

ORGANIC TOASTED COCONUT CHIPS-BBQ

PRODUCT SPECIFICATION (Spec No: 2.15)

PRODUCT DESCRIPTION

Organic Toasted Coconut Chips-BBQ is a unique, innovative & healthy snack which is produced by drying fancy cut of white until it gets toasted as crunch. It would be perfect as a breakfast cereal enhancer & healthy snack which is substitute for other snacks.

INGREDIENTS

Coconut, salt, BBQ flavor

PACKAGING

50g,100g, 250g, standup pouch or snack pouch & 10kg inner poly bag & outer craft bag or carton

STORAGE

Store in a cool, dry place

SHELF LIFE

18 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. EU. USDA Organic

SENSORY CHARACTERISTICS	
Texture	Characteristic dried coconut chips
Taste	Characteristic BBQ & desiccated coconut taste Free from off taste including rancidity
Color	Light brown color
Aroma	Characteristic desiccated coconut & BBQ aroma
Exterior Materials	Free from any foreign matter

Physical & Chemical Standards	
Parameter	Limits/Specification
Moisture	Below 1%
Ash	2.5%
Fat	65-68%
Particle size	Average 15mm – 45mm

NUTRITION FACTS	
2 servings per 50g container	
Serving size	(25g)
Amounts Per Serving	
Calories	180Kcal
	% Daily Value
Total Fat 17g	22%
Saturated Fat 16g	80%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0.4%
Total Carbohydrates 5g	2%
Dietary Fiber 3g	11%
Total Sugar 2g	
Includes 0g Added Sugars	0%
Protein 2g	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2,000 calories a day is used for general nutrition advice.

MICROBIOLOGICAL PARAMETERS	
Aerobic Plate Count (cfu/ml)	<1000
Total Coliforms (MPN/ml)	ND
E coli (CFU/ml)	ND
Salmonella (CFU/ml)	ND
Yeast and mold (CFU/ml)	<10

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