



FRANKLANDS



# Desiccated Coconut

**Australian Address:** 3/26-30, Howleys Road, Notting Hill, VIC 3168  
**Factory Address:** Franklands Estate, Veyangoda, Sri Lanka

**Phone:** 1300399746  
**e-mail:** info@franklandsfoods.com.au  
 www.franklandsfoods.com.au

## PRODUCT INFORMATION

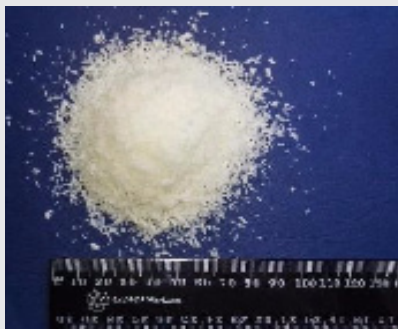
Product Name	Desiccated Coconut
Country of Origin	Sri Lanka
Forms Available	Organic and conventional
Cuts Available	Fine Medium Chips (Also known as Flakes) Shredded (Also known as Thread)
Ingredients	Pure Coconut Meat
Description	Produced from freshly selected matured coconuts, Desiccated Coconut is the dehydrated white coconut meat.
Certifications	GMP, USDA Organic, Star-K Kosher, SLSI ISO 22000, HACCP

## PHYSICAL CHARACTERISTICS

**Color & Appearance:** White, reasonably free from yellow specks or other discoloration.

**Flavo & Aroma:** Mild, fresh and characteristics of coconut with no-off odor.

FINE



MEDIUM



Prepared By: Oshada Ranatunga

Date: 16/03/2017

Authorized By: QA Manager



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### PHYSICAL CHARACTERISTICS

CHIPS  
(FLAKES)



SHREDED  
(THRED)



### CHEMICAL

Moisture	3.0 % max (3.5% special cuts)	Polyunsaturated Fat	1.3 g
Total Fat (as is)	61 to 72 %	Monosaturated Fat	3.9 g
Free Fatty Acid (as Lauric)	0.15% max	Saturated Fat	56 -67g
pH (10% dispersion)	6.0 to 6.7	Trans Fat	0 mg
Natural Sugar	6% max	Cholesterol	0 mg
Protein	9% max		
Ash	2.5% max		
Crude Fiber	6% max		
Dietary Fiber	0 -15 g		

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## MICROBIOLOGICAL LIMITS

Desiccated Coconut shall comply with the limits given in Table 3 when tested in accordance with the methods prescribed in Column 7 of table

Sl.N O. (1)	Test organism (2)	n (3)	n (3)	Limit per gram m(5) M(6)	Method of test (7)
i)	Aerobic plate count	5	2	10 <sup>4</sup> 10 <sup>5</sup>	SLS 516:Part 1
ii)	Yeasts and moulds	5	2	100 200	SLS 516:Part 2
iii)	Coliforms	5	2	10 100	SLS 516:Part 3
iv)	Salmonella	5	0	- -	Appendix H and SLS 516 :Part 5

Where, n = number of sample units to be tested;  
 c = maximum allowable number of sample units yielding values between m and M;  
 m = limit under which a count is acceptable for any sample unit; and  
 M = limit above which a count is unacceptable for any sample unit

## PACKAGING

Available in 250g up to 50kg bags

## STORAGE & SHELF LIFE

Recommended temperature range and humidity: 15-21 °C at 20-50 relative humidity.

Store in odor-free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Best to use within guideline

period from production date as follows:  
 1. Within 2 Years

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## NUTRITIONAL DATA

BASIC COMPONENTS	AMOUNT PER 100g SERVING	
<b>Total Calories</b>	609-701	Cal
Calories from Fat	548-640	Cal
Calories from Saturated Fat	509-595	Cal
<b>Protein</b>	9 max	G
<b>Carbohydrates</b>	25 ave	G
Dietary Fiber	10-15	G
Sugar Total	6 max	G
Crude Fiber	6 max	G
<b>Fat Total</b>	61-72	G
Polyunsaturated Fat	1.3 ave	G
Monosaturated Fat	3.9 ave	G
Saturated Fat	56-67	MG
Trans Fat	0	MG
Cholesterol	0	MG
<b>Moisture</b>	3% max	G
<b>Ash</b>	2.5 max	G
<b>Vitamins</b>		
Vitamin C	1.5-3.0	MG
Vitamin B1 (Thiamine)	3.0-13.0	UG
<b>Minerals</b>		
Calcium	10-12	MG
Iron	1.8-2.5	MG
Potassium	600-750	MG
Sodium	25-50	MG

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