



AGRIM PTE LTD

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PRODUCT SPECIFICATION

PRODUCT : DESICCATED COCONUT, REDUCED FAT
GRADE : MEDIUM

DESCRIPTION:

It is the edible, shredded dehydrated meat prepared from fresh kernel of coconut. It is used for confectionery products, candies and as an ingredient in the bakery industry.

INGREDIENT: Coconut Kernel

A. PHYSICAL

1. Colour : Neutral white, free from yellow specks and other discoloration.
2. Flavour : Mild, fresh and sweet coconut taste with no off-flavors.
3. Impurities : Not more than 10 specks per 100grams
4. Granulation per 100 grams sample (% retained US standard sieve):
 - Mesh no. 6(3.25mm) : 0.0%
 - Mesh no. 10(2.00mm) : 25.0% maximum
 - Mesh no. 12/14/16/20 (1.7mm/1.40mm/1.18mm/850micron) : 30.0 – 55.0%
 - Pan : 6.0% maximum

B. CHEMICAL

1. Fat Content (%) : 58.0 +/- 2.0 AOAC 948.22, 17th Edition, 2000
2. Moisture Content (%) : 3.0 maximum AOAC 925.40, 17th Edition, 2000
3. pH (10% aqueous sol'n) : 6.10 – 6.70 AOAC 943.02, 17th Edition, 2000
4. Free Fatty Acid (as lauric acid, %) : 0.10 maximum AOCS Ca 5a – 40, 5th Edition, 1998
5. Residual SO₂ mg/kg : Nil Titration

C. MICROBIOLOGICAL

1. Total Plate Count, cfu/g : 5000 maximum BAM Chapter 3, January 2001
2. Enterobacteriaceae, cfu/g : 100 maximum BAM 8th Edition 1995
3. Yeast Count, cfu/g : 50 maximum BAM Chapter 18, January 2001
4. Mould Count, cfu/g : 50 maximum BAM Chapter 18, January 2001
5. E. Coli, per 10g : Negative BAM 8th Edition 1995
6. Salmonella, per 50g : Negative BAM Chapter 18, April 2003

D. PACKING

The product is packed in multiwall kraft paper bags with blue polyethylene liner. Packaging is in 25lbs, 50 lbs, 100lbs, 10kg, 25kg and 50kg.

E. HANDLING AND STORAGE

This product shall be stored in cool and dry condition free from strong odors or smell and away from sunlight or heat where coconut products will be kept for 12 months. Recommended storage between 50 – 60° (10 – 15.5°) and 50 – 60% relative humidity.

