



SPECIFICATIONS OF COCONUT CHUNKS 100% COCONUT ORIGIN INDIA

Pack Sizes	155g, 200g, 400g, 500g , 2000gm	Irregular Chunks and Strips Natural
Processing	Stored at 0°C to 5°C.	-
Organoleptic	Color	White with or without brown skin
	Flavor	Natural and characteristic of the Coconut fruit. Free from taints/off flavor
	Texture	Uniformly firm, Not too hard or soft texture
Microbial	Organism	Target
	Total Plate Count (TPC)	<20,000 cfu / ml
	Total Coliforms	<100 cfu / ml
	E. coli	Absent
	Yeast and Moulds	<10,000 cfu / ml
	Listeria mono	Absent
	Salmonella	Absent
Analytical	Parameters	Conformity requirements
	MRL as per USA	Sample shall conform to the USA MRL for all parameters.
	Residual chlorine	Nil
	Acidity	0.2-0.3%
	pH	6-7
Defect Tolerances	Foreign Material	Nil
	Brown Bits Skin Pieces	May come
	Slight variation of White Colour	May Come
	Blemish	2 per 1 kg
Shelf Life	15 days (store at 0°C to 5°C)	-
Intended Use	Ready-to-Eat (Can be consumed by all age group)	-
Metal Detection	All packs shall be passed through metal detector.	The system is checked using 2.5 mm ferrous and nonferrous test pieces.

Labelling	Production date/Lot number on the label	in compliance to labelling regulations of destination country (USA)
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