

ORGANIC COCONUT FLOUR

PRODUCT

100% Organic Coconut Flour, Dried powder of coconut after extraction of coconut oil.

INGREDIENT

100% white coconut kernels, No additives.

PROCESSING

Coconut deshelling, pairing, white kernel, Disintegrating, Drying, Expelling (in a cold press expeller), Grinding, Screening, Packing.

ORGANOLEPTIC PROPERTIES

Off white. Very fine particles, free of any extraneous foreign matter with distinct aroma and flavor of coconut.

QUALITY ASPECTS

Moisture value	< 6 %
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MICROBIAL ASPECTS

Total plate count	< 1x10 ⁴ CFU/g
Coliform	< 50 CFU/g
E.coli count	NIL
Salmonella	NIL
Yeast and Molds	< 400 CFU/g

NUTRITIONAL ASPECTS

Typical values as	Per 100g
Energy	1729kj
	413Kcal
Protein	18g
Carbohydrates	59g
of which sugars	7g
Fat	15g
of which saturated	14g
Unsaturated	1g
Polyunsaturated	0.7g
Monounsaturated	0.3g
Fiber	38g
Sodium	200mg



PRODUCT IS FREE FROM FOLLOWING ALLERGENIC SUBSTANCE

Milk & Derivatives, Soya & Derivatives, Wheat & Derivatives, Sulphur Dioxide, Natural Colors, Benzoates, Artificial Colors, Additives, Natural flavors, GMO, Artificial flavors, Irradiated, Egg & Derivatives, RBD, Nut and Derivatives, Nut oil, Animal/Fish Products, Peanut oil, BHA/BHT, Sesame-oil

PRODUCT IS ACCEPTABLE FOR

Vegetarians, Vegans, Lacto-vegetarians, Lactose Intolerants, Kosher and Halal

PRODUCT ACQUIRED

BRC Food, ISO 22000, USDA Organic, EU Organic, JAS Organic, Kosher, Halal and Fair trade

PACKAGING

Pouches, Standup pouches, Poly bags, Craft bags, Boxes.

STORAGE & SHELF LIFE

Store in a cool, dry place away from direct sunlight. Product get one years of shelf life from the date of manufacture.

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