

PETER PAUL PHILIPPINE CORPORATION	
QUALITY ASSURANCE DEPARTMENT	
PRODUCT SPECIFICATION MANUAL	Issue No. 7
DESICCATED COCONUT	Date of Issue 21.02.25
	Revision No. 2
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**PRODUCT NAME:** DESICCATED COCONUT MACAROON (Phildesco)

**PRODUCT CODE:** 201PP – GRANULAR CUT

**GENERAL WARRANTY:** This material meets the requirement of Food and Drug Administration (FDA) Philippines and Government Legislation.

#### A. PHYSICAL

Color and Appearance White to light creamy white, reasonably free from any extraneous foreign matter

Vegetable matter in the form 50 pcs per 100 g  
fiber, parings, burnt particles,  
black and gray DCN particles

Flavor and Aroma Mild, fresh and characteristics of coconut with no off odor

Size Fine granular cut

Granulation When 100 grams sample is shaken for five (5) minutes on a sieve shaker, using US Standard sieves, result shall fall within the following limits:

Screen No	% Retained on	
	Minimum	Maximum
10	0	1
14	1	20
16	10	31
20	30	65
30	12	35
Pan	1	12

#### B. CHEMICAL

Moisture 3.0% max

Total Fat (dry weight) 62 - 72%

Free Fatty Acid (as Lauric Acid) 0.15% max

Peroxide Value 3 meq/kg max

pH (10% dispersion) 6.0 - 6.7

Lipase Negative

Sulfite (as ppm SO<sub>2</sub>) 1. Regular Concentration (about 100 to 200 ppm)  
2. Low Concentration (about 50 ppm)  
3. Sulfite free (<10 ppm – inherent to coconut)

Aflatoxin <4 ppb

#### C. MICROBIOLOGICAL

Aerobic Plate Count 5,000 CFU/g max

Yeast Count 100 CFU /g max

Mold Count 100 CFU /g max

Coliform Count 50 MPN/g max

*Salmonella* Negative in 2 x 375 grams

*Escherichia coli* <3 MPN/g

Issued to: Sales Department for Phildesco Inc.

Date Issued: October 6, 2025

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#### D. PACKAGING

25 lbs., 50 lbs., 80 lbs. and 100 lbs. polyethylene-lined multi-layer kraft paper bag

#### E. CODING

Lot Number: 25-170

- 25 Year produced (2025)
- 170 Production day code (June 19 or 170<sup>th</sup> day of the year)

#### F. STORAGE

Recommended temperature range and humidity: 15 to 21° C at 50% relative humidity. Store in odor-free area, out of sunlight and away from walls. Discoloration may occur through time but it will not affect the wholesome quality of the product.

Storage of desiccated coconut at low temperature may result to clumping due to inherent oil content of the product. It is recommended to hold the bags in a warm room (approximately 38°C) for 24 to 48 hours maximum to thaw and loosen the clumped desiccated coconut.

#### H. CERTIFICATIONS

Halal, Kosher, Non-GMO and Gluten-Free Certified

Acknowledged by :

Title :

Signature :

Date :
