

PRODUCT SPECIFICATION

DESCRIPTION:

Product Name: Desiccated Coconut
Grade: Low Fat
LOT NO: LF0031
Packed Date: 10/2024
Expiry Date: 10/2026

DESCRIPTION:

Desiccated Coconut is the de-shelled, pared, thoroughly washed, finely milled, blanched, carefully dried, and hygienically packed meat of fresh and mature coconuts. This premium-quality product is free from artificial additives and preservatives, maintaining the natural aroma and taste of coconut.

PHYSICAL CHARACTERISTICS:

Color: White, free from yellow specks or any discoloration.
Flavor: Mild and sweet, characteristic of coconut, free from foreign flavors and odors.
Size: Fine and uniform granules of coconut.

CHEMICAL PROPERTY:

Moisture: %1.04 - %2.98
Fat Contain: %36.84 - %49.13

MICROBIOLOGICAL PROPERTY:

Total Plate Count: cfu/g $<4.7 \times 10^4$
Coliform: cfu/g $<5.0 \times 10^1$
Escherichia Coli: cfu/g Absent
Salmonella: in 25g Absent
Yeast & Mold: cfu/g $<5.0 \times 10^1$

Desiccated Coconut is packed in multi-layered kraft paper bags with a food-grade polyethylene liner, ensuring protection from moisture and contamination. Standard packaging options:

- Bag Size: 25 kg Net
- Material: Multi-layer kraft paper with PE liner
- Labeling: Product name, net weight, batch number, production & expiry date, storage instructions

Storage & Shelf Life:

- Store in a cool, dry place, away from direct sunlight and strong odors.
- Recommended storage temperature: 15°C – 25°C with relative humidity below 60%.
- Shelf life: 24 months under optimal storage conditions.
- After opening, keep in an airtight container to maintain freshness.

Applications:

- Used in bakery products, confectionery, cereals, desserts, and beverages.
- Ideal for chocolates, energy bars, cookies, and savory dishes.
- Suitable for vegan, gluten-free, and keto-friendly diets.