



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See www.doitorganic.com

Product	Organic desiccated coconut fine
Code	17172
Country of agricultural origin	Sri Lanka
Country of last processing	Sri Lanka
Last update	07-12-2023
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic coconut
Additives	No additives
Process	Organic coconut storing, selecting, counting, removal of husk, removal of shell, cleaning & washing in chlorinated water (standard drinking water), sterilisation (Hot water, 100°C for 90 seconds), cutting, drying (95°C for 15-18 min), keep on cooling table, grading by sieves, manual pack into bags using scoops, storage of finished products.

Sensorial properties	
Smell	Sweet and pleasant, free from cheesy, smoky, soapy, sour or any other foreign smell.
Colour	Natural white. Not graded than 0.2 red, 0.9 yellow & 0.1 blue on the lovibond tintometer scale
Taste	Typical Milky & Sweet taste
Appearance	Fine particles

Packing			
Net content	25 kg		
Kind of packing	Paper bag with plastic innerbag		
Packing size (L x W x H)	80x42x24		
Packing/layer	3	Layers/pallet	7

Shelf life	
Storage conditions	Cool (12-18°C) and dry (72-73% RH)
Minimum shelf life	15 months after production.



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Indicative nutritional values (per 100 gram)		(from supplier)
Energy	2552 KJ 610 Kcal	
Protein (g)	7.4	
Fat (g)	61	Saturated: 57
Carbohydrates (g)	17	Sugars: 7.5
Dietary fibre (g)	12	
Salt (g)	0.1	

Analytical properties	
Moisture (%)	< 3.5
Water activity	< 0.65
pH	6.1 – 7.1
Dry Matter (%)	97.5
Oil content (%)	60.5
FFA (%)	< 0.15
Size	100% passes through mesh size 1.7 mm
Process temperature (°C)	42
Process time (min.)	12 – 15

Microbiological Properties (indicative)	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Enterobacteriaceae (cfu/g)	< 100
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	+
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No