



VANAMERONGEN & SON INC.

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PRODUCT SPECIFICATION KLASSIC TOASTED MACAROON COCONUT

Product of Canada

PHYSICAL:

Color: Golden brown, reasonably free from discolorations
Flavor and Aroma: Sweet, toasted coconut
Size: Macaroon granular cut
Granulation: When 100-gram sample is shaken for one minute 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
12	-	10
16	45	65
20	0	35
Pan	-	15

INGREDIENTS:

Coconut, sugar, dextrose and salt.

COLOUR AND FLAVOUR:

Golden brown, sweet toasted coconut.

USES:

Can be used as a topping for cakes, pies, donuts or can be blended into candies.

CHEMICAL:

Moisture	1.5-3.0% max
Total Fat (as is)	46-52%
Free Fatty Acid	0.25% max
Total Sugar	22-28%
Protein	3-6% max
Ash	1-3% max
Sulphite (as ppm SO ₂)	None

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., 10 lb., 25 lb., and 50 lb., poly lined cartons.

STORAGE:

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.