



Makendi Desiccated Coconuts

DESCRIPTION: Desiccated coconut is de-shelled, pared, washed, blanched, grated, dried, sieved and hygienically packed meat of the fresh and mature fruit of coconut (scientific name *Cocos Nucifera* L).

PACKING: Standard packing 50 kg polyethylene-lined multi layer kraft paper bags, optional packing 10 kg and 25 kg depending on customer requirements.
18.5MT=1x20'FCL.

GRADE: Fine (also available in medium grade)

SHELF LIFE: Recommended storage temperature is between 10-15°C and relative humidity is between 50%-60%. Store in clean, odour free area and keep away from wall. Best to use within guideline period from production date as follows:

1. With SO₂ – within a year.
2. SO₂ free – within 9 months.

SPECIFICATIONS:

Physical	
Colour	White, reasonably free from yellow and other discoloration
Flavour	Mild characteristic of coconut with no off flavour
Size	Fine granules of coconut
Impurities	Not more than 8pcs/100 gr sample
Chemical	
Moisture content (%)	3% maximum
Total fat (%)	65±5
FFA (as lauric acid)(%)	0.10 maximum

Residual SO2 (ppm)	No detection (<5) or 50ppm max. upon request
Ph	6.1 to 6.7
Invert Sugar	0.60 maximum
Lipase	Negative
Total Aflatoxin	Negative
Orgaoplosphorus pesticide residues	Negative
Heavy metal (ppm)	
Mercury (Hg)	<0.03
Lead (Pb)	0.5 maximum
Copper (Cu)	20 maximum
Zinc (Ze)	40 maximum
Cadmium (Cd)	0.05 maximum
Arsenic (As)	1.0 maximum
Microbiological	
Total Plate Count	5000 cfu/gram maximum
Yeast	50 cfu/gram maximum
Moulds	50 cfu/gram maximum
E.Coli	Negative
Enterobacteriaceae	190 cfu/gram maximum
Staphilococcus aureus	Negative
Particle size (Mesh)	
14	01-10 (%)
16	13-26 (%)
20	33-50 (%)



30	21-30 (%)
Pan	0-12 (%)

APPLICATIONS:

- It finds extensive use in confectioneries, puddings and many other food preparations as a substitute to raw grated coconut.