

PT. TRI JAYA TANGGUH

FINISH PRODUCT SPECIFICATION

Document No.	TJT.FPS.08
Revised	01
Issued Date	April, 27th 2020
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1. PRODUCT

2. GRADE

3. SCOPE

: UNSWEETENED DESICCATED COCONUT : REDUCED FAT FINE

This standard applies to desiccated coconut product manufactured by PT. Tri Jaya

Tangguh - Indonesia.

4. DESCRIPTION : Desiccated Coconut is an additional ingredient made of mature coconut meat which has

been de-shelled, pared, washed, milled, extracted, steam blanched, dried, sifted and

packed hygienically . (Scientific Name: Cocos nucifera, L.)

5. CHARACTERISTICS

5.1. PHYSICAL

* Granulation

* Appearance & Colour

: White, free from yellow specks or other discolourations

* Flavour/Odour

: Mild and sweet characteristic of coconut, free foreign

flavours and odours

* Size : Fine granular of coconut

* Impurities : Not more than 10 dark specks per 100 grams

 No of sieves
 % Retention

 Mesh # 10
 0 - 2

 Mesh # 14
 4 - 10

 Mesh # 16,20
 40 - 73

 Mesh # 30
 20 - 33

 Mesh # 35
 5 - 20

Pan 0 - 12

5.2. CHEMICAL

* Moisture Content

: 3.0 % maximum

* Fat Content

: 53.0 - 58.0 %

* Free Fatty Acid

: 0.10 % maximum (as Lauric acid)

* Residual SO₂

Free

* pH (10% dispersion)

: 6.0 - 6.7

5.3. MICROBIOLOGICAL

* Standard Plate Count

: 5000 cfu/g maximum : 50 cfu/g maximum

* Yeast * Mould

: 50 cfu/g maximum

* Enterobacteriaceae

: 50 cfu/g maximum

* E. coli

: ND /10 g

* Salmonella

: ND /25 g

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6. PACKAGING

7. SHELF LIFE

8. STORAGE

: 10 kg, 20 kg nett weight in multiwall kraft paper bag with inner polyliner.

12 months under recommended storage conditions.

: The product should be stored in cool and dry area conditions preferably temperature

below 30°C. Keep away from direct heat, sunlight and foreign odours products.

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INDUSTRIAL REFERENCE APPLIED : Chocolate, candy industry, bakery industry

Prepared By Reviewed by, Approved by : Maria Esti P Name Name Name : Artdjoni S. Kondo Jerry Yakobus : QC Manager : FSTL Plant Manager Position Position Position : April, 27th 2020 : April, 27th 2020 Date : April, 27th 2020 Date Date