



FRANKLANDS



Reduced Fat 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	Reduced Fat Desiccated Coconut
Country Of Origin	Sri Lanka
Forms Available	Organic and conventional
Cuts Available	Fine
Ingredients	Pure Coconut Meat
Description	Reduced Certifications fat desiccated coconut is the pressed, dehydrated whitecoconut meat, produced from freshly selected matured coconuts.
Certifications	GMP, USDA Organic, Star-K Kosher, SLSI ISO 22000, HACCP

PHYSICAL CHARACTERISTICS

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

Flavor and Aroma: Mild, fresh and characteristics of coconut with no-off odor.



CHEMICAL CHARACTERISTICS

Moisture	3.0 % max
Total Fat (as is)	38 to 45 %
Free Fatty Acid (as lauric)	0.15% max
pH (10% dispersion)	6.0 to 6.7
Natural Sugar	6% max
Protein	9% max
Ash	2.5% max
Crude Fiber	6% max
Dietary Fiber	10-15 g

Prepared By: Oshada Ranatunga

Date: 16/03/2017

Authorized By: QA Manager



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MICROBIOLOGICAL LIMITS

Reduced Fat 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 ⁴ 10 ⁵	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 odour-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 1 Year

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