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PRODUCT SPECIFICATION

PRODUCT : DESICCATED COCONUT, HIGH FAT
GRADE : MEDIUM

DESCRIPTION:

DESICCATED COCONUT IS DE-SHELLED, PARED, WASHED, BLANCHED, GRATED, DRIED. SIEVED AND HYGIENICALLY PACKED MEAT OF THE FRESH AMS MATURE FRUIT OF COCONUT (SCIENTIFIC) NAME *Cocos Nucifera. L*).

A. PHYSICAL

1. Colour : Natural White, reasonably free from yellow and other discoloration.
2. Flavour : Mild characteristic of coconut with no off flavour.
3. Size : Coarse granules of coconut.
4. Impurities : Not more than 8 pcs/100 gr sample

B. CHEMICAL

1. Moisture Content (%) : Max 3%
2. Total fat (%) : Min 64%
3. FFA (as Lauric Acid) (%) : 0.10 maximum
4. Residual SO₂ (PPM) : Not detection (<5) or 50ppm Max. upon request
5. PH : 6.1 to 6.7
6. Invert Sugar : 0.60 maximum
7. Lipase : Negative
8. Total Aflatoxin : Negative
9. Organoposphorus pesticide residues : Negative
10. Heavy metal (PPM) :
 - Mercury (Hg) : <0.03
 - Lead (Pb) : 0.5 maximum
 - Copper (Cu) : 20 maximum
 - Zinc (Ze) : 40 maximum
 - Cadmium (Cd) : 0.05 maximum
 - Arsenic (As) : 1.0 maximum

C. MICROBIOLOGICAL

1. Total Plate Count : 5,000 cfu/gram maximum
2. Yeast : 50 cfu/gram maximum
3. Moulds : 50 cfu/gram maximum
4. E. Coli : Negative
5. Enterobacteriaceae : 190 cfu/gram maximum
6. Sthapilococcus aureus : Negative
7. Salmonella : Negative

D. PARTICLE SIZE (MESH)

1. 10 : 2-20 (%)
2. 12 : 15-32 (%)
3. 14 : 28-39 (%)
4. 16 : 16-28 (%)
6. 20 : 4-18 (%)
7. PAN : 1-6 (%)

E. PACKING

Standard Packing 50 kg Polyethylene-lined multi layer kraft paper bags.
Optional packing 10 kg and 25 kg depending on customer requirements.

F. STORAGE and SHELF LIFE

Recommended storage temperature is between 50°F - 60°F (10-15°C) and relative humidity is between 50% - 60%. Store in clean odor free area and keep away from wall. Best to use within guideline period from production date as follows :

3. With SO₂ – within a year
4. SO₂ free – Within 9 months

