



tm duché

AND SONS LTD

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Established 1857

Raw Material Specification Philippine Desiccated Coconut

| |
|---|
| General Description:- |
| Off white to pale cream powder. |
| Without soapiness, rancidity or other off flavours. |
| Contains:- |
| Desiccated Coconut 99.995% Sulphur Dioxide 0.005% |

| | | |
|------------------------------|----------------|---------------------------------------|
| General Physical Standards:- | | |
| | Target | Test Methodology |
| Moisture | 2.0 % +/- 1.5% | Infra red |
| Aw Value | 0.40-0.50 | AOAC Int'l (2005) 18 th Ed |
| Fat Content | 65.0% +/- 5% | Soxlet Extraction Method |
| Free Fatty Acid | 0.15% Max | |
| Residual S02 | 50 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 th ed Rev A |
| Yeast's and Moulds | 100 Colonies/gm Max | BAM 8 th ed Rev A |
| Total Coliforms | 10 Colonies/gm Max | BAM 8 th ed Rev A |
| Salmonella | Negative/50g | BAM 8 th ed Rev A |
| Staphylococcus | Negative | BAM 8 th ed Rev A |
| Streptococcus | Negative | BAM 8 th ed Rev A |
| E.Coli | Negative/10g | BAM 8 th ed Rev A |

| | | |
|------------|------|----------------|
| Proximates | Unit | Value per 100g |
| Water | g | 3 |
| Energy | kcal | 660 |
| Energy | kJ | 2761 |

| | | |
|--------------------------------|----|--------|
| Protein | g | 6.88 |
| Total lipid (fat) | g | 64.53 |
| Ash | g | 1.94 |
| Carbohydrate, by difference | g | 23.65 |
| Fibre, total dietary | g | 16.3 |
| Sugars, total | g | 7.35 |
| Minerals | | |
| Calcium, Ca | mg | 26 |
| Iron, Fe | mg | 3.32 |
| Magnesium, Mg | mg | 90 |
| Phosphorus, P | mg | 206 |
| Potassium, K | mg | 543 |
| Sodium, Na | mg | 37 |
| Zinc, Zu | mg | 2.01 |
| Copper, Cu | mg | 0.796 |
| Manganese, Mn | mg | 2.745 |
| Selenium, Se | ug | 18.5 |
| Vitamins | | |
| Vitamin C, total ascorbic acid | mg | 1.15 |
| Thiamin | mg | 0.060 |
| Riboflavin | mg | 0.100 |
| Niacin | mg | 0.603 |
| Pantothenic Acid | mg | 0.800 |
| Vitamin B-6 | mg | 0.300 |
| Folate, total | ug | 9 |
| Folic acid | ug | 0 |
| Folate, food | ug | 9 |
| Folate, DFE | ug | 9 |
| Choline, total | mg | 22.1 |
| Vitamin B-12 | ug | 0 |
| Vitamin B-12, added | ug | 0 |
| Vitamin A, RAE | ug | 0 |
| Retinol | ug | 0 |
| Carotene, beta | ug | 0 |
| Carotene, alpha | ug | 0 |
| Cryptoxanthin, beta | ug | 0 |
| Vitamin A, IU | IU | 0 |
| Lycopene | ug | 0 |
| Lutein + zeaxanthin | ug | 0 |
| Vitamin E (alpha-tocopherol) | mg | 0.44 |
| Vitamin E, added | mg | 0.00 |
| Vitamin D (D2+D3) | mg | 0.00 |
| Vitamin D | IU | 0 |
| Vitamin K (phylloquinone) | ug | 0.3 |
| Lipids | | |
| Fatty acids, total saturated | g | 57.218 |

