

AGRIM PTE LTD

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PRODUCT SPECIFICATION

PRODUCT : DESICCATED COCONUT, LOW FAT

GRADE

: FINE

DESCRIPTION:

The fine graded, low fat Desiccated Coconut (LFDC) has good texture and flavor profile. It is used particularly in sugar confectioneries and bakery products.

INGREDIENT: Desiccated Coconut

A. PHYSICAL

- 1. Colour : White to creamy white (with few black particle from testa).
- 2. Texture : Free flowingMild, fresh and sweet coconut taste with no off-flavors.
- 3. Particle size : Fine grade

B. <u>CHEMICAL</u>

1. Fat Content (%)	: 30 – 35%
2. MoistureContent (%)	: 2.5% maximum

C. MICROBIOLOGICAL

1. Total Plate Count, cfu/g	: <100,000
2. Salmonella, per 25g	: Negative

D. PACKING

The product is packed in 3 ply 75gsm standard sack kraft paper with 1 ply LDPE bag.

E. SHELF LIFE

Shelf life 12 months

F. HANDLING AND STORAGE

Store in ambient temperature and shaded area. Keep away from hot surface and sources of ignition. Protect from light.

