

Art. nr: 8650 for Garri – English label – “MARCOR”

DESICCATED COCONUT in CATERING BOXES

ORIGIN	SRI-LANKA, Indonesia or Philippines , repacked in Benelux
INGREDIENT	coconut meat, sulphur may be added (max 50ppm) as E220 or E223. Desiccated coconut is produced from shredded white meat of fresh and mature coconuts. Fine (Macaroon).
GMO	Product is GMO free, no labelling cfr 1830/2003 & 1829/2003 is required.

PHYSICAL CHARACTERISTICS

COLOR	White, substantially free from specks or other discolouration (max. 10 black spots per 100g)
FLAVOR	Tasty, rich coconut flavor from selected coconuts

CHEMICAL SPECIFICATIONS

MOISTURE	4.0 % maximum
OIL CONTENT	65 % +/- 5 %
FREE FATTY ACID (as oleic)	0.15% maximum
RESIDUAL SULFITE	not present

MICROBIOLOGICAL LIMITS (at production)

MOLD COUNT	1000 col/g maximum
YEAST COUNT	1000 col/g maximum
SALMONELLA/25g	Negative
AFLATOXIN B1	<2 ppb
AFLATOXIN TOTAL	<4 ppb

PACKAGING

700g foodgrade transparent plastic boxes, MARCOR label.
Packed in cardboard boxes 10 x 0.7kg.

STORAGE & SHELF LIFE

If the desiccated coconut is stored in a cool, clean, and dry place between 12° and 25°C, the shelf life will be 8 months from production, see individual product labels for details.

Keep the package from external damage of any kind.

When the product is not completely finished, reseal package tightly.

Other environmental conditions to avoid are direct sunlight, heat, and oxidizers.

Nutrition Facts	
Serving Size 100 grams	
Amount Per Serving	
Calories 660	Calories from Fat 540
% Daily Value*	
Total Fat 65g	99%
Saturated Fat 57g	286%
Cholesterol 0mg	0%
Sodium 37mg	2%
Total Carbohydrate 24g	8%
Dietary Fiber 16g	65%
Sugars 7g	
Protein 7g	
Vitamin A	0%
Vitamin C	2%
Calcium	3%
Iron	18%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
NutritionData.com	

SIZE SPECIFICATIONS

When a 100 gm sample is shaken for a period of 5 minutes on a Ro-tap machine using standard U.S. Sieves, the following are obtained:

TYPE	SCREEN #	% RETENTION	
		MINIMUM	MAXIMUM
FINE (MACAROON)	10	0	0
	14	----	10
	16/20/30	85	----
	PAN	----	12

ALLERGENS DATA

Milk proteins	1	0	Cocoa	18	0	Cinnamon	35	0
Lactose	2	0	Yeast	19	0	Vanilline	36	0
Egg products	3	0	Legumious plants	20	0	Coriander	37	0
Soya proteins	4	0	Hazelnuts, almonds	21	Rcc	Celery	38	0
Soya oil	5	0	Other nuts *	22	Rcc	Mustard	39	0
Gluten	6	0	Peanut	23	0	Umbelliferae	40	0
Wheat	7	0	Glutamate	24	0	Allura red AC E129	41	0
Rye	8	0	Sulphite (E220-E228) > 10 ppm	25	1	Patentblue V E131	42	0
Sacharose	9	rcc	BHA / BHE (E 320-E321)	26	0	Indigotine E132	43	0
Cattle beef	10	0	Benzoic acid (E 210-E 213)	27	0	Annato-lycopeen E160b d	44	0
Porc beef	11	0	Parabene (E 214-E219)	28	0	Adragantgum E413	45	0
Chicken beef	12	0	Tartrazine (E 102)	29	0	Arabic gum E414	46	0
Fish	13	0	Orange yellow S (E 110)	30	0	Sesam	47	rcc
Crustacean shell fish	14	0	Azorubin (E 122)	31	0	Mollusc	48	0
Gelatine	15	0	Amarant (E 123)	32	0	Lupin	49	0
Fructose	16	1	Cochénille red A (E 124)	33	0			
Maize	17	0	Sorbic acid (E 200 - E 203)	34	0			
1 = Present /			0 = Absent /			rcc = risk for cross contamination		