

	PETER PAUL PHILIPPINE CORPORATION				
	Quality Assurance Department				
	Product Specification (SPECIALTY PRODUCT)				
	3rd Floor, Unit D The JMT Corporate Condominium ADB Avenue, Ortigas Center 1657 Pasig City Philippines		Tel Nos.: (632) 633-5978 to 79 (632) 633-6387 to 88 Fax No.: (632) 633-9883 to 84 Email: sales@peterpaul.com.ph		
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PRODUCT NAME: ORGANIC COCONUT FLOUR

PRODUCT NUMBER: 019 -B **PRODUCT CODE :** F925 ORG

GENERAL WARRANTY: This material meets the requirement of Food and Drug Administration (FDA) Philippines and Government Legislation.

A. PHYSICAL

- | | |
|-------------------------|---|
| 1. Color and Appearance | White to cream to very light brown. |
| 2. Flavor and Aroma | Very fine particles, free of any extraneous foreign matter. |
| 3. Granulation | Natural fresh coconut flavor with no-off odor |

	% Retained
Mesh 18	0
35	40 max.
Pan	60 min.

B. CHEMICAL

Moisture	5% max
Free Fatty Acid (as lauric)	<0.20%
Peroxide Value, meq/kg oil	<3.0%
Crude Protein	16-20%
Crude Fat	15% min.
Ash	4-6%
Total Sugars (as invert)	8.6%
Carbohydrates	55-63%
Total Dietary Fiber	35-50%
Thiamine (Vit.B)	Not detected
Niacin, ug/g	100-160
Calcium, mg/100g	20-40
Iron, mg/100g	5-12
Sulfite (as ppm SO ₂)	50 ppm max. (inherent in the product)

C. MICROBIOLOGICAL

Aerobic Plate count	10,000cfu/g max.
Coliform Count	50 mpr/g max.
Yeast and Mold Count	100cfu/g max
<i>Escherichia coli</i>	Negative in 25 grams
<i>Salmonella</i>	Negative in 2 x 375 grams

D. PACKAGING

Packed in 1 kg, 10 kg, 20 kg and 25 kg in food grade polyethylene-lined in Kraft paper bags or as required by buyer.

E. STORAGE AND SHELF LIFE

Store in clean, dry sealed container. Product is stable up to one year if stores at ambient tropical temperature (25-32°C)

F. REFERENCE

For various specific product codes due to kind of material and packing size, consult the PRODUCT CODE LIST of the SALES DEPARTMENT.