

 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:	COCO094
	COCONUT FANCY SHRED SO2 FREE	Issue No:	2
		Change Notice No:	1
		Date Issued:	08/04/2024

Product Identification	
Product Name	Coconut Fancy Shred SO2 Free
Country of Origin	Made in Indonesia.
Description	Fancy Shed Coconut is the shredded and dried white meat of fresh and matured coconuts which has a natural taste, flavor and aroma of fresh coconuts.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Fresh Coconut Meat (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Coconut Fancy Shred SO2 Free contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	Nil.
GMO statement	Coconut Fancy Shred SO2 Free is a non GM product.
Halal accreditation	Coconut Fancy Shred SO2 Free is Halal suitable (validation means: Halal Suitable).
Kosher accreditation	Coconut Fancy Shred SO2 Free is Kosher suitable (validation means: Kosher Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Coconut Fancy Shred SO2 Free is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		0.5	%
Moisture		2.5	%
Energy		3004.11	kJ
Protein		6	g
Fat	Total	65	g
	Saturated	62	g
	Trans	0	g
Cholesterol		0	mg
Carbohydrate	Total	23	g
	Sugars	6	g
Dietary Fibre		13	g
Sodium		0.2	mg
Potassium		450	mg
Data from theoretical source (USDA Nutrition Data Base).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	White & free from yellow specks and other discolouration
Texture	Free flowing and not lumpy
Flavour	Mild, fresh characteristic of coconut

Physical Specification(s)	
Test / Parameter	Specification
Particle size Length	Above 20mm - 40% min.
Width	1.0 mm to 2.3 mm
Thickness	0.6 mm to 1.4 mm
Color	L* 77 - 81 a* 0 to -3 b* 6 - 10

Microbiological Specification(s)	
Test / Parameter	Specification
Total plate Count	<5000 cfu/g
Yeast	<100 cfu/g
Mold	<100 cfu/g
Coliform	<10 cfu/g
E.Coli	< 3 MPN/g
Salmonella	Negative in 375 g

Chemical Specification(s)	
Test / Parameter	Specification
Total fat	65% +/-3%
Moisture	3% max
Sulfite Residual	Free

Packaging description:	Packaged in multiwall kraft paper bag lined with an inner polyethylene liner. Polythene liner is heat sealed and the craft paper bag is fastened by sewing. No staples, wire closure or castrating rings to be used.
Traceability comments:	Product Code, Production Date, Best Before Date, Lot No.
Delivery temperature:	Delivery temperature is <25°C.
Pack size:	11.34kg
Storage and shelf life:	Before opening, the product should be stored at <25°C. Additionally, store in a cool, dry area, away from direct sunlight. R.H. 65% max. If stored as advised, the shelf life in original, unopened packaging should be 24 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: Devina Safira	Signature:	Date: 8/4/2024
Authorised by: Sandy Tsoutsas	Signature:	Date: 8/4/2024