



# AGRIM PTE LTD

1 North Bridge Road, #19-04/05, High Street Centre, Singapore-179094  
Tel.: +65 6638 8646; Fax.: +62 61 8456024; Email: trade@agrimltd.com

## ***PRODUCT SPECIFICATION***

### ***REDUCE FAT DESICCATED COCONUT SO2 - FREE***

#### ***GRADE - Extra Fine***

#### **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***

#### **PHYSICAL CHARACTERISTIC:**

Colour	Neutral White, Free from yellow specks or other discoloration	Visual
Flavour	Mild, Fresh and sweet coconut flavor with no off flavors	Sensory Test
Impurities	Not more than 15 specks / 100gms	Visual

#### **TEST METHOD**

#### **GRANULATION (% retained US Standard sieve):**

Mesh Size No.	Standard (mm)	% Retain
12	1.7	0.0
16	1.18	0 – 14
30	0.65	10 – 65
Pan	-	31-85

#### **CHEMICAL CHARACTERISTIC:**

Fat Content	55 +/-5%	AOAC 948.22, 17th Edition, 2000
Moisture	3.0 % max	AOAC 925.40, 17th Edition, 2000
pH(10%aqueous sol'n)	6.10 – 6.70	AOAC 943.02, 17th Edition, 2000
Free Fatty Acid (Lauric acid of extracted oil)	0.1 % maximum	AOCS Ca 5a-40, 5th Edition, 1998
Residual SO <sub>2</sub>	NIL	Titration

#### **MICROBIOLOGICAL:**

1.Standard Plate Count	5,000cfu/gm maximum	BAM Chapter 3 January 2001
2.Coliform	100 cfu/gm maximum	BAM 8th Edition 1995
3.Yeast	50 cfu/gm maximum	BAM Chapter 18 January 2001
4.Mould	50 cfu/gm maximum	BAM Chapter 18 January 2001
5.Salmonella	Neg /50gm	BAM Chapter 18, April 2003
6.E.coli	Neg /10gm	BAM 8th Edition 1995

#### **PACKING:**

The product is packed in multiwall kraft paper bag with Polyethylene liner Packaging in 25lbs, 50lbs, 100lbs, 25kg and 50kg.

#### **HANDLING AND STORAGE:**

The Product shall be stored in cool conditions, free from strong odor or smell and away from direct sunlight or heat where coconut products will be keep for 12 months. Recommended storage between 50 - 60<sup>0</sup> F (10-15.5<sup>o</sup> C) and 50-60% relative humidity.

