



# SALES KIT

LOW FAT DESICCATED COCONUT (LOW FAT DC FINE)

— FOR INDUSTRIAL USAGE —

# PRODUCT SPECIFICATIONS

## A. PRODUCT DESCRIPTION

*Desiccated coconut or dried grated coconut is the flesh of fresh and ripe coconut that has been peeled, cleaned, grated, ground, dried, sifted, and processed hygienically.*



# PRODUCT SPECIFICATION

## B. FISIK

1. *Color*

: White, free from black spots, yellowing, or other color changes.

2. *Flavor and Odor*

: Light and sweet coconut characteristic, free from foreign flavors and odors.

3. *Impurities*

: No more than 10 black spots per 100 grams for impurities derived from coconut; impurities not related to coconut must not be present.

4. *Butiran/Granulation*

:

*No. of sieves (ASTM)*

*% Retained On*

Mesh 7 (2,8 mm)

0

Mesh 14 (1,4 mm)

max. 10

Mesh 18 (1,0 mm)

max. 30

Pan

65-80

# PRODUCT SPECIFICATION

## C. CHEMISTRY

1 <i>Moisture Content</i>	:	max. 4%
2 <i>Total fat (dry basis)</i>	:	50 ±5 %
3 <i>Free fatty acid (as lauric acid)</i>	:	
	:	max. 0,10%
4 <i>Residual SO</i>	:	< 10 ppm
5 <i>pH (10% filtrat disperse)</i>	:	6,1 -6,7
6 <i>Total aflatoxin</i>	:	Not detected
7 <i>Organosphorus pesticide residues</i>	:	Not detected

# SPESIFIKASI PRODUK

## D. MIKROBIOLOGI

- 1 *StandarPlate Count* : max. 5.000 cfu/gram
- 2 *Yeast* : max. 50 cfu/gram
- 3 *Mould* : max. 50 cfu/gram
- 4 *Enterobacteriaceae* : max. 100 cfu/gram
- 5 *E.Coli*(Type I) : negative / 10 gram
- 6 *Salmonella* : negative / 50 gram

## E. COMPOSITION

Coconut meat

## F. PACKAGING

Standard Packaging: Multi-wall paper bag with inner poly liner, net weight 25 kg.

# APPLICATION

As a raw material for making food products, such as:



BISCUITS



COOKIE



WAFER



CAKE



CHOCOLATE BAR



GRANOLA BAR



MUESLI MIX



OTHER PRODUCT TOPPINGS

# APPLICATION EXAMPLES



Disclaimer: Not all products in this picture use KARA's desiccated coconut products. This image shows the opportunities for using desiccated coconut

# ADVANTAGE OF DESSICATED COCONUT



## **UNIQUE TEXTURE**

Desiccated coconut has a unique, crispy texture with a soft and light coconut flavor. Desiccated coconut is also high in fiber, making it a filling and satisfying addition to foods.



# ADVANTAGE OF DESSICATED COCONUT



## SOURCE OF FIBER

One ounce (28.4 grams) of desiccated coconut contains about 5 grams of fiber, equivalent to 17% of the daily fiber requirement. High fiber intake can help prevent stroke, high blood pressure, heart disease, obesity, high cholesterol, diabetes, and digestive disorders such as hemorrhoids, constipation, and colon cancer.



## Contains Medium Chain Fatty Acids (MCFA)

MCFAs, especially lauric acid, have antiviral, antifungal, and antibacterial properties, so they can improve the body's immunity.



# HOW TO SAVE DRIED COCONUT

Store in a dry and clean place. Store in a closed container. Keep away from direct sunlight.



# FREQUENTLY ASKED QUESTIONS ABOUT VCO



# FAQ:

## CAN DESICCATED COCONUT BE DISSOLVED IN WATER?

No. Desiccated coconut cannot be dissolved in water.

*Desiccated coconut is often thought to be the same as coconut milk powder.*

*But they are different.*

Coconut milk powder is coconut milk that has been thickened/dried into powder form, so when it is dissolved in water it will become coconut milk (liquid/thick depending on the amount of water added).



# FAQ:

## WHY ARE THERE BLACK SPOTS ON DESICCATED COCONUT?



These spots come from the skin of the coconut fruit which is carried away during the processing process.

We have a QC standard to ensure that our products have good and consistent quality:

- The number of black spots allowed is no more than 10 spots per 100 grams for contaminants originating from coconut.
- Meanwhile, contaminants unrelated to coconut are not allowed in desiccated coconut.

# FAQ:

## WHAT IS THE DIFFERENCE BETWEEN FULL FAT AND LOW FAT DESICCATED COCONUT?

The difference between the two is in the fat content.

fat content:

- *Desiccated coconut full fat: 65 ± 5 %*
- *Desiccated coconut low fat: 50 ± 5 %*

In terms of price, full-fat desiccated coconut is more expensive.



# FAQ:

## THE DIFFERENCE WITH DESICCATED COCONUT EXTRA FINE, FINE, MILLRUN AND MEDIUM?



The difference between the two is in the level of fineness/size of the desiccated coconut grains.

*The extra fine grade is the smoothest. One level above it is fine grade. The roughest is medium grade. Meanwhile, millrun is a combination of the three so it has varying grain sizes.*