



VANAMERONGEN & SON INC.

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PRODUCT SPECIFICATION FOR KLASSIC MACAROON COCONUT

025B-207 VAS
Product of the Philippines

INGREDIENTS:

Desiccated Macaroon 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:	Very fine granular cut		
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.
	10	0	1
	14	2	20
	16	10	30
	20	35	65
	30	12	35
	Pan	1	10

CHEMICAL:

Moisture	: 3.0% 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: 100-150 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 guideline period from production date as follows: with SO2: within 13 months, SO2 free: within 6 months.

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.