


QUALITY PRODUCT SPECIFICATION

	INDONESIA DESSICATED COCONUT HIGH FAT MEDIUM GRADE			
	PRODUCT DESCRIPTION:			
	100% PURE COCONUT FRUIT (COCOS NUCIFERA) WITHOUT PRESERVATIVES AND ADDITIVES			
	VARIETIES:			
	DIFFERENT VARIETIES OF INDONESIA COCONUT			
	CATEGORIES:			
	GRADE MEDIUM - HIGH FAT CONTENT (> 60%)			
	GRADE:			
	MEDIUM			
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*			
Energy	660 kcal / 2761 kJ	Proteins	6,88 g	
Total Fat	64,53 g	Carbohydrates	7,35 g	
-Saturated	57,22 g	- Sugars	7,35 g	
Salt (natural sodium)	0,09 g	Fiber	16,30 g	
*SOURCE: USDA				

*SOURCE: USDA

PHYSICAL			MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters		Tolerance	Parameters	Tolerance	Parameters	Tolerance		
Granulometry (square sieve)	< 2,80 mm	min 90%	Salmonella	Absent/25g	Moisture	3,00%	Skin Color:	Dark brown
	< 1,40 mm	max 20%	E. coli	< 100 ufc/g	Acidity (%Lauric acid)	0,30%	Internal Color:	Ivory white
Shell residues		< 10 pieces/100 g	Total Flora	10.000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Typical of grated coconut
Foreign material		1,00%	Enterobacter	100 ufc/g	Aflatoxins B1	<2 ppb	Taste and Odour:	Fresh and typical of coconut
			Yeast & moulds	5000 ufc/g	Total Aflatoxins	<4 ppb	Aspect:	Uniform grated coconut
			Total Coliform	100 ufc/g	SO2	<10 ppm		

EU regulation of application

IN AGREEMENT WITH EU REGULATION 165/2010 ABOUT CONTAMINANTS IN FOODS, SPECIFICALLY AFLATOXIN CONTENT IN NUTS
 IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD
 IN AGREEMENT WITH EU REGULATION 1881/2006 ABOUT HEAVY METALS RESIDUES ON FOOD
 IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD
 IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

Shelf Life

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS
 12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE
 HUMIDITY <60%

Allergens

OUR FACILITIES STORE OTHER NUTS. STORAGE IS DONE WITH PHYSICAL SEPARATION OF THE ALLERTGESN AND WITH NO MANIPULATED, NO OPENED PACKAGING.
 OUR FACILITIES HAVE A PLAN OF SCHEDULED PRODUCTION, INCLUDING A WET CLEANING STEP WHEN SWITCHING BETWEEN ALLERGENS
WE DECLARE THAT OUR PRODUCTS HAVE NO CONTAMINATION WITH OTHER ALLERGENS CATEGORIES. OUR PRODUCTS HAVE MINIMAL POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS DIFFERENT THAN THE ONE FORMULATED AS MAIN INGREDIENT. BETWEEN THIS NUTS "PEANUTS" ARE NOT INCLUDED, UNLESS OTHERWISE STATED.

Distributor Company:

Name: CALCONUT S.L
Address: Polígono Industrial Ridel, Finca M, E-2, S/N
 03110 Mutxamel (ALICANTE)
 ESPAÑA
Sanitary Number
Registration: 40.23952/A