

# PRODUCT SPECIFICATION



**Item Code** 414/002/0025

PRODUCT NAME COCONUT DRIED FINE

Controlbody at origin SKAL

### 1) GENERAL DESCRIPTION

Product	Cocos nucifera L.
Origin	Philippines

# 2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	2761 kJ – 660 kcal
Carbohydrate	23,65 g
<ul><li>Sugar</li></ul>	7,35 g
Protein	6,88 g
Fat	65,53 g
<ul> <li>Monounsaturated fat</li> </ul>	2,7g
<ul> <li>Polyunsaturated fat</li> </ul>	0,7g
<ul> <li>Saturated fat</li> </ul>	57,2g
Sodium	37mg
Dietary fibre	16,3 g

#### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried flesh of coconut fine milled, white in color.		
Smell	Characteristic, no off smell		
Taste	Characteristic, no off taste		

# **Sieve Analysis**

	Minimum %	Maximum %	
mesh #8 (2,36 mm)			
mesh #10 (2,0 mm)	0	0	
mesh #14 (1,41 mm)	1	10	
mesh #16 (1,18 mm)	13	26	
mesh #20 (0,84 mm)	33	50	
mesh #30 (0,59 mm)	21	32	

### 4) MICROBIOLOGICAL PARAMETERS

Total plate count	5 x 10 <sup>5</sup> ufc/g
E. Coli	10 <sup>2</sup> ufc/g
Enterobacteriaceae	10 <sup>2</sup> ufc/g
Mould and yeast	10 <sup>3</sup> ufc/g
Salmonellae	Absent

### 5) BIOLOGICAL PARAMETERS

GMO Absent	
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### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	Yes
BRC	

#### 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross		
	contamination.		
Notes	Product stored in dedicated warehouse with controlled temperature		

#### 8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	25 kg
Shelf -life	Best before date within 24 months from the production

#### 9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention	None
precautionary	
statements	

#### 10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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# 11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO <sub>2</sub>	NO	NO	NO	NO

Editing	Control	Approval	Last revision
January 2017	January 2020	January 2020	April 2020