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Established 1857

## Raw Material Specification Philippine Coconut Flour

## **General Description:-**

Off white to pale cream powder.

Without soapiness, rancidity or other off flavours.

Contains:- 100% Coconut.

Process:- After extracting most of the oil from desiccated coconut the residue or cake produced is pulverizes to make the flour.

General Physical Standards:-		
	Target	Test Methodology
Moisture	5.0 % Max	Infra red
Aw Value	0.40-0.50	AOAC Int'l (2005) 18 <sup>th</sup> Ed
Fat Content	20.0% +/- 5%	Soxlet Extraction Method
Free Fatty Acid	0.15% Max	AOAC Int'l(2005) 18th ed.
Residual S02	10 ppm Max	Johnson & Ponting
Mycotoxins		
Aflatoxin B1	2ppb Max	Elisa
Aflatoxin B1, B2, G2	4ppb Max	Elisa

Bacteriological Analysis.		
	Value	Test Methodology
Total Plate Count	5000 Colonies/gm Max	BAM 8 <sup>th</sup> ed Rev A
Yeast's and Moulds	100 Colonies/gm Max	BAM 8 <sup>th</sup> ed Rev A
Total Coliforms	10 Colonies/gm Max	BAM 8 <sup>th</sup> ed Rev A
Salmonella	Negative/50g	BAM 8 <sup>th</sup> ed Rev A
Staphylococcus	Negative	BAM 8 <sup>th</sup> ed Rev A
Streptococcus	Negative	BAM 8 <sup>th</sup> ed Rev A
E. Coli	Negative/10g	BAM 8 <sup>th</sup> ed Rev A

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Free From List	Yes	No
Egg & Egg products	Υ	
Milk & milk products	Υ	
Wheat & wheat derivatives	Υ	
Rye, barley, oats & oat bran	Υ	
Gluten	Υ	
Soya & Soya products	Υ	

Free From List	Yes	No
Nuts	Υ	
Nut oils & derivatives	Υ	
Peanuts	Υ	
Sesame Products	Υ	
Seeds excluding spices	Υ	
Artificial colours	Υ	
Preservatives	Υ	
Additives	Υ	
MSG	Υ	
Garlic	Υ	
Yeast & yeast extract	Υ	
Caffeine	Υ	
Beef & beef products all sources	Υ	
Beef & beef products UK sources	Υ	
Free From Genetically modified products	Υ	

Suitable for	Yes	No
Nut allergy sufferers	Υ	
Coeliac sufferers	Υ	
Lactose Intolerants	Υ	
Vegetarians	Υ	
Vegans	Υ	

Packaging.		
Multi Walled polythene lined paper sack. Each bag has a production number.		
Storage conditions.		
Shelf Life	12 Months from Production	
Storage	8 - 25°C, away from direct sunlight, strong odours and moisture.	
Age on delivery	Approximately 2 months	

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## <u>Food Safety Act 1990 + Food Safety Regulations 1995 + EU Council Directive</u> 93/43/EEC

We T.M.Duche & Sons Ltd, hereby warrant that all food, packaging and labelling supplied by us complies in all aspects with all current UK and European Food regulations with respect to the supplying of food products and services.

Without prejudice to any party we further warrant that all food so supplied by us has not been rendered injurious to health, complies with food safety requirements and is of the nature, substance and quality described and is not described, whether by means of a label or otherwise, nor presented in such a way as to be false or misleading as to the nature or substance or quality of the food.

We further warrant that we have carried out in relation to all food supplied by us such checks as a major prudent manufacturer would have reasonably carried out to comply with all aforementioned legislation and regulations, however this does not remove the buyer/users liability to perform any further checks that may be required under the aforementioned legislation.

We further warrant that all our premises, equipment, machinery and other apparatus of whatever nature, used in connection with the manufacture, storage, supply and sale of food comply with the standards of cleanliness and hygiene prescribed by the said Acts and / or regulations made thereunder.

Customer Acceptance		
Company Name, Name of Signatory, Position	Signature	

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