



## 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, medium
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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 commercially	Mr. Oliver Sio		
	contact person quality	Ms. Fatima Velasco		
	phone	632 416 - 2724		
	fax no.	632 727 - 9098		
e-mail	<a href="mailto:primex1@pltdsl.net">primex1@pltdsl.net</a>	website:	www.primexcoco.com	

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)
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Description of the product	The finish product shall be made up of fresh full fat white meat of matured coconut.
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Description of the process	Granulated raw coconut are dried, shredded and unsweetened coconut.
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List of ingredients in descending order by magnitude of weight.  <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	components	% in the recipe	functionality*	country of origin
	1. Coconut	100	raw material	Phillippines
	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 - aflatoxin B1, B2, G2			2 ppb	Elisa
			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# 8		1.0%	10.00%	
mesh# 14		60%	85%	
mesh# 16		XXX	XXX	
pan			20.00%	

\* 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
weight per colli	25, 50 & 100 lbs (or any pack size required by customer)

<b>Physical form</b> (e.g. powder, liquid)	granulated medium
<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: