

**SPECIFICATION STANDARD OF QUALITY  
DESICCATED COCONUT FINE**

Parameter	Unit	Specification	Method
<b>Physical :</b>			
Color		White	Visual Inspection
Flavour		Pleasant coconut taste	Organoleptic
Odour		Pleasant coconut odour	Selected Tester
Paring & Toasted Specks		Max 2 pcs/100 gr	Visual Inspection
Husk & Sprout Type Fibre		Max 6 pcs/50 kg	Visual Inspection
<b>Chemical :</b>			
Moisture Content	%	Max 3.0	Dry Oven
Fat Content	%	65.0 ± 3.0	Soxhlet Extraction
FFA	%	Max 0.10	Titrimetric
SO <sub>2</sub>	ppm	Max 50	William Monier
<b>Microbiology :</b>			
Salmonella	Colony/gram	Negative	Pour Plate
E. Coli	Colony/gram	Negative	Indole Reaction
TPC	Colony/gram	Max 5000	Pour Plate
Coliform	Colony/gram	Max 50	Pour Plate
Enterobacteriaceae	Colony/gram	Max 100	Pour Plate
Yeast	Colony/gram	Max 50	Pour Plate
Mold	Colony/gram	Max 50	Pour Plate
<b>Particle Size Fine Grade :</b>			
Sieve No. :			
14 ( 1.40 mm )	%	1-10	On Electric Sieve Shaker ( Standard Test Sieve )
16 ( 1.18 mm )	%	13-26	
20 ( 0.85 mm )	%	33-50	
30 ( 0.60 mm )	%	21 - 33	
Pan	%	0 - 12	