



PRODUCT

CATALOGUE

**Universal
Coco**

www.universalcoco.com

UNIVERSAL COCO

WHY US?

We have more than 5 years of experiences, registered and certified. Providing nothing but the highest standard and consistency for our customer is a mandatory.

Under our dynamic management, the company is constantly modernizing and broadening its infrastructural capabilities by implementing new technology operated by a highly professional workforce.



UNIVERSAL COCO

PRODUCTION

Our production base are located in Bandung, Indonesia. We manage to produce 100-500 MT/Month.

We assure that the entire range of products that we offer are made using the finest quality raw materials and truly in accordance with the set quality standards. In addition to this, we have gained expertise in catering to customized requirements of our diverse clients.

Our product is sought after around the world as an exclusive flavor enhancer and for its complements of carbohydrates, proteins, fats and creamy natural taste.

Backed by a dedicated team of professionals, we offer the best quality products to the clients at highly competitive prices.



UNIVERSAL COCO

OUR PRODUCTS



Low Fat Fine Grade

- **Origin** : INDONESIA (Java)
- **Color** : White, free from yellow specks
- **Flavor** : Mild and sweet coconut flavor
- **Type** : LOW FAT FINE GRADE
- **Total Fat** : 45% \pm 3
- **Moisture** : Max 3%
- **Physical Impurities** : Not more than 8 pcs/ 100 gram
- **PH** : 6,1 - 6,7
- **Certification** : ISO 14001, FSSC 22000, OHSAS 18001, Kosher, Non GMO, EU Organic Standard, USDA Organic Standard & Halal

Storeage & Stability

Shelf Life: 12 months from date of production under recommended storage conditions

Recommended Storage Coniditions

On pallets; in cool & dry (at maximum temperature of 30C); away from direct heat and sunlight; insect, rodent and odour free area; and in sealed bags.

UNIVERSAL COCO

OUR PRODUCTS



High Fat Fine Grade

- **Origin** : INDONESIA (Java)
- **Color** : White, free from yellow specks
- **Flavor** : Mild and sweet coconut flavor
- **Type** : HIGH FAT FINE GRADE
- **Total Fat** : 65% \pm 2vv
- **Moisture** : Max 3%
- **Physical Impurities** : Not more than 8 pcs/ 100 gram
- **PH** : 6,1 - 6,7
- **Certification** : ISO 14001, FSSC 22000, OHSAS 18001, Kosher, Non GMO, EU Organic Standard, USDA Organic Standard & Halal

Storeage & Stability

Shelf Life: 12 months from date of production under recommended storage conditions

Recommended Storage Coniditions

On pallets; in cool & dry (at maximum temperature of 30C); away from direct heat and sunlight; insect, rodent and odour free area; and in sealed bags.

UNIVERSAL COCO

OUR PRODUCTS



Low Fat Medium Grade

- **Origin** : INDONESIA (Java)
- **Color** : White, free from yellow specks
- **Flavor** : Mild and sweet coconut flavor
- **Type** : LOW FAT MEDIUM GRADE
- **Total Fat** : 45% \pm 3
- **Moisture** : Max 3%
- **Physical Impurities** : Not more than 8 pcs/ 100 gram
- **PH** : 6,1 - 6,7
- **Certification** : ISO 14001, FSSC 22000, OHSAS 18001, Kosher, Non GMO, EU Organic Standard, USDA Organic Standard & Halal

Storeage & Stability

Shelf Life: 12 months from date of production under recommended storage conditions

Recommended Storage Coniditions

On pallets; in cool & dry (at maximum temperature of 30C); away from direct heat and sunlight; insect, rodent and odour free area; and in sealed bags.

UNIVERSAL COCO

OUR PRODUCTS



High Fat Medium Grade

- **Origin** : INDONESIA (Java)
- **Color** : White, free from yellow specks
- **Flavor** : Mild and sweet coconut flavor
- **Type** : HIGH FAT MEDIUM GRADE
- **Total Fat** : 65% \pm 2
- **Moisture** : Max 3%
- **Physical Impurities** : Not more than 8 pcs/ 100 gram
- **PH** : 6,1 - 6,7
- **Certification** : ISO 14001, FSSC 22000, OHSAS 18001, Kosher, Non GMO, EU Organic Standard, USDA Organic Standard & Halal

Storeage & Stability

Shelf Life: 12 months from date of production under recommended storage conditions

Recommended Storage Coniditions

On pallets; in cool & dry (at maximum temperature of 30C); away from direct heat and sunlight; insect, rodent and odour free area; and in sealed bags.

UNIVERSAL COCO

OUR PRODUCTS



Desiccated Coconut Chips

- **Origin** : INDONESIA (Java)
- **Color** : White, free from yellow specks
- **Flavor** : Mild and sweet coconut flavor
- **Type** : Desiccated Coconut Chips
- **Total Fat** : 65% \pm 2
- **Moisture** : Max 3%
- **Physical Impurities** : Not more than 8 pcs/ 100 gram
- **PH** : 6,1 - 6,2
- **Certification** : ISO 14001, FSSC 22000, OHSAS 18001, Kosher, Non GMO, EU Organic Standard, USDA Organic Standard & Halal

Storeage & Stability

Shelf Life: 12 months from date of production under recommended storage conditions

Recommended Storage Coniditions

On pallets; in cool & dry (at maximum temperature of 30C); away from direct heat and sunlight; insect, rodent and odour free area; and in sealed bags.

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CONTACT US!



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