

DESICCATED COCONUT HIGH FAT FINE

Product Description

HS Code	08011100	Country	Vietnam
Scientific Name	Cocos nucifera, L	Color	Natural white
Description	Deshelled, milled, dried, sifted & hygienically from coconut white meat		

Analytical data

Physical - Chemical data	Unit	Parameter	Method of testing
Moisture	% max	3	ISO 665:2000
Total Fat	% min	62	ISO 659:2009 /AOCS Am 2-93
Free Fatty Acid (as Lauric acid)	% max	0.3	
Sulphur dioxide (SO ₂)	ppm	≤ 50	
Peroxide value	meq/kg fat	≤ 3.0	
pH 10%	%	5.5 - 6.5	
Aflatoxin B1	ppb	≤ 5.0	
Aflatoxin total	ppb	≤ 10	

Heavy Metals	Unit	Parameter	Method of testing
Cadmium (Cd)	mg/kg	Free	
Lead (Pb)	mg/kg	≤ 0.05	
Arsenic (As)	mg/kg	≤ 1.0	

Microbiological tolerances	Unit	Parameter	Method of testing
Escherichia Coli	cfu/g	Negative (< 10)	ISO 7251:2005
Salmonella spp.	/25 g	Negative	ISO 6579:2002
Total yeasts and moulds	cfu/g	< 100	
Coliforms	MPN/g	<10	

Pesticides residue: Meet EU Regulations

Storage and distribution (standard)

Storage conditions	In dry & cool place (< 20°C. Otherwise, it shouldn't be loading 15 bags on the same column)
Shelf-Life	12 months. Storage should be dry, ambient and not exposed to direct sunlight
Health and Safety	Manufactured, packaged, stored, and shipped in accordance with HACCP and ISO standards
Minimum order quantity	1x20'ft or 12 metric tons
Packing	Standard 50/25 kg net weight PP, multiply paper bag PE liner or as per Buyer's requirement

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