| | | |
|------------------------------------|----|--------|
| 4:0 | g | 0.000 |
| 6:0 | g | 0.367 |
| 8:0 | g | 4.520 |
| 10:0 | g | 3.592 |
| 12:0 | g | 28.625 |
| 14:0 | g | 11.302 |
| 16:0 | g | 5.469 |
| 18:0 | g | 3.341 |
| Fatty acids, total monounsaturated | g | 2.745 |
| 16:1 undifferentiated | g | 0.000 |
| 18:1 undifferentiated | g | 2.745 |
| 20:1 | g | 0.000 |
| 22:1 undifferentiated | g | 0.000 |
| Fatty acids, total polyunsaturated | g | 0.706 |
| 18:2 undifferentiated | g | 0.706 |
| 18:3 undifferentiated | g | 0.000 |
| 18:4 | g | 0.000 |
| 20:4 undifferentiated | g | 0.000 |
| 20:5 n-3 (EPA) | g | 0.000 |
| 22:5 n-3 (DPA) | g | 0.000 |
| 22:6 n-3 (DHA) | g | 0.000 |
| Cholesterol | mg | 0.000 |
| Amino Acids | | |
| Tryptophan | g | 0.081 |
| Threonine | g | 0.251 |
| Isoleucine | g | 0.270 |
| Leucine | g | 0.511 |
| Lysine | g | 0.304 |
| Methionine | g | 0.129 |
| Cystine | g | 0.136 |
| Phenylalanine | g | 0.349 |
| Tyrosine | g | 0.213 |
| Valine | g | 0.417 |
| Arginine | g | 1.130 |
| Histidine | g | 0.158 |
| Alanine | g | 0.352 |
| Aspartic acid | g | 0.673 |
| Glutamic acid | g | 1.574 |
| Glycine | g | 0.326 |
| Proline | g | 0.284 |
| Alcohol, ethyl | g | 0.0 |
| Caffeine | g | 0 |
| Theobromine | g | 0 |
| Flavonoids | | |
| Isoflavones | | |
| Daidzein | mg | 0.0 |

| | | |
|-------------------|----|-----|
| Genistein | mg | 0.0 |
| Total isoflavones | mg | 0.0 |

| | | |
|---|-----|------------------|
| Free From List | Yes | No |
| Egg & Egg products | Y | |
| Milk & milk products | Y | |
| Wheat & wheat derivatives | Y | |
| Rye, barley, oats & oat bran | Y | |
| Gluten | Y | |
| Soya & Soya products | Y | |
| Free From List | Yes | No |
| Nuts | Y | |
| Nut oils & derivatives | Y | |
| Peanuts | Y | |
| Sesame Products | Y | |
| Seeds excluding spices | Y | |
| Artificial colours | Y | |
| Preservatives | N | Max S02 50ppm |
| Additives | Y | |
| MSG | Y | |
| Garlic | Y | |
| Yeast & yeast extract | Y | |
| Caffeine | Y | |
| Beef & beef products all sources | Y | |
| Beef & beef products UK sources | Y | |
| Free From Genetically modified products | Y | |

| | | |
|-----------------------|-----|----|
| Suitable for | Yes | No |
| Nut allergy sufferers | Y | |
| Coeliacs | Y | |
| Lactose Intolerants | Y | |
| Vegetarians | Y | |
| Vegans | Y | |

| | |
|--|--------------------|
| Packaging. | |
| Multi Walled polythene lined paper sacks or patented Ripp’N’Flow all polythene bags. Each bag is marked with our company name. Each bag has a production number. | |
| Storage conditions. | |
| Shelf Life | 18 Months |
| Storage Temperature | Ambient |
| Age on delivery | Generally 2 months |

Food Safety Act 1990 + Food Safety Regulations 1995 + EU Council Directive 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.

GRANULATION FOR MACAROON DESICCATED COCONUT.

When 100 grams sample is shaken for 5min on a Ro-Tap testing sieve shaker equipped with they US. standard Testing Sieve Nos, 10,14,16,20,30 and Pan, results shall fall within the limits:-

| Screen No | % Retained on | |
|-----------|---------------|-----|
| | Min | Max |
| 10 | 0 | 0 |
| 14 | 1 | 10 |
| 16 | 13 | 26 |
| 20 | 33 | 50 |
| 30 | 21 | 32 |
| Pan | 2 | 12 |

GRANULATION FOR MEDIUM DESICCATED COCONUT.

When 100 grams sample is shaken for 5min on a Ro-Tap testing sieve shaker equipped with they US. standard Testing Sieve Nos, 8,14,16 and Pan, results shall fall within the limits:-

| Screen No | % Retained on |
|-----------|---------------|
|-----------|---------------|

| | Min | Max |
|-----|-----|-----|
| 8 | 1 | 10 |
| 14 | 60 | xx |
| 16 | xx | xx |
| Pan | xx | 20 |

GRANULATION FOR COURSE MEDIUM DESICCATED COCONUT.

When 100 grams sample is shaken for 5min on a Ro-Tap testing sieve shaker equipped with they US. standard Testing Sieve Nos, 7,14,18 and Pan, results shall fall within the limits:-

| Screen No | % Retained on | |
|-----------|---------------|-----|
| | Min | Max |
| 7 | - | 4 |
| 14 | 56 | - |
| 16 | - | 32 |
| Pan | xx | 8 |

GRANULATION FOR COCONUT FLOUR.

