



# AGRIM PTE LTD

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## PRODUCT SPECIFICATION

**PRODUCT** : **DESICCATED COCONUT**  
**GRADE** : **HIGH FAT - FINE**

### **DESCRIPTION:**

DESICCATED COCONUT IS DE-SHELLED, PARED, WASHED, BLANCHED, GRATED, DRIED. SIEVED AND HYGIENICALLY PACKED MEAT OF THE FRESH AND 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 : Fine granules of coconut.
4. Impurities : Not more than 8 pcs/100 gr sample

### **B. CHEMICAL**

1. Moisture Content (%) : 3% maximum
2. Total fat (%) : Min. 65 % (± 3)
3. FFA (as Lauric Acid) (%) : 0.10 maximum
4. Residual SO<sub>2</sub> (PPM) : No 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. Organophosphorus pesticide residues : Negative
10. Heavy metal (PPM) :
  - Mercury (Hg) : <0.03
  - Lead (Pb) : 0.5 maximum
  - Copper (Cu) : 20 maximum
  - Zinc (Zn) : 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 : 100 cfu/gram maximum
6. Staphylococcus aureus : Negative
7. Salmonella : Negative

### **D. PARTICLE SIZE (MESH)**

1. 14 (1.40mm) : 01-10 (%)
2. 16 (1.19mm) : 13-26 (%)
3. 20 (0.84mm) : 33-50 (%)
4. 30 (0.59mm) : 21-30 (%)
5. PAN : 0-12 (%)

### **E. PACKING**

Standard Packing - 25 kg Polyethylene-lined multi-layer kraft paper bags.  
Optional packing - 10 kg and 50 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:

1. With SO<sub>2</sub> – within a year
2. SO<sub>2</sub> free – Within 9 months

