



## PRODUCT SPECIFICATION

### GENERAL INFORMATION

Revised date:	1/10/2008	Revision No.:	1
Completed by	name	Ms. Melba C. Garcia	
	position	Quality Assurance Manager	

Product name + Commodity N°	Dehydrated coconut, macaroon
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<b>Supplier</b>	name	Primex Coco Products Inc.	
	address:	office	4th flr, STK Tower, 681 Aurora Blvd New Manila Quezon City
		plant site	Bo. Mangilag, Candelaria, Quezon
	your contact	Mr. Oliver Sio	
	commercially	Ms. Fatima Velasco	
	contact person	Ms. Melba C. Garcia	
	quality		
	phone	632 416 - 2724	
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e-mail	<a href="mailto:primex1@pltdsi.net">primex1@pltdsi.net</a>	website:	<a href="http://www.primexcoco.com">www.primexcoco.com</a>

Quality system certified/implemented in the company?	We are certified ISO 9001:2000 QUALITY MANAGEMENT SYSTEM (TUV); HACCP according to CODEX ALIMENTARIUS (TUV); BRC Global Standard - Food (SGS)
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### PRODUCT CHARACTERISTICS

#### General

Origin	Phillippines
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Product denomination (legal name)	English	Dehydrated coconut (Cocos nucifera)
Description of the product	The finish product shall be made up of fresh full fat white meat of matured coconut.	
Description of the process	Granulated raw coconut are dried, shredded and unsweetened coconut.	

List of ingredients in descending order by magnitude of weight.  <i>Also include additives and processing aids.</i>	components	% in the recipe	functionality*	country of origin
		1. Coconut	100	raw material
	2. SO <sub>2</sub>	Max. 50 ppm	preservative	Germany
	3.			
	4.			
	5.			
	6.			



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### Analytical / Organoleptic Values

Organoleptic		Method used to determine value
appearance	Granulated, free flowing	Organoleptical
colour	Characteristic white	"
flavour	Sweet coconut taste without off flavour	"
odour	Sweet coconut without off odour	"
texture	Firm, not leathery nor very soft or hard	"

Analytical	Target	Minimum	Maximum	Method used to determine value
moisture			3%	Infra red
Aw-value		0.40	0.50	AOAC Int'l (2005) 18 <sup>th</sup> ed
Fat content	65 - 69%			Soxlet Extraction Method
pH value		6.0	6.5	pH meter
SO <sub>2</sub>			50 ppm	Johnson & Ponting
mycotoxins: - aflatoxin B1			2 ppb	Elisa
- aflatoxin B1, B2, G2			4 ppb	Elisa

Microbiological	Maximum	Value	Method used to determine value
total plate count	5,000	cfu / g	BAM 8 <sup>th</sup> ed Rev A
yeasts	50	cfu / g	BAM 8 <sup>th</sup> ed Rev A
moulds	50	cfu / g	BAM 8 <sup>th</sup> ed Rev A
coliform	10	cfu / g	BAM 8 <sup>th</sup> ed Rev A
Escherichia coli	Neg.	/ 10 g	BAM 8 <sup>th</sup> ed Rev A
Salmonella	Neg.	/ 50 g	BAM 8 <sup>th</sup> ed Rev A

Physical	Target	Minimum	Maximum	Method used to determine value
impurities / foreign matter *			absent	
granulation:				Sieving
mesh# 10		0	0	
mesh# 14		1.0%	10.0%	
mesh# 16		13.0%	26.0%	
mesh# 20		33.0%	50.0%	
mesh# 30		21.0%	32.0%	
pan		2.0%	12.0%	

\* All matter that is foreign to the plant such as vegetable matter of other plants, animal contaminants, sand, soil, stones.



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metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	2.0 mm	2.5 mm	2.5 mm	metal detector

<b>Packaging</b>	Food grade PE liner with kraft bag
<b>weight per colli</b>	25, 50 & 100 lbs (or any pack size required by customer)

<b>Physical form</b> (e.g. powder, liquid)	granulated fine
<b>shelf life</b>	min. 12 months under below mentioned conditions in closed packaging
<b>storage conditions</b>	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

### GMO declaration

Does the product or components hereof, contain <b>GM micro-organisms</b> or is it produced with <b>GM micro-organisms</b> (incl. processing aids and additives.)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically: