



44 Hubbell Lane, Shelton CT 06484 USA

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www.ctcoconut.com

PRODUCT TECHNICAL SPECIFICATION

Organic Coconut Flour

COUNTRY OF ORIGIN:	Philippines		
FORMS AVAILABLE:	Organic		
INGREDIENTS:	Organic pared Coconut meat		
DESCRIPTION:	By-product of the coconut meat. This coconut flour has a mouthwatering sweet nutty fragrance. A fine, 100% pure flour that allows you to bake high quality, gluten free, low carbohydrate foods. This flour is high in fiber is naturally hygroscopic with no free- flowing or anti-caking agents. Coconut flour is also very low in carbohydrates and low GI (Glycemic Index) which makes it suitable for those who want to watch their weight or are affected by diabetes.		
APPLICATIONS:	Coconut Flour can be used to make breads, cakes, pies, and other baked goods. Use 35-50% in place of other flours in most standard recipes. A variety of delicious baked goods can also be made using 100% coconut flour. Is gluten-free and hypoallergenic. Is a low – carb flour. It is ideal for baking low – carb breads and baked goods. It has fewer digestible (net) carbs than any other flour, including soy! It even has fewer digestible carbs than most vegetables.		
CERTIFICATIONS:	Kosher, Organic, Non-GMO		
QUALITY VALUES:	Color and Appearance: Cream, very fine particles Flavor and Aroma: Natural fresh coconut flavor with no-off odor. Granulation: using mesh #s 20 & 30 there is 0% retention. Using mesh # 80 there is no less than 50% retention.		
CHEMICAL VALUES:	Moisture	8 max.	AOAC 934.06 17 th Ed.
	Crude Protein	16 – 20%	
	Total Fat (g)	12% max.	AOAC 920.39 17 th Ed.
	Saturated Fat (g)	8 – 12	
	Trans Fat (g)	0	
	Cholesterol (mg)	0	
	Ash	4 – 6 %	
	Total Sugars (g)	16 – 20%	
	Carbohydrates	55 – 63%	
	Total Dietary Fiber	40 – 50%	
MICROBIOLOGICAL VALUES:	Total Plate Count (cfu/g)	5,000 max.	
	Coliform Count (cfu/g)	50 max.	AOAC 991.14 17 th Ed.
	Molds & Yeast Count (cfu/g)	<10 Y / 20 M	FDA-BAM 18.02 8 TH Ed.
	E. Coli	Negative	AOAC 996.09
	Salmonella	Negative	AOAC 999.09
PACKAGING:	Available in the following packing size: In 55lb (25kg bag) 22 bags per pallet (USA & Canada); 22lb (10kg bag) 52 bags per pallet (USA & Canada); retail packaging also available 1lb & Foodservice packing 4lb bag		
STORAGE & SHELF LIFE:	Store in clean, dry and out of sunlight at ambient tropical temperature 27 ⁰ to 30 ⁰ C & < 45% humidity. Stable up to one (1) year from production date if stored as directed.		

This product meets the requirements of the Philippine Bureau of Food and Drug and Government legislation as well as USDA & USFDA regulations.



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NUTRITIONAL DATA FOR Coconut Flour

Laboratory Report Sample Lot # 15-02

ANALYSIS	RESULT	METHOD
MOISTURE %	7.4	AOAC 934.06
ASH %	5.1	AOAC 923.03
PROTEIN %	17.4	
FAT (TOTAL) %	10.9	AOAC 920.39
CARBOHYDRATES %	59.3	AOAC 986.25
CALORIES/100G	412.2	
AEROBIC PLATE COUNT CFU/G	170	FDA_BAM 3.01
SALMONELLA +/- IN 25G	Negative	AOAC 999.09
YEAST/MOLD (BAM) CFU/G	< 10 Y / 20 M	FDA_BAM 18.02
STAPHAUREUS PLATES CFU/G	< 10	AOAC 975.55
PSEUDOMONAS +/- IN 10G	Negative	USP 30, NF 25
E.COLI +/- IN 25G	Negative	AOAC 996.09