

PT. TRI JAYA TANGGUH

FINISH PRODUCT SPECIFICATION

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1. PRODUCT

2. GRADE

3. SCOPE

4. DESCRIPTION

5. CHARACTERISTICS

: UNSWEETENED DESICCATED COCONUT

: FULL FAT FINE

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

Tangguh - Indonesia.

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.)

5.1. PHYSICAL

* 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

* Granulation No of sieves % Retention

Mesh # 10 0 - 2
Mesh # 14 4 - 10
Mesh # 16,20 40 - 73
Mesh # 30 20 - 33
Pan 0 - 12

5.2. CHEMICAL

* Moisture Content

: 3.0 % maximum : 63.0 - 68.0 %

* Fat Content

: 0.10 % maximum (as Lauric acid)

* Free Fatty 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, 25 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.

INDUSTRIAL REFERENCE APPLIED : Chocolate, candy industry, bakery industry

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