When 100 grams sample is shaken for 5min on a Ro-Tap testing sieve shaker equipped with they US. standard Testing Sieve Nos, 18 and 20 results shall fall within the limits:-

| Screen No | % Retained on | |
|-----------|---------------|-----|
| | Min | Max |
| 18 | 100 | 100 |
| 20 | 80 | 80 |

| | | Nominal Sieve Opening | | Nominal Wire Diameter | | Suggested Screen |
|----------|-----------|-----------------------|---------|-----------------------|--------|------------------|
| Standard | Alternate | mm | inches | mm | inches | |
| 4.75 mm | No. 4 | 4.75 | 0.187" | 1.54 | .0606 | 4 Mesh |
| 4.0 mm | No. 5 | 4.00 | 0.157" | 1.37 | .0539 | 5 Mesh |
| 3.35 mm | No. 6 | 3.35 | 0.131" | 1.23 | .0484 | 6 Mesh |
| 2.80 mm | No. 7 | 2.80 | 0.131" | 1.10 | .0433 | 7 Mesh |
| 2.36 mm | No. 8 | 2.36 | 0.093" | 1.00 | .0393 | 8 Mesh |
| 2.00 mm | No. 10 | 2.00 | 0.078" | 0.90 | .0354 | 9 Mesh |
| 1.70 mm | No. 12 | 1.70 | 0.066" | 0.81 | .0318 | 10 Mesh |
| 1.40 mm | No. 14 | 1.40 | 0.055" | 0.72 | .0285 | 12 Mesh |
| 1.18 mm | No. 16 | 1.180 | 0.0464" | 0.650 | .0255 | 14 Mesh |
| 1.00 mm | No. 18 | 1.000 | 0.0393" | 0.580 | .0228 | 16 Mesh |
| 850 µm | No. 20 | 0.850 | 0.0334" | 0.510 | .0200 | 20 Mesh |
| 710 µm | No. 25 | 0.710 | 0.0279" | 0.450 | .0177 | 24 Mesh |
| 600 µm | No. 30 | 0.600 | 0.0236" | 0.390 | .0153 | 28 Mesh |
| 500 µm | No. 35 | 0.500 | 0.0196" | 0.340 | .0133 | 32 Mesh |
| 425 µm | No. 40 | 0.425 | 0.0167" | 0.290 | .0114 | 35 Mesh |

| | | | | | | |
|--------|---------|-------|----------|--------|---------|----------|
| 355 µm | No. 45 | 0.355 | 0.0139" | 0.247 | .0097 | 42 Mesh |
| 300 µm | No. 50 | 0.300 | 0.0118" | 0.215 | .0084 | 48 Mesh |
| 250 µm | No. 60 | 0.250 | 0.0098" | 0.180 | .0070 | 60 Mesh |
| 212 µm | No. 70 | 0.212 | 0.0083" | 0.152 | .0059 | 65 Mesh |
| 180 µm | No. 80 | 0.180 | 0.0070" | 0.131 | .0051 | 80 Mesh |
| 150 µm | No. 100 | 0.150 | 0.0059" | 0.110 | .0043 | 100 Mesh |
| 125 µm | No. 120 | 0.125 | 0.0049" | 0.091 | .0035 | 115 Mesh |
| 106 µm | No. 140 | 0.106 | 0.0041" | 0.076 | .0029 | 100 Mesh |
| 90 µm | No. 170 | 0.090 | 0.0035" | 0.064 | .0025 | 170 Mesh |
| 75 µm | No. 200 | 0.075 | 0.0029" | 0.053 | .0020 | 200 Mesh |
| 63 µm | No. 230 | 0.063 | 0.0024" | 0.044 | .0017 | 250 Mesh |
| 53 µm | No. 270 | 0.053 | 0.0020" | 0.037 | .0014 | 270 Mesh |
| 45 µm | No. 325 | 0.045 | 0.0017" | 0.030 | .0012 | 325 Mesh |
| 38 µm | No. 400 | 0.038 | 0.0015" | 0.025 | .0010 | 400 Mesh |
| 32 µm | No. 450 | 0.032 | 0.0012" | 0.0011 | .0004 | |
| 25 µm | No. 500 | 0.025 | 0.00098" | 0.0010 | .000039 | |
| 20 µm | No. 635 | 0.020 | 0.00078" | 0.0008 | .000031 | |

