

## 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 MEDIUM** 

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

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 : Medium granular of coconut

\* Impurities : Not more than 4 dark specks per 100 grams

\* Granulation % Retention No of sieves

> Mesh # 6 0 Mesh # 10 2 - 13 43 -Mesh # 12.14 71 Mesh # 16,20 20 - 46 Pan 1 -6

5.2.CHEMICAL

\* Moisture Content : 3.0 % maximum \* Fat Content : 63.0 - 68.0 %

\* Free Fatty Acid : 0.10 % maximum (as Lauric acid)

: 6.0 - 6.7

\* Residual SO2 : Free \* pH (10% dispersion)

5.3. MICROBIOLOGICAL

\* Standard Plate Count : 5000 cfu/g maximum

\* Yeast : 50 cfu/g maximum \* 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.

9. INDUSTRIAL REFERENCE

**APPLIED** 

: Chocolate, candy industry, bakery industry

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