

Parameters	Desiccated Coconut
Color and Appearance	White to light creamy white
Flavor and Aroma	Mild fresh taste and aroma characteristic of coconut with no "off" odor
Moisture	3.0% max
Recommended Storage Conditions (RSC)	Store in odor free area, away from sunlight and walls Store below 15°C at 20-50% relative humidity Avoid storage in high moisture areas Development of slight off-coloration does not affect quality of product
Packaging Sizes	Lined paper bag: 25lb, 50lb, 100lb

Nutrient	Unit	Amount per 100g
		Desiccated Coconut
Basic Components:		
Calories	Kcal	618.00
Proteins	g	5.20
Total Carbohydrates	g	19.70
Dietary Fiber	g	14.20
Sugar	g	17.10
Added Sugar	g	0.00
Total Fat	g	54.40
Saturated Fat	g	51.30
Trans Fatty Acids	g	<0.1
Cholesterol	mg	<5.0
Ash	g	1.70
Moisture	%	4.80
Minerals:		
Calcium	mg	
Sodium	mg	83.00
Potassium	mg	
Iron	mg	



Harvest to processing within 5 days

Processing to packaging within 2 hours

Desiccated Coconut

Phildesco's desiccated coconut is produced from the dried and cut meat of fresh coconuts. High in fiber and preservative-free, desiccated coconut has a variety of culinary applications and is available in the following cuts:

- Granulated cuts
Medium, macaroon, extra fine
- Specialty cuts
Flake, fancy shred, chips, slices
- Custom cuts
Please see a Phildesco representative to learn how we can provide custom cuts to meet your needs

All cuts are also available sweetened, toasted unsweetened and toasted sweetened.

Available Fair Trade Certified, organic, and non-organic

**Product specifications and nutritional based on desiccated coconut medium and macaroon cuts*

