

# V V INDUSTRIES

## HIGH FAT DESICCATED COCONUT POWDER MANUFACTURERS

### PRODUCT SPECIFICATIONS

**Note :** Our Production method is 100% pure Coconut Meat only. We did not use Bleaches, Chemicals or any other foreign matters. Also we did not use SO<sub>2</sub>, we did not mix any other preservatives or other materials.

PARAMETRES	RESULT SPECIFICATIONS	TESTING METHOD
<b>Physical Appearance</b>		
<b>Color</b>	White (Free From Yellow specks and Black dots upto 99.9%)	
<b>Taste</b>	Mild Sweet	
<b>Mesh Size</b>	#8 to #10	
<b>Moisture</b>	Below 3% (test result 1.7% )	
<b>Fat</b>	Above 62 to 70% (test result 68%)	
<b>Total Ash (Dry Basis)</b>	2.5% Max	
<b>Energy</b>	780 kcal	
<b>Saturated Fat</b>	56 – 67 (Test Result 57.17)	
<b>Polyunsaturated Fat</b>	1.3 Gram	
<b>Trans Fat</b>	0 mg	
<b>Total Carbohydrates</b>	10.8 Gram	
<b>Sugar</b>	7.35 Gram	
<b>Dietary Fiber</b>	16.45 Gram	
<b>Acid Insoluble Ash</b>	-	
<b>Free Fatty Acids (as Lauric Acid)</b>	4.00%	
<b>Acidity</b>	-	
<b>Sodium</b>	37 Gram	
<b>Sulphure Dioxide</b>	-	
<b>Total Microbial Count</b>	Less than 10 Nos.	(as per SGS Lab Test, Chennai)
<b>Coliform</b>	NEGATIVE	(as per SGS Lab Test, Chennai)
<b>E-Coli</b>	NEGATIVE	(as per SGS Lab Test, Chennai)
<b>Salmonella</b>	NEGATIVE	(as per SGS Lab Test, Chennai)
<b>Aflatoxin</b>	NEGATIVE	
<b>Shigella</b>	-	
<b>Protein Content</b>	9.16%	
<b>Residual SO<sub>2</sub>, PPM</b>	0%	
<b>PH (in 10% dispersion)</b>	6.0 – 6.7	
<b>Standard Plate Count (CFU/G)</b>	-	
<b>Enterobacteriaceae (CFU/G)</b>	-	
<b>Yeast</b>	100 CFU/G MAX	
<b>Mould</b>	100 CFU/G MAX	
<b>Staphylococcus Aureus</b>	-	
<b>FIBRE</b>	12 GRAM	
<b>AFLATOXINE B1</b>	NIL	
<b>YEAST</b>	ABSEND	
<b>MOULD</b>	30 CFU / GRAM	
<b>OIL</b>	68% APPROX	
<b>CALCIUM</b>	23.0 mg	
<b>IRON</b>	3.320 mg	
<b>Self Time</b>	9 months to 12 months	

**This is First Quality Product for Food Industries.**