



Finished Product Specification

Coconut Chips – 25# Bulk

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301038

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Ingredients: coconut, sodium metabisulfite (preservatives).

Product Description: A ready to eat coconut piece, mild, sweet, and typical of a coconut flavor. White, free from yellow specks and other discoloration.

Origin: Product of Philippines


BE Status: Product is not considered bioengineered.

Allergen Information:

Allergen	Ingredient In Product		Processed on Same Line		Present In Facility	
	Yes	No	Yes	No	Yes	No
Tree Nut	X- Coconut		X- Almonds, Brazil Nuts, Cashews, Coconut, Filberts, Macadamia Nuts, Pecans, Pine Nuts, Pistachios, Walnuts		X- Almonds, Brazil Nuts, Cashews, Coconut, Filberts, Macadamia Nuts, Pecans, Pine Nuts, Pistachios, Walnuts	
Peanut		X	X		X	
Wheat		X	X		X	
Soy		X	X		X	
Milk		X	X		X	
Egg		X	X		X	
Sesame		X	X		X	

Code Dating: Best by date in MM/DD/YY format (example: 10/05/14) and Julian pack date (example: 14032) printed on the label

Labeling Parameters: The outside of the carton is labeled with a white 2.5"x4" label printed with the product name, ingredient statement, allergen statement (if applicable), disclaimer, manufacturer name, city, state, and zip code, kosher symbol (if applicable), weight, and lot code.

Certifications: Certified Kosher Pareve. 

COA Request: Microbiological testing can be done at this time per the customer's request.

SDS: Our food product, which is considered to be generally regarded as safe (GRAS), does not require a SDS.

Packaging Parameters: Polyethylene lined multiwall Kraft paper.

Stacked: 10x5

Cases per pallet: 50

Finished Case Weight: 26#

Nutritional Information- Per 100g

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Added Sugar (g)	0	0
Calories (kcal)	216.00	720.00	Protein (g)	2.40	8.00
Fat (g)	20.40	68.00	Vitamins		
Saturated Fat (g)	19.20	64.00	Vitamin D - mcg (mcg)	0.90	3.00
Trans Fatty Acid (g)	0	0	Minerals		
Cholesterol (mg)	0	0	Sodium (mg)	7.20	24.00
Carbohydrates (g)	6.00	20.00	Calcium (mg)	2.10	7.00
Dietary Fiber (US 2016) (g)	10.50	35.00	Iron (mg)	0.60	2.00
Total Sugars (g)	1.50	5.00	Potassium (mg)	202.20	674.00

Microbiological Allowances:

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method</u>
Aerobic Plate Count	≤20,000	cfu/g	AOAC 990.12
E.coli / Coliform	≤10	cfu/g	AOAC 991.14
Listeria monocytogenes	Negative	25 g	AOAC 2016.08
Salmonella	Negative	25 g	AOAC 2016.01
Yeast	<100	cfu/g	AOAC 2014.05 Modified
Mold	<500	cfu/g	AOAC 2014.05 Modified