:</b>	BRC: Agents & Brokers
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## PRODUCT CHARACTERISTICS

### General

<b>Origin</b>	Phillippines
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<b>Product denomination (legal name)</b>	<i>English</i>	Desiccated Coconut
<b>Description of the product</b>	Desiccated coconut ( <i>Cocos nucifera</i> )	
<b>Description of the process</b>	Desiccated coconut is the shelled, pared, washed, milled, blanched, dried, sifted and hygienically packed meat of the fresh and mature fruit of coconut.	

<b>List of ingredients</b> in descending order by magnitude of weight.	components	% in the recipe	functionality*	country of origin
	1. Coconut	100	Raw material	Phillippines
	2.			
	3.			
	4.			
	5.			
	6.			

<b>Analytical / Organoleptical values</b>
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Organoleptic	
appearance	Free flowing granules of desiccated coconut
colour	White, creamy white free from yellow specks or other discolorations
flavour	Mild and sweet with no off flavour
odour	Characteristic sweet odour of coconut
texture	granules

Analytical	Target	Minimum	Maximum
moisture			3%
Oil content	65%	60%	70%
FFA content			0.15%
Lipase activity		negative	
sulphite (SO <sub>2</sub> ) content			<10ppm
mycotoxins:     • aflatoxin B1			2ppb
• aflatoxin tot.			4ppb

Microbiological	Maximum
Total plate count	Max. 5000 cfu/g
Yeasts	Max 50 cfu/g
Moulds	Max. 50 cfu/g
Escherichia coli	Neg. /10g
Salmonella	Absent/25 g
Enterobacteriaceae	Max. 100 cfu/g

Physical	Target	Minimum	Maximum
particle size (% retention)			
Mesh (US) 14		1	10
Mesh (US) 16		13	26
Mesh (US) 20		33	50
Mesh (US) 30		21	32
Pan passed		2	12
Extraneous matter ❶			10 black particles/100g
impurities / foreign material ❷		Absent	
Metal detection (mm)	Fe	Non-Fe	StS
	2.0	2.5	2.5

<b>Packaging</b>	Polylined multiwalled paper bags
Weight per colli	100 lbs nett weight or 50 kgs or 25 kgs

<b>Physical form</b> (e.g. powder, liquid)	Granules
<b>Shelf life</b>	18months under below mentioned conditions in closed packaging
<b>Storage conditions</b>	Cool, dry and out of direct sunlight. Temp. < 20°C RH < 70%

❶ All matter from the specific plant other than the required part.

❷ All matter that is foreign to the plant such as vegetable matter of other plants, sand, soil, stones.

### ADDITIONAL INFORMATION

#### Nutritional information

Not available

Available

USDA Nutrient database for standard reference, release 2020  
NDB No.: 12108, except energy calculated conform eu regulation  
1169/2011 (indicative).

per  100 ml  100 g

Energy	2759	kJ
	670	kcal
Total proteins	6.88	g
• % vegetable source	100	
• % animal source	-	
Available carbohydrates	7.35	g
• sugars	7.35	g
• starch	-	g
• polyols	-	g
Dietary Fibre	16.3	g
Total content of fat	64.53	g
• % vegetable	100	
• % animal	-	
• saturated fatty acids	57.218	g
• mono-unsaturated fatty acids	2.745	g
• poly-unsaturated fatty acids	0.706	g
• cholesterol	-	mg
• trans-fatty acids	0	mg
Calcium (Ca)	26	mg
Iron (Fe)	3.32	mg
Magnesium (Mg)	90	mg
Phosphorus (P)	206	mg
Sodium (Na)	37	mg
Potassium (K)	543	mg
Zinc (Zn)	2.01	mg
Copper (Cu)	0.796	mg
Manganese (Mn)	2.745	mg
Selenium (Se)	18.5	mcg
Sodium chloride (Na*2.5)	92.5	mg

#### Allergen information

Nr.	Allergen*	Used as an ingredient:
		No / Yes
1.	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No
2.	Crustaceans and products thereof	No
3.	Eggs and products thereof	No
4.	Fish and products thereof	No
5.	Peanuts and products thereof.	No
6.	Soybeans and products thereof.	No
7.	Milk and products thereof (including lactose)	No
8.	Nuts, i.e. almonds ( <i>Amygdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia nuts and Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	No
9.	Celery and products thereof.	No
10.	Mustard and products thereof.	No
11.	Sesame seeds and products thereof.	No
12.	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	No
13.	Lupin and products thereof.	No
14.	Molluscs and products thereof.	No

\* Mentioned in appendix II of EU regulation 1169/2011

**GMO declaration**

Does the product or components hereof, contain <b>GM micro-organisms or is it produced with GM micro-organisms</b> (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

**Irradiation**

Is the product irradiated or have irradiated ingredients or components thereof been used:	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

**Remarks**

**Use in production**

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.