

Coconut desiccated (High Fat)

	PRODUCT IDENTIFICATION & G	ENERAL INFORMATION						
Product code	11991, 18616							
Product description	Desiccated coconut is the dried, sliced kernel of the mature fruit of Cocos nucifera.							
Process description	Coconut flakes are free from disease, clean, sound and washed. After removal of the husk and the endocarp, the coconut meat is sliced and dried. The dried slices are cooled, inspected and packed.							
Origin	Indonesia , Philippines							
Composition	Coconut (100%) SO2 Max 10ppm can be classified as SO2 free							
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 396/2005 on maximum residue levels of pesticides.							
Labelling	Obligatory label information according to Regulation (EC) 1169/2011.							
Shelf life	Best before : 18 months after production.							
Storage conditions *	Cool, dry and odour-free. Storage in bags, boxes. Preferably below 15°C & Humidity below 60%							
Storage temperature								
Transport Packaging	Transport Conditions: Dry and clean Transport Bags or Boxes							
	HAZARDS : THRESHOLDS	AND TOLERANCES						
Category	Critical contaminant	Tolerance						
Chemical	Undesirable substances as mentioned in: • Reg. (EC) no. 396/2005 • Reg. (EC) no. 2023/915							
Microbiological	Salmonella	Absent in 25 g.						
	PRODUCT CHARAC	TERISTICS						
Physical	 Vermin, insects Glass, metal Extraneous matter Foreign matter 	Absent (0*%) Absent (0*%) < 0,1% Absent (0*%)						



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Organoleptic Nutritional information* (g/100 g)		Odour Colour Flavour Appearance Energy (kJ/kcal) Protein Fat -of which saturated fat Carbohydrates total -Sugars Fibre	Whit Mild	e, free fro and swee nules in si 2482 / 6 53 60- 53 6	5.6	ation. lavour.	ion. vour.			
		Sodium (Na) – mg/100 g 0								
Allergen information	- 	*Nutritional values derived from literature <u>Alergens:-</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.								
		Component			Manufacture		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)			
				In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site	
		Cereals containing GLUTEN and products thereof EGGS or its derivatives		NO NO	NO NO	NO NO	NO NO	YES NO	YES NO	
		FISH or its derivatives CRUSTACEANS / SHELLFISH NOULINGS		NO NO	NO NO	NO NO	NO NO	NO NO	NO NO	
		MOLLUSCS PEANUTS or derivatives SOYA BEANS or derivatives		NO NO NO	NO NO NO	NO NO NO	NO NO NO	NO YES YES	NO YES YES	
		MILK (LACTOSE) or its derivatives NUTS , tree nuts: CELERY, including celeriac and its derivatives		NO NO NO	NO NO NO	NO NO NO	NO NO NO	YES YES YES	YES YES YES	
	L	MUSTARD, referring to all parts of the plant and derivatives thereof		NO	NO	NO	NO	YES	YES	
		SESAME SEEDS or derivatives SULPHITES >10ppm – Sulphite quantity to be given in ppm LUPIN seeds or derivatives		NO NO NO	NO NO NO	NO NO NO	NO NO NO	YES YES NO	YES YES NO	
GMO & Irradiation Declaration	pur of t We	declare that all our products, purchased poses, are free from GMO according to the European Parliament and the Counci also declare that our products are not p zing radiations after production.	the re I.	gulations	EC 1829/2	2003 and E	C 1830/2	003	ted with	
Food Grade Declaration	(EC Fui pla	hereby confirm that all food contact pac c) 1935/2004 on materials and articles in thermore all paper & plastic food contac stic inliners used by, comply with Regula stic materials and articles intended to co	tende t pacl tion (ed to com kaging, i.e EC) 10/2	e into cont e. paper ba 011 and R	act with foo Igs, plastic egulation (E	d. container	s/buckets	s and	