



VANAMERONGEN & SON INC.

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**PRODUCT SPECIFICATION FOR  
KLASSIC FLAKE COCONUT**

031-501PP

*Product of the Philippines*

**INGREDIENTS:**

Desiccated Flake Coconut and Sodium Metabisulphite. No Sodium metabisulfite is present in SO2 free product.

**PHYSICAL:**

Color:	White, reasonably free from yellow specs or other discolorations		
Flavor and Aroma:	Mild, fresh and characteristics of coconut with no off – odor		
Size:	Thin, feathery flakes of coconut		
Dimensions:	Length, 60% by weight minimum -1/2 inch and longer 40% by weight maximum – less than ½ inch		
	Width, 0.079 – 0.14 inches		
	Thickness, 0.018 – 0.028 inches		
Granulation:	When a 100-gram sample is shaken for five minutes on a rotap machine, using U.S. Standard sieves, the result will fall within the following limits:		
	Screen No.	% Retained Min.	% Retained Max.
	4, 8, 10	70	80
	12, 14, 20	18	30
	Pan	0	2

**CHEMICAL:**

Moisture	: 4.5% max	Natural Sugar	: 6% max
Total Fat	: 61-72%	Protein	: 9% max
Free Fatty Acid as lauric acid	: 0.15% max	Ash	: 2.5% max
PH (10% dispersion)	: 6.0-6.7%	Crude Fiber	: 6% max
Sulfite (as ppm SO2)	:With SO2: 100-200 ppm		
	:SO2 free: none		

**MICROBIOLOGICAL:**

Total Plate Count	5000 col./gm. Max	Salmonella:	Negative
Coliform Count	50 col./gm. Max	Escherichia Coli	Negative
Yeast Count	100 col./gm. Max	Aflatoxin	Negative
Mold Count	100 col./gm. Max	Lipase	Negative

**PACKAGING:**

25 lb., 50 lb., and 100 lb. press boxed polyethylene-lined multi-layer Kraft paper bags

**PHYSICAL:**

Recommended temperature range and humidity: 15-21 degrees Celsius at 20-50% relative humidity. Store in odor-free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Best to use within one year from production date  
Under ideal conditions, the coconut product will exhibit no rancidity or moldy taste up to the end of the storage period. Development of slight off-coloration does not affect the wholesome quality of the product.