



PRIMEX COCO PRODUCTS INC.

PRODUCT SPECIFICATION

Doc. No.: QA-PS-12

Rev. No.: 03 / Issue Date: 30.01.16

Effective Date: 29.01.16

Page 1 of 2

Title: **Organic Coconut Flour**

PRODUCT CHARACTERISTICS

Quality system / Certification	The product is prepared in accordance with cGMP Standards, BRC Global Standard for Food Safety (SGS), Kosher (OK), HALAL (IDCP), Organic (ECO-CERT)
Origin	Philippines
Product Description	The finished product is a creamy white powder with up to 20% fat content.
Process Description	After extracting most of the oil from desiccated coconut the residue or cake produced is pulverizes to make the flour.
GMO Declaration	Non-GMO

INGREDIENTS

Components	% in the recipe	Function	Country of origin
1. Organic White Cake	100	Raw material	Philippines

ORGANOLEPTICAL VALUES

Organoleptic	Specification	Method
Appearance	Powder	Visual
Colour	Creamy White	Lovibond
Flavour	Slightly nutty odour	Organoleptic
Odour	Less coconut flavour (almost bland taste) due to reduced fat content.	Organoleptic

Chemical	Unit	Maximum	Method/ Reference
Moisture	%	5.00	AOAC Int'l.(2005) 18 th ed.
Fat content	%	20	AOAC Int'l.(2005) 18 th ed.
FFA (as oleic)	%	0.20	AOAC Int'l.(2005) 18 th ed.
*Mycotoxins: - aflatoxin B1	ppb	2	ELISA Agri Screen
Aflatoxin sum of B1, B2, G1 and G2	ppb	4	ELISA Agri Screen

*Aflatoxin maximum limit comply with COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006.

Contaminants	Reference
Heavy Metals	Comply with Codex General Standard for Contaminants and Toxins in Food and Feed (Codex Stan 193-1995) and COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006
Pesticide Residue	Comply with Commission Directive 2002/66/EC of 16 July 2002 for maximum limits of Pesticide residue.



PRIMEX COCO PRODUCTS INC.

PRODUCT SPECIFICATION

Doc. No.: QA-PS-12

Rev. No.: 03 / Issue Date: 30.01.16

Effective Date: 29.01.16

Page 2 of 2

Title: **Organic Coconut Flour**

Microbiological	Unit	Maximum	Method
Total plate count	cfu / g	5,000	BAM 8th ed Rev A
Yeasts	cfu / g	100	BAM 8th ed Rev A
Moulds	cfu / g	100	BAM 8th ed Rev A
Coliform	cfu / g	10	BAM 8th ed Rev A
Escherichia coli	/ 50 g	Negative	BAM 8th ed Rev A
Salmonella	/ 50 g	Negative	BAM 8th ed Rev A

PHYSICAL

*Impurities/ Foreign Materials	Target	Method
	Zero	Visual Inspection/ Metal Detection

*All matter that is foreign to the plant such as vegetable matter of other plants, animal contaminants, sand, soil, stones.

*Nutritional Information	Unit	Value
Water	g/100g	4.1
Fat	g/100g	12.5
Protein	g/100g	16.9
Carbohydrates	g/100g	62.9
Sodium	mg/100g	67.2
Potassium	mg/100g	1.65
Saturated fat	g/100g	11.7
Unsaturated Fat	g/100g	0.76
Trans Fat	g/100g	Non Detectable
Monounsaturated Fat	g/100g	0.67
Polyunsaturated Fat	g/100g	0.09

*Nutritional Value is based on third party laboratory result.

Metal Detection (mm)	Ferrous	Non Ferrous	Stainless Steel	Method Used to Determine Value
	2.0	2.5	2.5	Metal Detector

Packaging	Food grade PE liner with kraft bag
Weight per bag/pack	25 & 50 lbs; 25 kls (or any pack size required by customer)
Shelf life	One year from manufacturing date under below mentioned conditions in closed packaging
Storage Conditions	Cool, dry out of direct sunlight and free from infestation