

Coconut

#### **GENERAL INFORMATION**

Version:	5	Date: 10-05-2022
Completed by	Name	-
	Position	-

Product name +Commodity nr.	Coconut chips	01400204
Quality system certified / implemented in the company?	We are certified NEN-EN-ISO 9001 since implemented the HACCP system accordi	

# **PRODUCT CHARACTERISTICS**

### General

Origin	Philippines
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	Components	% in the recipe	Functionality*	Country of origin
	1. Coconut	100	Raw material	Philippines
List of ingredients	2.			
In descending order by magnitude of weight.	3.			
weight.	4.			
	5.			
	6.			

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# Analytical / Organoleptical values

Organoleptic	
Colour	White, substantially free from yellow specks and other discolourations.
Aroma	Natural Coconut aroma, free from foreign odour and rancidity.
Flavour	Mild and Sweet, characteristic coconut flavour .

Analytical	Minimum	Maximum		
Moisture		4 %		
Fat content	60	70		
Lipase activity		Negative,using C.S. test procedure		
Free fatty acids		0.15 (as oleic acid)		
Peroxide		<2 meq/kg		
SO2		10 ppm		
Mycotoxins: • Aflatoxin B1		2 ppb		
<ul> <li>Aflatoxin tot.</li> </ul>		4 ppb		

Microbiological	Maximum	Value
Total plate count	5.000	cfu/g
Moulds and Yeasts	100	cfu/g
S. aureus	Absent	25 grams
Listeria monocytogenes	Absent	25 grams
Coliforms	10	cfu/g
Escherichia coli	Absent	In 10 x 10 grams
Salmonella	Absent	In 10 x 25 grams

Packaging	Polyethylene lined multiwalled kraft bags or fibre export cartons		
Weight per colli	10 kilo per carton or 25 kg per bag or 80 lb per bag		

Physical form (e.g. powder, liquid)	Chips		
Shelf life	18 months under below mentioned conditions in closed packaging		
Storage conditions	Recommended storage on clean plastic pallets between 10°C – 15.5°C and 50 % relative humidity. Avoid storage in high temperature/moisture areas.		

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# **ADDITIONAL INFORMATION**

Nutritional information					
☐ Not available					
✓ Available	✓ Available				
USDA Nutrient database for standard re NDB No.: 12108 except energy calcula 1169/2008					
Per ☐ 100 ml ☑	100 g				
Energy	2759 670	_ kJ _ kcal			
Total proteins  · % vegetable     source  · % animal     source	6.88 100 - - -	_ g - - -			
Available carbohydrates <ul><li>sugars</li><li>starch</li><li>polyols</li></ul>	7.35 7.35 -	_ g _ g _ g			
Dietary fibre <u>16.3</u> g					
Total content of fat	64.53 100 -	_ g -			
<ul> <li>saturated fatty acids</li> <li>mono-unsaturated fatty acids</li> <li>poly-unsaturated fatty acids</li> <li>cholesterol</li> <li>trans-fatty acids</li> </ul>	57.218 2.745 0.706 - 0	g g g mg mg			
Calcium (Ca) Iron (Fe) Magnesium (Mg) Phosphorus (P) Sodium (Na) Potassium (K)	26 3.32 90 206 37 543	mg mg mg mg mg mg			
Zinc (Zn) Copper (Cu) Manganese (Mn) Selenium (Se) Sodium chloride (NaCl-salt)	2.01 0.796 2.745 18.5	mg mg mg mcg 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 (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia), 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 SO2.	No
13.	Lupin and products thereof.	No
14.	Molluscs and products thereof.	No

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

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GMO declaration				
Does the product or components hereof, contain <b>GM micro</b> -	<b>V</b>	no		
organisms or is it produced with GM micro-organisms (incl. processing aids and additives)		yes	specifically:	
Irradiation				
Is the product irradiated or have irradiated ingredients or		no		
components thereof been used:		yes	specifically:	
	1			
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.

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