



**BEDEMCO INC.**  
WORLDWIDE

## **SPECIFICATIONS** **TOASTED ORGANIC COCONUT**

### **DESCRIPTION**

Prepared from sound, fresh coconut which is dried and flaked. The flakes are then toasted, resulting in a finished product that is golden brown in color, with an odor and taste of fresh coconut. The crunchy texture and nutty taste are perfect for bakery, dessert and confectionery applications.



### **INGREDIENTS**

Organic Coconut

### **SIZES**

Medium Shred  
Macaroon  
Chips

### **PHYSICAL & ANALYTICAL**

Flavor:	Typical of Coconut, Nutty
Color:	Golden Brown
Moisture:	Max 1.5%
Sulfites:	None added (< 10 ppm)

### **TOLERANCE**

### **MICROBIOLOGICAL**

Salmonella:	Negative
E. coli:	Negative
Aflatoxin:	< 20 ppb

### **TOLERANCE**

### **PACKAGING**

Poly Lined Cartons

### **STORAGE AND SHELF LIFE**

Up to 24 months if stored properly in a cool (60-65°F) and dry place (RH 20-50%). Store in odor-free area, out of sunlight and away from walls.

### **GENERAL REQUIREMENTS**

Product is processed in accordance with good manufacturing practices and under modern sanitary conditions.

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