

QUALITY SPECIFICATION
FINE GRADE – HIGH FAT DESICCATED COCONUT

Visual Characteristic	:	Fine, Granular Cut
Typical End Uses	:	Used for Chocolates, Biscuits and Cakes. Also as toppings.
Ingredient	:	Fresh coconut meat
Physical Standards		
Color	:	Natural white, free from yellow specs and other discolouration
Flavour	:	Mild, fresh and sweet characteristics of coconut with no off-flavour or odour.
Appearance	:	Free from insect infestation, foreign bodies and metal.
<u>Chemical Standards</u>		
Moisture	:	3.0% maximum
Total Fat Content	:	67% (+/- 5%)
Free Fatty Acid	:	0.3% maximum
Sugar	:	4%
Microbiological Standards		
Standard Plate Count/Gram	:	10,000 maximum
Mould & Yeast per Gram	:	100 maximum
Coliform Count per Gram	:	100 maximum
Staphcoagulase Positive	:	Negative
E.Coli per Gram	:	Negative
Salmonella in 25 Gram	:	Negative
Aflatoxin	:	Negative