

AGRI EXIM

PRODUCT SPECIFICATIONS

COPRA EXPELLER CAKE, ORGANIC

GENERAL INFORMATION:

ORIGIN: PHILIPPINES

INGREDIENT: 100% organic coconut

OTHER INGREDIENTS: No added ingredients

PRESERVATIVES: No added preservatives

PROCESSING: Copra cake is obtained by expelling the dried coconut copra and a by-product of coconut oil.

PHYSICAL PARAMETERS:

APPEARANCE	Light to dark brown.
AROMA	Typical coconut odor

CHEMICAL PROPERTIES:

MOISTURE CONTENT, %	8.0 to 10.0 max
FAT, DRY BASIS %	8.0 to 10.0 max
PROTEIN CONTENT, CRUDE %	18 to 20 max

MICROBIOLOGICAL PROPERTIES:

TOTAL PLATE COUNT	Less than 500 cfu/g
Coliform count	Less than 50 cfu/g
Yeast Count	Less than 100 cfu/g
Mold Count	Less than 100 cfu/g
Salmonella	Negative
Escherichia Coli	Negative

PACKING AND SHELF LIFE:

PACKAGING SIZE: Packed in Polyethylene Liner with 30kg and FIBC bag with 600 kg.

SHELF LIFE: Stable up to one year from Manufactured Date.

LABELLING: Consists of Product Name, Net Content, Name and Address of Manufacturer, Name and Address of Consignee, Country of Origin, Best Before Date and Lot Code.

STORAGE CONDITION: Store in a dry place at ambient temperature and away from direct sunlight.
