

Product Specification

Coconut flour organic

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Description	
By product of organic coconut meat. This organic coconut flour has a sweet nutty fragrance. A fine, 100% pure flour that allows you to bake high quality, gluten free, low carbohydrate foods. The flour is high in fiber and expands during baking, often increase in size to 50%. Coconut flour is also very low in carbohydrates and low GI, which is suitable for those who want to watch their weight.	
Botanical name	Cocos nucifera
Country of Origin	Sri Lanka
Shelf life	12 months after date of manufacturing
Storage	store in a clean, dry and out of sunlight at ambient tropical temperature 27-30 C.
Characteristics	Result
appearance	cream color
Odour	natural fresh coconut flavor wiht no off odour
Flavour	natural fresh coconut flavor
Texture	very fine particles
Nutritional Values	Per 100 gram
Energy	391 kCal
Fat	13.3 g
Saturated fat	12.3 g
Mono unsaturated	0.7 g
Poly unsaturated	0.3 g
Carbohydrates	55-63 %
Sugars total	8.6 %
Protein.	16-20 %
Dietary fiber total	35-50 %
Vitamins	Value
Vitamin C	not detected

Minerals	Value
Calcium	48 mg
Iron	5.82 mg
Sodium	72 mg

Microbiological information	Limit
Total Platecount:	<5.000 cfu/g
Molds:	<100 cfu/g
Yeast:	<100 cfu/g
Salmonella:	negative
E-Coli:	negative
Coliforms	<50 cfu/g
Moisture:	5 %
Cholesterol:	not detected

Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.