



SUMATERA BARU

Coconut products specialization in CNO, RBD CNO, DESICCATED COCONUT

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PRODUCT SPECIFICATION

PRODUCT : DESICCATED COCONUT
GRADE : HIGH FAT - FINE

A. PHYSICAL :

1. Colour : White, reasonable free from yellow and other discoloration.
2. Flavour : Mild characteristic of coconut with no off flavor.
3. Size : Fine granules of coconut.
4. Impurities : Not more than 8 pcs/100 gr sample

B. CHEMICAL

1. Moisture Content (%) : 3% maximum
2. Total fat (%) : 65 ± 5
3. FFA (as Lauric Acid) (%) : 0.10 maximum
4. Residual SO₂ (PPM) : ± 20 ppm or 50 ppm maximum.
5. PH : 6.1 to 6.7
6. Invert Sugar : 0.60 maximum
7. Lipase : Negative
8. Total Aflatoxin : Negative
9. Organoposphorus pesticide residues : Negative
10. Heavy metal (PPM) :
 - Mercury (Hg) : <0.03
 - Lead (Pb) : 0.5 maximum
 - Copper (Cu) : 20 maximum
 - Zinc (Ze) : 40 maximum
 - Cadmium (Cd) : 0.05 maximum
 - Arsenic (As) : 1.0 maximum

C. MICROBIOLOGICAL

1. Total Plate Count : 5,000 cfu/gram maximum
2. Yeast : 50 cfu/gram maximum
3. Moulds : 50 cfu/gram maximum
4. E. coli : Negative
5. Enterobacteriaceae : 190 cfu/gram maximum
6. Sthapilococcus aureus : Negative
7. Salmonella : Negative

D. PARTICLE SIZE (MESH)

1. 10 (2.0mm) : 01-10 (%)
2. 16 (1.4mm) : 13-26 (%)
3. 20 (1.0mm) : 33-50 (%)
4. 30 : 21-30 (%)
4. PAN : 0-12 (%)

E. PACKING

Standars Packing – 25 kg Polythylene _ lined multy-layer kraft paper bags.
Optional packing – 10 kg and 50 kg depending on customer requirements.

F. STORAGE and SHELF LIFE

Recommended storage temperature is between 50°F – 60°F (10-15°C) and relative humidity is between 50 % - 60 %. store in clean odor free area and keep away from wall.