

	Product Specification	

Product Information				
Product Name	Desiccated Coconut (Fine)			
Product Description	Manufactured from fresh selected coconuts which are shelled, pared and inspected, followed by shredding, steam sterilisation and drying.			
Ingredient	Country of Origin			
Coconut	Indonesia, Philippines			
Ingredient Declaration				
Ingredients: Coconut				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0016125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0016101	1kg	0016102	2kg
	0016103	3kg	0016396	6 x 1kg
	0016400	10 x 1kg	0016525	12 x 250g

Photograph	
Typical Example of Raw Material	
	

Shelf Life & Storage Conditions		
Maximum Shelf at Packing	540	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

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Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	100,000 cfu/g	>100,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enterobacteriaceae	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<1000 cfu/g	5,000 cfu/g	>5,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<3%	3%	>3%
Free Fatty Acids (FFA)	<0.15%	0.15%	>0.15%
SO2	< 10ppm	10 ppm	>10 ppm
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	White flakes of coconut, free from yellow specs and other discolorations
Aroma	Natural coconut aroma, free from off or foreign odours
Taste	Mild and fresh coconut flavour, free from foreign or off taints
Texture	Free flow fine coconut granules

Physical Standards			
Parameter	Target	Acceptable	Reject
Foreign Bodies	Absent	Absent	Present
Black Specs (per 100g)	>10 pcs	10 pcs	>10 pcs
Vegetative Matter (per 100g)	>25 pcs	25 pcs	>25 pcs

Bulk Packaging		
	Primary	Secondary
Material	LDPE/ HDPE Liner / Polyethylene liner	Multi-layer Kraft Paper
Closure Method	Folded / Heat Seal	Threaded
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal/Clear Tape	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2608
Energy (Kcal)	633
Protein (g)	5.6
Available Carbohydrates (g)	6.4
Of Which Sugars (g)	6.4
Fat (g)	62
Of Which Saturates (g)	53.4
Salt (g)	0.1
Fibre (g)	13.7
Source: Supplier Specification	

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Regency Food	Comments
Cereals containing gluten	N	MC	<input checked="" type="checkbox"/>	
Crustaceans	N	N	<input type="checkbox"/>	
Eggs	N	N	<input checked="" type="checkbox"/>	
Fish	N	N	<input type="checkbox"/>	
Peanuts	N	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input checked="" type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	N	<input checked="" type="checkbox"/>	
Lupin	N	N	<input type="checkbox"/>	
Molluscs	N	N	<input type="checkbox"/>	
Y = Contains, N = Does Not Contain, MC = May Contain				

Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	No
Halal (Certified)	No	No

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Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Coconut
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Sugar	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Signed for and on behalf of			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Signed for and on behalf of REGENCY FOODS			
Name	Position	Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	20.01.23

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