

Eigenaar: Quality Dept. – Autorisator QM

<u>Technical Specification: MC 310 – DESICCATED FINE COCONUT – 22.68kg</u>

General Information

Code	310
Description	Desiccated fine grade coconut
Origin	Philippines
Shelf Life	12 months
Type of packaging material	Paper with PE inliner
Net weight	22.68 kg

Organoleptic Parameters

Colour	White to pale yellow
Texture	Fibrous
Odour	Characteristic

Ingredient List

Ingredients	
Coconut	

Product Specific Information

Fine grade	80%: 0.6 – 2.0 mm
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Foreign body control

Metal detection	Fe	2 mm
Metal detection	non-Fe	2.5 mm
Metal detection	stainless steel	2.8 mm
Other measures in place?	seived	

Defect Tolerance

Dark specks	Max. 10 /100 g
Coconut fibers > 2 cm	Max. 2 /100kg

Microbiology (at production)

Aerobic plate count	Max. 50,000 KVE/g
Moulds	Max. 1,000 KVE/g
Yeasts	Max. 1,000 KVE/g
Salmonella	Absent in 25g
Enterobacteriaceae	Max. 1,000 KVE/g
L. Monocytogenes	Max. 100 KVE/g
B. Cereus	Max. 5,000 KVE/g
E. coli	Max. 10 KVE/g

Physical and chemical characteristics

Moisture	Max 3.5 %
Free fatty acid	Max 0.3 g/100 g fat

Storage Conditions

Keep cool (max. 20°C), dry and in the dark. For storage conditions once opened please see label.



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Nutritional Values

Average NV	Per 100gr
Energy	2853 kJ / 679 kcal
Fat	66.5 g
Of which saturated	50.7 g
Carbohydrates	8.8 g
Of which sugars	7.8 g
Fibre	14.8 g
Protein	7.3 g
Salt	0.075 g

The nutritional values above can vary from the labels.



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Intolerance Data

ingredients and derivates causing hypersensitivity according to EU as carrier for a legislation.		er for additiv	ne product (incl. or additives, carry es, processing aid).		Able to cross contaminate the product?	
	Yes	No	?	Yes	No	
Cereals containing gluten and products thereof		Х			Х	
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)						
Crustaceans and products thereof		Х			Х	
Eggs and products thereof		х			Х	
Fish and products thereof		Х			Х	
Peanuts and products thereof (inc. oil)		х			Х	
Soybeans and products thereof (inc. lecithin)		х			Х	
Milk and products thereof (inc. lactose)		х			Х	
Nuts and products thereof (incl. oil)						
- Hazelnut		х			Х	
- Walnut		х			Х	
- Almond		х			Х	
- Cashew		х			Х	
- Pecan nut		х			Х	
- Brazil nut		х			Х	
- Pistachio nut		х			Х	
- Macadamia nut		х			Х	
Celery and products thereof		х			Х	
Mustard and products thereof		х			Х	
Sesame and products thereof (inc. oil)		х			Х	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l		Х			Х	
expressed as SO2						
Lupine and products thereof		Х			Х	
Molluscs and products thereof		Х			Х	

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Legal Information

The supplier hereby declares that <u>all products</u> delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

<u>Contaminants</u>: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

<u>Material and articles coming into contact with food</u>: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

<u>Pesticide residues:</u> EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

<u>Coating materials</u>: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration:

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011, EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
Quality operator	Quality team
Date: 03/06/2025	Date: 03/06/2025
Version Number	V06.2025