

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	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: $\geq 99.995\%$), Sodium Metabisulphite (e223) (Percentage: $\leq 0.005\%$).

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. 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 (SO ₂)	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. 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.

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