



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-204	Revision:	13	Date:	1 st November 2022
Reviewed by:	Aleksandra Rybicka		Approved by:	Ehsan Rezaei	

COCONUT FLOUR

- Description** Pure coconut white meat is cryogenically milled to a fine powder. White to pale cream, free-flowing powder.
- Ingredients** Desiccated Coconut, **Sodium metabisulphite (E223)**.
- Countries of Origin** Philippines
- Organoleptic** Smell and taste characteristic of coconut. Without soapiness, rancidity or other off flavours.
- ALLERGEN ADVICE:** This product contains Sodium metabisulphite at levels ≤50ppm.

Additives and Processing Aids

Additive name	E number	Function	Country of origin	Level
Sodium metabisulphite	E223	Preservative	Philippines	≤50 ppm

Physical and Chemical Data

a _w Value		0.40-0.50	AOAC Int'l (2005) 18 th Edition
Fat Content	%	65±5	Soxlet Extraction
Moisture Content	%	3.0 max	Infra Red
Aflatoxin B1	ppb	2.0 max	Elisa
Aflatoxin B1, B2, G2	ppb	4.0 max	Elisa



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Allergens and Sensitive Ingredients

Free From	Component(s) and derivatives
Yes	Nuts - (<i>almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof</i>)
Yes	Celery and products thereof
Yes	Cereals containing gluten and products thereof
Yes	Crustaceans and products thereof
Yes	Egg and products thereof
Yes	Fish and products thereof
Yes	Lupin and products thereof
Yes	Milk and dairy products
Yes	Molluscs and products thereof
Yes	Mustard seeds and products thereof.
Yes	Peanuts and products thereof
Yes	Sesame seeds and products thereof
Yes	Soybeans and products thereof
No	Sulphur Dioxide and Sulphites at levels up to 10 ppm, expressed as SO ₂ .

Food Intolerance Data

Suitable for:

Lactose intolerance

Vegans

Vegetarians

Ovo-Lacto vegetarians

Coeliacs

Kosher Diets

Muslim Diets

Halal Diets



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Nutrition Information

Nutritional Information	Average value in 100g
Energy	2482KJ / 604kcal
Fat	65.0g
of which saturated	53.4g
of which mono-unsaturated	3.5g
of which poly-unsaturated	1.5g
Carbohydrates	6.4g
of which sugar	6.4g
of which starch	0.0g
Fibre	21.1g
Protein	5.6g
Salt	0.07g

General Information

Shelf Life 12 months from the date of production if kept unopened in the manufacturers packaging.

Storage Conditions Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.

Minimum Durability expressed as Best Before End: Month Year.

Production Code expressed as 1234

where:

1 represents the year of production,

234 represents the date of production and:

001 = 1st January,

365 = 31st December,

366 = 29th February.



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Packaging

Packaging is available in 5 kg bags, 10kg bags and 20kg bags. Packaging conforms to current EC regulations.

European Union (EU) Food Contact – Regulation 1935/2004/EC and (EU) No. 10/2011 and amendments, most recent amendment No. 2017/752 (Apr 2017)

Packaging Type	5kg bag			10kg bag		
	Primary	Secondary	Tertiary	Primary	Secondary	Tertiary
Plastic Bag		N/A	Pallet/Shrink Wrap	Blue liner in a paper sack	N/A	Pallet/Shrink Wrap
Packaging material	Plastic (LDPE)	N/A	Pallet: Wood Shrink Wrap: LDPE	Blue Liner – Plastic (LDPE) Paper Sack – Paper	N/A	Pallet: Wood Shrink Wrap: LDPE
Weight (+/- 10%)	45 – 55g	N/A	Pallet: 22kg Shrink Wrap: 300g	200 – 280g	N/A	Pallet: 22kg Shrink Wrap: 300g
Packaging dimensions (mm)	575x375	N/A	Pallet: 1200x10000 Shrink Wrap: N/A	420 x 75 x 720	N/A	Pallet: 1200x10000 Shrink Wrap: N/A
Colour	Multi	N/A	Pallet: Blue Shrink Wrap: Clear	Liner – Blue Paper Sack – Multi	N/A	Pallet: Blue Shrink Wrap: Clear
Pallet Configuration	Layer Qty: 10 No. of layers: 10 Pallet Qty: 100			Layer Qty: 7 No. of layers: 10 Pallet Qty: 70		
Packaging Type	20kg bag					
	Primary		Secondary		Tertiary	
Blue liner in a paper sack			N/A		Wrap	
Packaging material	Blue Liner – Plastic (LDPE) Paper Sack – Paper		N/A		LDPE	
Weight (+/- 10%)	300 – 400g		N/A		150g	
Packaging dimensions (mm)	420 x 75 x 890		N/A		N/A	
Colour	Liner – Blue Paper Sack – Multi		N/A		Clear	
Pallet Configuration	Layer Qty: 5 No. of layers: 8 Pallet Qty: 40					



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GM Labelling

The product does not contain any genetically modified ingredients.

Microbiological Standards

Bacteriological Analysis	Value	Test Methodology
Total Plate Count	5000 cfu/g max	BAM 8th Edition Revision A
Yeast	50cfu/g max	BAM 8th Edition Revision A
Moulds	50 cfu/g max	BAM 8th Edition Revision A
Total Coliforms	10 cfu/g max	BAM 8th Edition Revision A
<i>Salmonella</i>	Absent /50g	BAM 8th Edition Revision A
<i>Staphylococcus</i>	20 cfu/g max	BAM 8th Edition Revision A
E Coli	Absent /g	BAM 8th Edition Revision A

Safety

Coconut is widely used in foodstuffs. It is non-toxic, non-corrosive and virtually non-volatile. Consequently, they do not present oral, dermal or respiratory hazards. There are no set occupational exposure limits and no chronic effects of exposure are known.

Skin Contact	All products are bland and inert. Remove by washing with warm water and soap.
Eye Contact	The product is non-aggressive. The affected eye(s) should be irrigated with warm water. Seek medical advice after this action.
Inhalation	This is not applicable as vapour pressures are extremely low.
Spills/Leakages	Coconut spillages are potentially dangerous as they can make surfaces slippery. Prompt action should be taken to stop any leakage and spills cleaned up as quickly as possible. Small spillages may be removed by mopping and washing thoroughly with hot water and detergent. Large spillages should be isolated from drains, for example with sand. Creamed Coconut may be shovelled up and collected in plastic refuse sacks. Sacks should be disposed of by either incineration or by burial.
Handling Precaution	Because of the non-toxic and relatively inert properties of coconut, no special precautions are necessary, when they are at ambient temperature.




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Approval

Signature of Acceptance for KTC (Edibles) Limited

Name : Aleksandra Rybicka

Signature : 

Date : 1st November 2022

Signature of Acceptance for Customer

Name :

Signature :

Date :