


Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	organic coconut flour
Legal name	coconut flour
Country of processing	
Country of origin (for this article all possible origins are shown)	Philippines, Sri Lanka
Agricultural origin	Non-EU-agriculture
Product description	Coconut powder from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Cocos nucifera L.
Variety	
Production	Coconut flour is produced from the meat of organic coconuts after it has been pressed to produce virgin coconut oil
Customs tariff number	11063090
List of ingredients	coconut powder partly degreased* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	The coconut flour refines smoothies, muesli and yoghurt, soups, stews and currys. It is suitable for cooking, baking and tying soups and sauces. When baking, about 25% of the cereal flour can be replaced by coconut flour.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	



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Further product characteristics

Vegan	Yes
Raw food*	not specified
Gluten free (< 20 ppm) according to analysis	No
Superfood	No

**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	1306 / 312
Fat (g)	12.8
of which saturates (g)	11.9
Carbohydrate (g)	17.5
of which sugars (g)	16.5
Fibre (g)	30.5
Protein (g)	16.5
Salt (g)	0.325

Nutritional values may vary in natural products

Source: supplier: L-72079

Sensorial parameters

Appearance/Colour	cream-white, natural white
Flavour/Taste	mild, typically, sweet, milky
Consistency	fine powder, free flowing

Chemical and physical parameters

This is an automatically generated specification, not all parameters are applicable to every product.

Moisture	max. 6 %
Size	
Purity	
Fat content	ca. 12 % (+/- 4%)

Microbiological parameters according to DGHM guideline and warning values for raw, unground, whole oilseeds intended for supply to the consumer and for consumption without further heating, 2018

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	1.000.000	
Enterobacteriaceae	10.000	
E. Coli	100	
Mould	10.000	
Präsumtive Bacillus cereus	1.000	
Salmonella		n.d. in 125g



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The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.

Storage and shelf life

Best before date	min 12 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65 % atmospheric humidity
Other storage advices	

Packaging

Net weight per unit in kg	10.00 kg / 20.00 kg / 25.00 kg
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag, paper bag with polyethylene (PE) inlay, box, polyethylene (PE) bag sealed

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

GMO Status

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

Ionizing radiation

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to regulation (EU) No. 2018/848.

Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.

Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

Pests

The product is free of living pests in all states of development.



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List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.