INGRETIA

COCONUT FLAKES

PRODUCT SPECIFICATION
MEDIUM DESICCATED COCONUT

PHYSICOCHEMICAL:

Color	Natural white to light creamy white
Odor	Pleasant coconut smell
Taste	Mild sweet typical coconut taste, no off-flavor
FFA as Oleic Acid	0.20% max.
Moisture Content	3.0% max.
Oil Content	60% min.
Extraneous Coconut Matter	7 Fragments / 100g max.
Foreign Matter	Absence in 100g

Granulation (100 gram sample shaken for 5 minutes in sieve shaker with U.S. standard sieve) :

Sieve Square Apeture, mm	US Sieve Series No.	% Retained
3.35	6	0
2.00	10	8 - 25
1.70	12	15 - 36
1.40	14	25 - 45
1.18	16	10 - 30
0.85	20	0 - 12
	Pan	0 - 6

MICROBIOLOGICAL:

Salmonella	Negative in 25 grams
Total Plate Count	5,000 cfu/g max.
Coliform	50 cfu/g max.
Yeast	80 cfu/g max.
Molds	80 cfu/g max.
E.Coli	Negative in 25 grams

FOOD ADDITIVE:

Residual SO_2	100 ppm max. (or as per customer's requirement)