

IDAV spa

INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA
CONFETTI - CANDITI - CONFETTURE PER PASTICCERIA



SCHEMA TECNICA

PRODOTTO: FARINA DI COCCO

This desiccated coconut is made from fresh coconut which being dehydrated with machinery and had been proved with laboratory test that color is pure white with SO₂ treatment.(Max 50 PPM)

PRODUCT NAME : DESICCATED COCONUT FINE GRADE PACKING : 4 PLY CRAFT BAG AND 1 INNER

POLYETHYLENE 50 KGs, 100 LBS, 50 LBS AND 25 LBS

Our specification is conforms with the following standards ;

MICROBIOLOGICAL

- Standard Plate Count 5000 /gr Max
- Enterobacteriaceae 50/gr Max
- Mould 50/grMax
- Yeast 50/grMax
- E. Coli N.D (Not detected)
- Salmonella N.D (Not detected)

CHEMICAL

- Moisture: 3%Max
- TotalFat :63.0to67%
- Free Fatty Acid: 0.15 % as Oleic, Max
- PH PHYSICAL: 6.1to6.7

PHYSICAL

Color : White, free from yellow specks or other discoloration
Flavor : Mild and sweet with no off-flavor.

GRANULATION

- OnUSSieveNo.10 : 0 -10%
- OnUSSieveNo.14 : 4 -27%
- On US Sieve No.20 : 47 -85%
- On US Sieve No.30 : 12 - 23 %
- On US Sieve No.40 : 0 - 8 %
- PAN : 0-3%

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Nutrition Fact

Serving Size 100 g

Amount per serving	700	kcal	Calories from Fat	560 kcal
Calories			% Daily Value	
Total Fat	62.2	g	95	%
Saturated Fat	58.0	g	289	%
Trans Fat	0.0	g		
Cholesterol	0.0	mg	0	%
Sodium	30.0	mg	1	%
Total Carbohydrate	28.0	g	9	%
Dietary Fiber	22.0	g	88	%
Monounsaturated Fat	3.5	g		
Polyunsaturated Fat	0.5	g		
Sugar	3.0	g		
Protein	8.0	g		
Vitamin A	0	%	Vitamin C	0 %
Calcium	0	%	Iron	15 %

*) Percent daily value are based a 2000 calorie diet, your daily values maybe higer Lower depending on your calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2400 mg	2400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g
Calories per gram			
Fat	9		
Carbohydrate	4		
Protein	4		

ALLERGENS DECLARATION

Product Supplied :DESICCATED COCONUT

Allergens Used :Sulfite (SO₂)

Purpose :TO RETAIN WHITENESS OF DESICCATED COCONUT

Maximum Level :50 PPM

Process : Sulfite solution is sprayed after white coconut meat passed thru the grinder. Then the grated meat is blanched and dried.

There is no other allergen being used in our processes.

EMISSIONE: 01/01/2015

Luigi Ambrosio
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 RESPONSABILE ASSICURAZIONE QUALITÀ