

**SPECIFICATION STANDARD OF QUALITY
DESICCATED COCONUT MEDIUM**

Parameter	Unit	Specification	Method
Physical :			
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
Chemical :			
Moisture Content	%	Max 3.0	Dry Oven
Fat Content	%	65.0 ± 3.0	Soxhlet Extraction
FFA	%	Max 0.10	Titrimetric
SO ₂	ppm	Max 50	William Monier
Microbiology :			
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
Particle Size Medium Grade :			
Sieve No. :			
7 (2.80 mm)	%	0-4	On Electric Sieve Shaker (Standard Test Sieve)
14 (1.40 mm)	%	7-85	
18 (1.00 mm)	%	8-25	
Pan	%	0 - 8	