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| PRODUCT SPECIFICATION | Product Code: | **COCO082** |
|---|---|---|
| **COCONUT MACAROON FINE PHILIPPINES 11.34KG** | Issue No: | 22 |
| | Change Notice No: | 21 |
| | Date Issued: | 28/11/2024 |

| **Product Identification** | |
|---|---|
| Product Name | Coconut Macaroon Fine Philippines 11.34kg |
| Country of Origin | Product of Philippines. |
| Description | Matured coconut meat that has been grated, blanched, dried and sifted |
| Intended Use | Food supplied as an ingredient for use in further manufacturing or processing |
| Ingredient List | Coconut (Percentage: ≥ 99.995%), Sodium Metabisulphite (e223) (Percentage: ≤ 0.005%). |

| **Personal Diet & Regulations** | |
|---|---|
| Allergens due to ingredient nature | Coconut Macaroon Fine Philippines 11.34kg contains sulphites, and/or derivatives thereof. |
| Allergen cross-contact statement | Product contains Sulphite |
| GMO statement | Coconut Macaroon Fine Philippines 11.34kg is a non GM product. |
| Halal accreditation | Coconut Macaroon Fine Philippines 11.34kg is Halal suitable (validation means: Certified). |
| Kosher accreditation | Coconut Macaroon Fine Philippines 11.34kg is Kosher suitable (validation means: Certified). |
| Regulatory requirements | All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations.<br>Coconut Macaroon Fine Philippines 11.34kg is to meet and conform to all current food legislations. |

| **Nutritional Information** | | | |
|---|---|---|---|
| **Nutrient** | | **Average quantity per 100g** | **Units** |
| Energy | | 2803 | kJ |
| Protein | | 7.2 | g |
| Fat | Total | 64.6 | g |
| | Saturated | 61.05 | g |
| Carbohydrate | Total | 24 | g |
| | Sugars | 6.6 | g |
| Dietary Fibre | | 13 | g |
| Sodium | | 34 | mg |

*Data from laboratory analysis (date of analysis: 4/4/2021). Other data from theoretical source (Information obtained from supplier).*

| Organoleptic Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Colour | White to light creamy white, free from yellow specks and discolouration |
| Flavour/ odour | Typical of coconut, mild and fresh. free from off flavours / odours |

| Physical Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| EVM (shells, parings, husk, sprouts) | ≤ 5 pcs / kg |
| Retained on 2.00mm | 0 - 1 % |
| Retained on 1.41 mm | 5 - 20 % |
| Retained on 1.19mm | 15 - 30 % |
| Retained on 841 µm | 30 - 50 % |
| Retained on 595 µm | 12 - 35 % |
| Through 595 µm | 0 - 12 % |

| Microbiological Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Total Plate Count | < 5,000 cfu/g |
| Yeast | < 100 cfu/g |
| Moulds | < 100 cfu/g |
| Coliforms | < 50 cfu/g |
| E. Coli | < 10 cfu/g |
| Salmonella | Not detected/ 25g |

| Chemical Specification(s) | |
|---|---|
| **Test / Parameter** | **Specification** |
| Moisture | ≤ 3.0 % |
| Sulphite (SO2) | max 50ppm |

| | |
|---|---|
| Packaging description: | The product shall be packed in multi-walled paper outer bags with an LDPE plastic inner lining. Staples, wire closures, and castrating rings shall not be used. No staples, wire closure or castrating rings to be used. |
| Traceability comments: | Batch number, Date Code |
| Delivery temperature: | Delivery temperature is ambient temperature. |
| Pack size: | 11.34kg |
| Storage and shelf life: | Before opening, the product should be stored at ≤ 25°C. Additionally, dry, clean conditions, protected from sunlight with R.H. 60% max.<br>If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production. |

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

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|---|---|---|
| Quality: Evangeline Theresa | Signature: | Date: 28/11/2024 |
| Authorised by: Liviu Gorgos | Signature: | Date: 28/11/2024 |