

Product Specification Desiccated Coconut - Raw Chips


Product Identification			
Product Name	Desiccated Coconut – Raw Chip		
TARRIF Code	0801 1100 00		
Product Code	DCCRW		
Country of Origin	Philippines	Country of Processing	Philippines
Ingredients	White Coconut Kernel		
Process Description	Desiccated coconut is de-shelled, pared, washed, blanched, sliced, toasted, sieved and hygienically packed meat of the fresh and mature fruit of coconut (scientific name: <i>Cocos nucifera</i>).		
Certifications	GFSI, Halal, Kosher		
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations		
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarians diets.		

Organoleptic	
Colour & Appearance	White, reasonably free from yellow specks and other discolorations
Flavour / Taste	Mild natural coconut flavour, free from rancid flavours
Aroma	Natural Coconut aroma free from foreign odours and rancidity
Size	Long thin chips of coconut
Thickness	Between 0.028 (0.71mm) to 0.040 inch (1.0mm). Average 0.035 inch (0.89mm)
Length	Minimum 67% by weight greater than 0.5 inch (12.7mm)
	Maximum 33% by weight less than 0.5 inch (12.7mm)
Impurities	Substantially free from lumps, foreign matter and dark burnt particles



Physical & Chemical Standards		
Test	Specification Limits	Method
Fat	65 ± 5%	Soxhlet Extraction Method/ CODEX
FFA (as Oleic Acid)	0.15 max	Titration Method/ PCA Method
Residual SO2 (ppm)	Not detected (<10)	Titration / Johnson & Ponting Method
Peroxide	< 2meq/kg	Titration Method/ AOAC 14th Ed.
Moisture	4% max	QMA-AOAC-27.005/ Moisture Analyzer
Lipase Activity	Negative	COLORIMETRIC/ Cadbury Schweppes Test Procedure
Total Aflatoxin	Not Detected	RAPID TEST/ AGRI-SCREEN VERATOX HS

Document No.:	RCC- PH	Version No:	004
Reason for Issue:	Update product name & document name	Date Of Issue:	05/09/2023
Prepared By:		Approved By:	

Heavy Metals & Pesticide Residue	Product is produced in compliance with the UK & European Legislation and does not exceed the maximum levels for certain contaminants in food incl. heavy metals (Commission Regulation EU No. 2023/915 and subsequent amendments) and maximum residue levels for pesticides (Regulation EC No. 396/2005 and subsequent amendments)		
Microbiological Standards			
Test	Specification Limits	Method	
Total Plate Count	5,000 cfu/gram max.	US FDA /BAM METHOD 8th Ed, Chapter 3, section B / ISO 4833:2013	
Total Coliforms	10 cfu/g max	US FDA /BAM METHOD 8th Ed Chapter 4/ MARS/MFE METHOD / ISO 4832:2006	
Yeasts & Moulds	100 cfu/ g max.	US FDA /BAM METHOD 8th Ed, chapter 18 / ISO 21527-2:2008	
Salmonella	Absent in 25 g	US FDA /BAM METHOD 8th Ed, Chapter 5 / ISO 6579-1:2017	
E.Coli	Absent in 10 g/ <3 MPN/g	US FDA /BAM METHOD 8th Ed Chapter 4/ MARS/MFE METHOD / ISO 7251:2005	
Staphcoagulase Positive	Absent in 25 grams	US FDA / BAM METHOD 8th Ed Chapter 12 / 3M Petrifilm	
L. monocytogenes	Absent in 25 grams	RAPID TEST/ TECRA LISTERIA VIA/ FOOD SYSTEM	
Nutritionals			
Nutritional Information (Per 100g)	Energy (kJ)	2857.83	
	(kcal)	682.58	
	Protein (g)	7.06	
	Fat (g)	60.18	
	Of which Saturates (g)	57.5	
	Total Carbohydrates (g)	28.18	
	Available Carbohydrates (g)	3.07	
	Of which Sugars (g)	3.07	
	Fibre (g)	25.11	
Sodium (mg)	58.54		
Packaging Information			
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels		
Packaging Format	10 kg Polyethylene-lined with outer carton		
			
Pallet Configuration	10 cartons/layer – 5 layers/pallet		

Document No.:	<i>RCC- PH</i>	Version No:	<i>004</i>
Reason for Issue:	<i>Update product name & document name</i>	Date Of Issue:	<i>05/09/2023</i>
Prepared By:		Approved By:	



Labelling	Product name, manufacturer, COO, lot batch number, manufacturing and best before dates
Shelf life	18 months from manufacturing date under recommended storage conditions. For SO2 free discoloration may occur after 5 months. Discoloration does not affect the wholesome quality of the product
Storage Conditions	Store in dry and cool conditions away from sun light, strong odours, smells or other contaminants and away from walls. Recommended temperature range and humidity: 10 – 15.5° C at 50 - 60% relative humidity. Avoid storage in high moisture areas. When stored under ideal conditions, the Coconut Chips will keep for at least 12 months with no signs of rancidity or mould.

Warranty	It Is Warranted That: The Foodstuff, Packaging and Label (Hereinafter Called “The Product”) complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.
-----------------	---

Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Document No.:	<i>RCC- PH</i>	Version No:	<i>004</i>
Reason for Issue:		Date Of Issue:	<i>05/09/2023</i>
Prepared By:		Approved By:	