

**SPECIFICATION STANDARD OF QUALITY
HIGH FAT DESICCATED COCONUT FINE**

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	Free or SO ₂ treated (50 ppm Max)	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 Fine Grade :			
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	



Shelf Life	12 months from production date Stored in a cool, dry environment
Packaging	Multiply kraft paper bag with inner polyethylene liner Standard Size: 25kg Other Sizes available: 7kg, 10kg, 50kg
Shipping	12-13 tons in a 20 feet container 26-27 tons in a 40 feet container

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