

Product Specification

Product	ORGANIC COCONUT FLOUR
CCL Product Code	P31749

Specification Details

	Specification
Means of Identification	Positive
Appearance	Fine powder
Colour	White to light beige
Aroma	Characteristic
Flavour	Characteristic
Loss on Drying	Max 8%
Ash	Max 6%

Microbiological Limits

Aerobic Mesphilic Bacteria	Max 100,000cfu/g
Moulds	Max 10,000cfu/g
E. Coli	Max 10cfu/g
Salmonella	Negative/25g
Enterobacteriaceae	Max 10,000cfu/g

GMO Status Non GMO	
Irradiation Status	Non Irradiated
TSE/BSE Status	TSE/BSE Free
Kosher Status	Kosher certified

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Coconut flour partly deoiled organic		
Part Used	fruit		
The material is Food Grade	Yes		
Ratio of Material 100%			
Country of Origin	Philippines, Sri Lanka, or Germany		
Country of Manufacture	Philippines, Sri Lanka, or Germany		
Shelf Life from Date of Manufacture	Min 9 months from date of manufacture batch specific		
Suitable for Vegetarians?	Yes		
Suitable for Vegans?	Yes		
Storage Conditions	This material is to be stored at 15-25°C in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight		

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Coconut flour	-	100%	coconut

Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	1297 kJ/ 312 Kcal
Fat (g)	7.0g
-Of which Saturates (g)	6.7g
Carbohydrate (g)	23.7g
-Of which Sugars (g)	8.9g
Fibre (g)	40.8
Protein (g)	18.2g
Salt (g)	0.24g

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	NO	YES	NO*
Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	NO	YES	NO*
Sesame Seeds and Sesame Seed Derivatives	NO	YES	NO*
Milk and Milk Derivatives (including lactose)	NO	NO	N/A
Egg and Egg Derivatives	NO	NO	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITHGluten	NO	YES	NO*
(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)			
Soya and Soya Derivatives	NO	NO	N/A
Lupin and Lupin Derivatives	NO	NO	N/A
Mustard and Mustard Derivatives	NO	YES	NO*
Celery or Celery Derivatives (including Celeriac)	NO	YES	NO*
Fish and Fish Derivatives	NO	NO	N/A
Molluscs and their Derivatives	NO	NO	N/A
Crustaceans and their Derivatives	NO	NO	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	NO	NO	N/A

* allergens packed in factory on separate lines in separate rooms

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	NO	NO	N/A
Antioxidants	NO	NO	N/A
Ethylene Oxide	NO	NO	N/A
Gelatine	NO	NO	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	NO	NO	N/A
Maize / Corn and any Derivatives	NO	NO	N/A
Legumes / Pulses	NO	NO	N/A
Rice and Rice Derivatives	NO	NO	N/A
Added Salt	NO	NO	N/A
Added Sugar / artificial or natural sweeteners	NO	NO	N/A
Aspartame	NO	NO	N/A
BHA / BHT (E320 / E321)	NO	NO	N/A
Caffeine	NO	NO	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	NO	NO	N/A
Dextrose	NO	NO	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	NO	NO	N/A
Kiwi fruit	NO	NO	N/A
Polyols (sugar alcohols)	NO	NO	N/A
grape fruit	NO	NO	N/A
Sorbic Acid (E200, E203)	NO	NO	N/A
Any other Preservatives	NO	NO	N/A
Ethanol	NO	NO	N/A
Honey	NO	NO	N/A
Lactose	NO	NO	N/A
Yeast and Yeast Derivatives	NO	NO	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	NO	NO	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	NO	NO	N/A

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FDA number: 16806073982





We confirm that the information above is sourced from the original manufacturers/suppliers Specification.

To be used as per local legislation.

Change History

		Customer Notification
Version	Change	required Yes / No
1	First Issue	N/A
2	Added organic Status and Certificate No	No
3	 Updated Format of Nutritional Information Addition of Typical Fibre Value Energy Value Amended to Equate to the Sum of Energy Provided by Carbohydrate, Fat, Protein & Fibre 	No
4	Updated format and Added BSE/TSE and Kosher status	No
5	 The following has been updated as per the supplier's updated specification: Added Enterobacteriaceae specification, added moulds specification, added allergen and additive tables Country of origin and manufacturer amended from Europe to Philippines, Sri Lanka, or Germany, amended Aerobic Mesophilic Bacteria from max 100cfu/g to 100,000cfu/g, Removed Coagulase & Staphlococci, removed Listeria Monocytogenes, removed descriptive statement Updated nutritional table to supplier spec Specification reformat 	Yes
6	Removed certificate number	No

Document Approval

Originator	Approver	
Chloe Binns Chloe Binns QC Technician	Cecilia Anzani Senior Quality Speci	ialist

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