

PRODUCT: DESICCATED MEDIUM 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 1-13%
	#14 40-72%
	#20 20-47%
	Pan 1-6%

B. CHEMICAL

1. Moisture	3.5% Maximum
2. Fat (dry basis)	67.0 to 71.0%
3. Free Fatty Acid (as oleic)	.15% Maximum
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. Steph coagulase (positive)	Negative

D. PACKAGING

25 and 100 lb. Net polyethylene lined kraft multiwall bags

E. STORAGE

1. Temperature Store at 60 to 72F

2. Shelf

Approximately 1 year