

DESICCATED MACAROON SPEC. SHEET

PRODUCT: DESICCATED MACAROON COCONUT

Ingredients: Coconut (with sodium metabisulfite added to preserve whiteness)

STANDARDS:

A. PHYSICAL

1. Color-	white, free from yellow specs	
2. Flavor-	mild and sweet, no off flavor	
3. Particle Size:	US#10	none
	#14	10% maximum
	#16	10% to 29%
	#20	29% to 48%
	#30	20% to 35%
	Pan	10% Maximum

B. CHEMICAL

1. Moisture	3.5% Maximum
2. Fat (dry basis)	67% to 71%
3. Free fatty acid (as oleic)	0.15%
4. Ph	6.1 to 6.7
5. Sodium Metabisulfite	less than 100 ppm

C. MICROBIOLOGICAL

1. Standard Plate Count	5000/gm max.
2. Mold	50/gm max.

3. Yeast	100/gm max.
4. Coliform	10/gm max.
5. Salmonella	Negative
6. Staph coagulase (positive)	Negative

D. PACKAGING

25# and 50#, Net polyethylene lined Kraft multiwall bags

E. STORAGE

1. Temperature

Store at 62 to 70F - AWAY FROM HEAT OR SUNLIGHT

2. Shelf

Approximately 1 year

PRODUCT OF THE PHILIPPINES

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