



VANAMERONGEN & SON INC.

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**PRODUCT SPECIFICATION FOR  
KLASSIC MEDIUM COCONUT  
010-106 VAS  
Product of the Philippines**

**INGREDIENTS:**

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

**PHYSICAL:**

Color: White, to light creamy white, reasonably free from any extraneous foreign matter.  
Vegetable matter in the form of fiber, parings, and burnt particles: 10 pieces per 100 gram  
Flavor and Aroma: Mild, fresh and characteristics of coconut with no off – odor  
Size: Medium 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.
8	0	10
12	30	52
16	34	50
Pan	0	17

**CHEMICAL:**

Moisture	: 3.0% max	Natural Sugar	: 6% max
Total Fat	: 62-72%	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 cfu/g max	Salmonella	Negative
Coliform Count	50 mpn/g max	Escherichia Coli	Negative
Yeast Count	100 cfu/g max	Aflatoxin	Negative
Mold Count	100 cfu/g max	Lipase	Negative

**PACKAGING:**

25 lb., 50 lb., and 100 lb. 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 the production date. In SO2 free product, discoloration may occur after 6 months. This does not affect the wholesomeness of the product.