



VANAMERONGEN & SON INC.

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PRODUCT SPECIFICATION FOR KLASSIC SWEETENED COCONUT

Product of the Canada

Desiccated coconut, the main ingredient, originates from the Philippines

DESCRIPTION:

Sweetened, shred, flake, macaroon, medium or chip coconut

INGREDIENTS:

Coconut, sugar, propylene glycol, salt and sodium metabisulphite

COLOUR AND FLAVOUR:

White, free from yellow specks and other discoloration.
Characteristic of coconut: sweet, mild and fresh tasting with no off-flavours.

USES:

Can be used as a topping or ingredient in cakes, cookies etc.

TYPICAL ANALYSIS:

Standard Plate Count:	<	5000/g
Yeast	<	100/g
Mold	<	100/g
Coag. Pos. Staphylococcus	<	100/g
Coliform	<	50/g
Salmonella		Negative

PACKAGING:

12 kg., 5 kg., 5 lb., 10 lb., 25 lb., and 50 lb., poly lined cartons.
10 x 1 lb., 12 x 2 lb, 24 x 400 g., 14 oz x 24, 200 g. x 12, 24 x 6 oz., 12 x 1 kg.

STORAGE:

Recommended temperature range and humidity: 15-21 degrees Celsius – 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.