

PRODUCT SPECIFICATION

Doc. No.: QA-PS-01

Rev. No.: 09 / Issue Date: 16.11.21

Effective Date: 16.11.21

Supersedes: 06.03.20

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Non - Sulfited Desiccated Coconut, Granulated (Macaroon/Fine, Medium, Extra Fine, Macaroon-Medium Blend) - All Gold

"This specification sheet applies to coconut manufactured at either Primex Coco Products or Coco Davao"

Product Description: The finished product is produced from the fresh full-fat white meat of the matured

coconut (Cocos nucifera).

Process Description: Granulated desiccated coconut is obtained by processing through granulating, blanching and

drying, so as to be suitable for human consumption.

Product Origin: Philippines

Allergen Declaration: Contains coconut

Ingredients: <u>Components</u> <u>% in the recipe</u> <u>Function</u> <u>Country of origin</u>

Coconut 100 Raw material Philippines

Sensory Attributes:

Specification

Appearance Granulated, free flowing

Colour White

Taste Sweet coconut taste without off flavour

Odour Sweet coconut without off odour

Method

Visual

Visual & Lovibond Tintometer

Organoleptic Organoleptic

Chemical Characteristics:

ı	<u>Parameter</u>	<u>Limits</u>	Test Method
	Moisture	3.0% max.	Infrared drying/ Moisture analyzer
	Fat content	65.0 – 69.0%	AOAC 948.22
	FFA (as oleic)	0.15% max.	AOAC 940.28
	Peroxide Value	3 meq/kg	AOAC 965.33
	рН	6.1 - 6.7%	Electrometric/ pH meter
	SO ₂ Residual (ppm)	Nil	Monier Williams

Contaminants:

	<u>Target</u>	<u>Test Method</u>
*Mycotoxins:		
Aflatoxin B1	2 ppb	*According to the test method used in
Aflatoxin sum of B1, B2, G1, and G2	1 ppb	the third party laboratory, tested annually
*Lead (0.10 mg/kg	
	0. 0	
*Cadmium (0.050 mg/kg	



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Reference

Heavy Metals & Mycotoxins Complied with Codex General Standard for Contaminants and Toxins

in Food and Feed (Codex Stan 193-1995) and COMMISSION

REGULATION (EC) No 1881/2006

Pesticide Residue Complied with Commission Directive 2002/66/EC of 16 July 2002 for

maximum limits of Pesticide residue/ EU Pesticide Database

Microbiological Characteristics:

ParameterSpecificationTest MethodAerobic Plate Count5,000 cfu/g max.BAM OnlineYeasts50 cfu/g max.BAM OnlineMoulds50 cfu/g max.BAM Online

Coliform 10 cfu/g max. BAM Online/Merck Manual

Escherichia coli <10 cfu/g BAM Online
Salmonella Absent in 375 g (n=no. of samples) BAM Online

Physical Granulation:

(Sifting Test) 100 grams sample sifted for five (5) minutes in a sieve shaker machine using the following U.S. Standard Screens:

U.S. Scree Standard		6 (3.36 mm)	10 (2 mm)	12 (1.68 mm)	14 (1.40 mm)	16 (1.18 mm)	20 (0.85 mm)	30 (0.60 mm)	Pan
Macaroon/	Min.	XXX	0.0%	XXX	1.0%	13.0%	33.0%	21.0%	2.0%
Fine	Max.	XXX	0.0%	XXX	10.0%	26.0%	50.0%	32.0%	12.0%
Medium	Min.	0.0%	2.0%	15.0%	XXX	40.0%	3.0%	XXX	2.0%
Medium	Max.	1.0%	20.0%	40.0%	XXX	65.0%	15.0%	XXX	6.0%
Extra Fine	Min.	XXX	XXX	XXX	0.0%	XXX	XXX	80.0%	XXX
EXIIA FIIIE	Max.	XXX	XXX	XXX	0.0%	XXX	20.0%	XXX	XXX
Mac-Med	Min.	XXX	0.0%	XXX	10.0%	10.0%	30.0%	9.0%	2.0%
Blend	Max.	XXX	1.0%	XXX	25.0%	25.0%	45.0%	30.0%	6.0%

Physical Contaminants:

Target Test Method

**Impurities/ Foreign Materials

Zero

Visual Inspection/ Magnets/ Metal Detection

^{**}All matters that are foreign other than extraneous matter (inherent to the coconut) such as stones, soil, animal contaminants, etc.



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Lot Code 210080351-1 means: Interpretation: 21 = year 2021

008 = Julian date (January 8)

• represents the product produced for 3 shifts or one-day production

351 = bag number

-1 = line number where the product produced

Packaging: Food grade blue polyethylene liner in multi-wall Kraft bag

Pack Sizes: 25 lbs., 50 lbs. & 100 lbs. or any pack size required by the customer

Shelf life: One (1) year from manufacturing date under the below-mentioned conditions in a closed

packaging.

Storage Conditions: Store on pallets, in cool, dry, out of direct sunlight, free from infestation, and away from walls.

Max. of 35°C and 80% RH

Dietary Data: Kosher and Halal Compliant

Quality System The product is prepared in accordance with cGMP standards, BRC Global Standard for Food

Certification: Safety.

Conforme:

Company	Name of Signatory	Position	Signature	Date