



JAINDI EXPORT (PVT LTD)

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Product Information- Desiccated Coconut

Product Name	Desiccated Coconut
Country of Origin	Sri Lanka
Ingredients	100% coconut (pure white kernel)
Available forms (both Organic & Conventional)	Natural, Full roasted, half roasted, sweetened, salted, treacle coated, flavored with spices or as per customer requirements
Certification	BRC AA, IFS, ISO 22000:2018, FDA Approved, EU Organic, USDA Organic, JAS, Fair Trade, Naturland, Kosher, Halal, BSCI and CDA
Available Grades	DC Medium DC Fine DC Low Fat DC Chips DC Chips Roasted DC Chips Half Roasted DC Shredded DC Macron Fine DC Tread DC Long Tread DC Smile
Product Description	Fresh white coconut kernel is disintegrated, dehydrated and grade according to the shapes or standard sizes.
Intended Use	Use in confectionary and bakery products
GMO	The product is not processed from GMO nor does it contain GMO according to EG regulation 1829/2003. Marking "genetically modified" is not required.
Irradiation or Sulfured information	The product is not sulfured. During processing, treatment and storage it was not treated with any ionizing radiation.

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Allergen Statement	According to EU legislation 1169/2011, Desiccated Coconut does not contain any of allergen. However, As per FDA Food Allergen Labeling and Consumer Protection Act (FALCPA) 2004 (added October 2006)- Section 201 (qq), Coconut is listed as tree nut and considered as a major food allergen. This product is made mainly from Coconut.	
Microbiology Standards	Total Plate Count	<5000 CFU/g
	Yeast & Mold	<50 CFU/g
	Coliform	Negative
	E Coli	Negative
	Salmonella	Negative/25g
Organoleptic Properties	Appearance	White to light creamy white desiccated coconut
	Odor	Characteristic, fresh coconut, without foreign odor
	Taste	Characteristic, fresh coconut, off taste
Chemical Characters	Fat %	Min 66%
	Residual Moisture %	<3%
	Free fatty acid	Max 0.3% as lauric acid
	Gluten	Not detected
Aflatoxins	B1	< 2.0µg/kg
	B1+B2+G1+G2	< 4.0µg/kg
Heavy metals	Arsenic (As) mg/kg	0.1
	Lead (Pb) mg/kg	0.1
	Cadmium (Cd) mg/kg	0.1
Packaging	Retail packages 250g, 500 g LDPE bags and Bulk packages 25 kg LDPE bag in Craft paper	
Storage	Clean, cool and dry place	
Shelf life	Maximum 12 months	
Nutrition (per 100 g)	Energy	709 kcal
	Total fat	68.20 g
	Saturated fat	64.20 g
	Protein	7.4 g
	Total Carbohydrate	16.4 g
	Total Sugar	6.0 g
	Sodium	25.5 mg

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Product Specification- Desiccated Coconut Fine

Product Characteristics

Product Name	Desiccated Coconut-Fine
Ingredients	100% Coconut
Availability	Organic and Conventional
Process Description	Fresh white coconut kernel is disintegrated, dehydrated and grade according to the standard sizes.
Shelf life	12 Months
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg and 50 kg
Storage	Clean, cool and dry place
Appearance	White to light creamy white
Taste and Odor	Characteristic to dried coconut



Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	100% passes through not more than 15% remains on	1.70 mm 1.40 mm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut Medium

Product Characteristics


Product Name	Desiccated Coconut-Medium	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is disintegrated, dehydrated and grade according to the standard sizes.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg and 50 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	White to light creamy white	
Taste and Odor	Characteristic to dried coconut	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	100% passes through not more than 15% remains on not more than 15% passes through not more than 2.5% passes through	2.80 mm 2.00 mm 1.40 mm 1.00 mm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut Toasted fine & Medium Mix

Product Characteristics


Product Name	Desiccated Coconut-Toasted Fine & Medium Mix	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is disintegrated, dehydrated and grade according to the standard sizes.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg and 50 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	Light brown	
Taste and Odor	Characteristic to dried coconut	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Seiving	Fine and Medium
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Low Fat

Product Characteristics


Product Name	Desiccated Coconut-Low Fat	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is expelled and extract the coconut milk, remaining pressed meat is dehydrated and graded.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	White to light creamy white	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	40-55% Min
Size of the particle	Visual inspection	Fine particles
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Chips

Product Characteristics


Product Name	Desiccated Coconut-Chips	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is washed, shredded, slowly dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	White to light creamy white	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 4.5 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Chips Roasted

Product Characteristics


Product Name	Desiccated Coconut-Chips Roasted	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	Brownish color	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<2% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 4.5 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Chips Half Roasted

Product Characteristics


Product Name	Desiccated Coconut-Chips Half Roasted	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	Light brown color	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<2% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 4.5 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Chips Toasted

Product Characteristics


Product Name	Desiccated Coconut-Chips Toasted	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	Very Light brown edges in white color chips	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<2% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 4.5 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Long Shredded

Product Characteristics


Product Name	Desiccated Coconut-Long Shredded	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	White color	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards

Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 3.0 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Macaroon Fine

Product Characteristics

Product Name	Desiccated Coconut-Macaroon Fine
Ingredients	100% Coconut
Availability	Organic and Conventional
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.
Shelf life	12 Months
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag
Storage	Clean, cool and dry place
Appearance	White color
Taste and Odor	Characteristic taste and odor



Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Visual inspection	Fine
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Short Tread

Product Characteristics


Product Name	Desiccated Coconut-Short Tread	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	White color	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards

Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 2.0 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Long Tread

Product Characteristics

Product Name	Desiccated Coconut-Long Tread
Ingredients	100% Coconut
Availability	Organic and Conventional
Process Description	Fresh white coconut kernel is washed, shredded, dehydrated and grated.
Shelf life	12 Months
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag
Storage	Clean, cool and dry place
Appearance	White color
Taste and Odor	Characteristic taste and odor



Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards


Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 4.0 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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Product Specification- Desiccated Coconut- Smile (Chips with paring)

Product Characteristics


Product Name	Desiccated Coconut-Smile (Chips with paring)	
Ingredients	100% Coconut	
Availability	Organic and Conventional	
Process Description	Fresh white coconut kernel with paring is washed, shredded, dehydrated and grated.	
Shelf life	12 Months	
Packaging	250 g, 500 g LDPE pouch and Bulk packages as 25 kg LDPE in Craft bag	
Storage	Clean, cool and dry place	
Appearance	White chips light brown edges with paring	
Taste and Odor	Characteristic taste and odor	

Microbiology Standards

Test	Method	Limits
Aerobic Plate Count	ISO 4833-1:2013	<5000 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 50 CFU/g
Total Coliforms	ISO 4831 : 2006	Negative
Salmonella	ISO 6579-1:2017	Negative/25g
<i>E. Coli</i>	ISO 7251 : 2005	Negative

Physical & Chemical Standards

Test	Method	Limits
Moisture Content	MB 45 Moisture Analyzer	<3% Max
Fat %	Soxhlet method	66% Min
Size of the particle	Length checking	1.5 cm to 4.5 cm
Aflatoxin B1	LCHE/TM/SOP/062	< 2.0µg/kg
Aflatoxin B1+B2+G1+G2	LCHE/TM/SOP/062	< 4.0µg/kg

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