



PRODUCT INFORMATION

Product	Organic coconut flour (raw)
Code	741K
Country of agricultural origin	Sri Lanka
Country of last processing	Sri Lanka
Last update	19-07-2024
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic coconut
Additives	No additives
Process	Kernels, crushing, drying, extracting oil, grinding, sieving, packing

Sensorial properties	
Smell	Natural fresh, without any off-smell
Colour	White to cream
Taste	Natural fresh, without any off-flavour
Appearance	Very similar in consistency to wheat flour

Packing	
Net content	20 kg
Kind of packing	Multi-layer paper bag with PE in-liner bag inside
Pieces per pallet	30

Shelf life	
Recommended storage conditions	Clean, cool and dry place
Maximum shelf life	18 months after production



Nutritional values (per 100 gram)		(from supplier)
Energy	1694 KJ 403 Kcal	
Protein (g)	19.8	
Fat (g)	10.8	Saturated: 10.2
Carbohydrates (g)	38.3	Sugars: 21.1
Dietary fibre (g)	36.9	
Salt (g)	0.1	

Analytical properties	
Fat (%)	9 – 12
Moisture (%)	< 5

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

Covitar

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	+
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No





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