

ORGANIC COCONUT FLOUR

PRODUCT SPECIFICATION (Spec No: 3.1)

PRODUCT

Organic Coconut Flour is the pulverized food grade product obtained after expelling of desiccated coconut which use to manufacture Organic Virgin Coconut Oil. This product can be used in baking, particularly paleo, grain-and gluten-free baking.

INGREDIENTS

100% Coconut

PACKAGING

500g, 1kg standard pouch & 20kg inner poly bag & outer craft bag

STORAGE

Room temperature (Cold & Dry) keep away from direct sunlight

SHELF LIFE

18 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. USDA Organic, EU Organic

Physical & Chemical Standards		
Parameter	Test Method	Limits/Specification
Moisture	LCHE/TM/SOP/057	4.3%
Ash	LCHE/TM/SOP/052	5.4%
Fat	LCHE/TM/SOP/054	10.0%

Microbiological Standards		
Test	Test Method	Limits/Specification
Aerobic Plate Count	ISO 4833-1: 2013	1.2×10^2
Yeast & Mould count	ISO 21527: 2008	<10
Coliforms	ISO 4831: 2006	Not Detected
E. coli	ISO 7251: 2005	Not Detected
Salmonella	ISO 6570: 2002	Not Detected

NUTRITION FACTS	
10 servings per 300g container	
Serving size	(30g)
Amounts Per Serving	
Calories	122Kcal
	% Daily Value
Total Fat 3.5g	5.3%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	0.4%
Total Carbohydrates 17g	5.6%
Dietary Fiber 10g	40%
Total Sugar 5g	
Includes 0g Added Sugars	0%
Protein 5.6g	11.2%
Iron 6.75g	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2, 000 calories a day is used for general nutrition advice.	

Prepared By	Sanduni Sithara – Research and Development Executive
Seconded By	Angela Jayatilake – Director Marketing and Administration
Recommended By	Shehan Marthris – Director Production and Sales
Approved By	Peter Jayatilake – Managing Director