GLOBAL
RESOURCES DIRECT
STRAIGHT FROM THE SOURCE

Toasted Unsweetened Coconut

SPECIFICATION SHEET

PRODUCT NAME: Toasted Unsweetened Coconut

COUNTRY OF ORIGIN: Multiple Countries of Origin

INGREDIENTS: Grated white meat of fresh, mature coconuts that has been toasted.

PRODUCT DESCRIPTION: Toasted Unsweetened Coconut is the grated and dried white meat of fresh and mature coconuts which is Unsweetened and toasted to desired color. It has the natural taste, flavor and aroma distinct of Unsweetened and toasted coconuts.

PRODUCT APPLICATION: Toasted Unsweetened Coconut product is used mainly in bakery, confectionery products and home cooking applications such as fillings in cookies, chocolates, etc. It is also used in trail and breakfast cereal mixes and as decorative toppings for ice creams where a distinct toasted, Unsweetened flavor and a crunchy mouth feel is desired.

GMO FREE DECLARATION:

- Product must be consumed before the expiration date marked on the outer package.
- Coconuts are locally grown and there has been no known undertaking yet for the production of genetically modified coconuts.

SHELF LIFE: Toasted Unsweetened Coconut has a guaranteed shelf life period of 18-months from date of production following our recommended storage and handling instructions.
Product must be consumed before the expiration date marked on the outer package.

STORAGE & HANDLING INSTRUCTIONS:

- Toasted Unsweetened Coconut should be stored in a cool, clean and dry place at conditions 15°C – 21°C at 59 - 70% relative humidity.
- Keep the package from external damage of any kind.
- When the product is not completely used up, reseal the package tightly.
- Avoid other environmental conditions such as direct sunlight, heat and oxidizers.

METAL DETECTION and CONTROL: During processing, the grated coconut white meat is pasteurized, dried, sifted, Unsweetened and toasted. The toasted coconut is passed through a series of magnets strategically located in the production line. Lastly, the toasted Unsweetened coconut is passed through metal detector before packing.

PHYSICAL CHARACTERISTICS		
Parameters	**Methodology**	**Standard**
Color/Appearance	Hunter Colorimetric Readings	Golden Brown Value: L — Min.: 54.0 — Max.: 61.0
Flavor	Taste test	Toasted coconut
Size	Sieve (Rotap)	

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CHEMICAL SPECIFICATIONS		
Parameter	**Medium**	**Methodology**
Moisture	2.5% max	Use of Brabender Moisture Tester (10gms sample 30mins@120°C)
Fat Content	60% - 70%	Soxhlet Oil Extraction, AOAC 963.15
Free Fatty Acid (as Oleic)	0.15%	Titration Method, AOAC 17th Ed., (940, 28a)
pH	Min. 5.50 - 6.00 Max	Glass Electrode Method

MICROBIOLOGICAL SPECIFICATIONS		
Parameters	**Standard**	**Methodology**
Standard Plate Count	2,000 cfu/g max	BAM Chapter 3
Mold Count	< 100 cfu/g	BAM Chapter 18
Yeast Count	< 100 cfu/g	BAM Chap 18
Enterobacteriaceae	100 cfu/g	ISO 7402
Coliform Count	10 MPN/g max	BAM Chapter 4
Staph Aureas	<10 S.aureus/g	Petri Film
E. Coli	<3 MPN/g	BAM Chap 4
Salmonella (375 g)	Negative	BAM Chapter 5

SIEVE SPECIFICATIONS			
TYPE	**U.S. SCREEN #**	**% RETENTION,** Rotap at 100g, 5mins.	
		MINIMUM	**MAXIMUM**
MEDIUM	6	-	2%
	8	2%	12%
	14	50%	65%
	PAN	25%	50%

QUALITY CERTIFICATES & ACCREDITATIONS

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