

## Mathammana D/C Mills

Phone: +94774181573 Address: Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka e-mail: mathammanadc@gmail.com **PRODUCT INFORMATION Product Name Desiccated Coconut** Sri Lanka **Country of Origin** Natural, Full Toasted, Half Toasted, Sweetened, Salted, Sweet & Salt, Kithul Palm Syrup Coated or as per Forms Available (Organic or Conventional) customer requirement 100% pure coconut white meat Ingredients Fine Medium Chips **Grades Available** Thread (Long/Short) Flakes Shredded (Long/Short) Chiplet Produced from freshly selected matured coconuts, Description Desiccated Coconut is the dehydrated white coconut meat. BRC AA, ISO 22000 (2018), FDA Approved, EU Certifications Organic, Kosher Check, USDA Organic, Sedex, Halal, CDA

| Moisture                       | 2.5 % max    | Natural Sugar | 6.3/100g     |
|--------------------------------|--------------|---------------|--------------|
| Total Fat (as is)              | 64-69%       | Ash           | 1.7%         |
| Free Fatty Acid<br>(as Lauric) | 0.2%         | Saturated Fat | 12.5g/20g    |
| Gluten                         | Not Detected | Trans Fat     | Not Detected |
| Aflatoxin                      | Not Detected | Cholesterol   | Not Detected |

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### MICROBIOLOGICAL LIMITS

Desiccated Coconut shall comply with the limits given in Table 3 when tested in accordance with the methods prescribed in Column 7 of the table

| No. (1) | Test organism (2)          | n (3) | c (4) | Limit<br>gra      | -                 | Method of test (7) |
|---------|----------------------------|-------|-------|-------------------|-------------------|--------------------|
|         |                            |       |       | m(5)              | M(6)              |                    |
| i)      | Aerobic plate<br>count     | 5     | 2     | 5*10 <sup>3</sup> | 1*10 <sup>4</sup> | SLS 516:Part 1     |
| ii)     | <b>Yeasts and</b><br>Mould | 5     | 2     | 50                | 100               | SLS 516:Part 2     |
| iii)    | Total Coliforms            | 5     | 2     | 0                 | 10                | SLS 516:Part 3     |
| iv)     | Escherichia coli           | 5     | 0     | 0                 | 00                | SLS 516:Part 12    |
| v)      | Salmonella                 | 5     | 0     | 0                 | 00                | SLS 516:Part 5     |

Where, n = number of sample units to be tested;

c = maximum allowable number of sample units yielding values between m and M;

m = limit under which a count is acceptable for any sample unit: and

M = limit above which a count is unacceptable for any sample unit

## PACKAGING

Available in 250g up to 50kg bags

## **STORAGE & SHELF LIFE**

Recommended temperature range and humidity: 18-28 °C at 20-50 relative humidity.

Store in odor-free area, out of sunlight and away from walls. Avoid storage in high moisture areas.

Best to Use: Period from production date as follows: Within 1 Year

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NUTRITIONAL DATA

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#### **AMOUNT PER 100g SERVING BASIC COMPONENTS Total Calories** 693 kcal Protein 9 max g Carbohydrates 13 g Sugar Total 6.3 g Fat Total 64-69 % Saturated Fat 62.50 g Trans Fat 0 g Cholesterol 0 g Moisture 2.5 % Ash 1.7 % Minerals Calcium 0.07 mg Iron 0.07 mg Sodium 1.61 mg

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FINE |  |   |  |  |
|--|--|---|--|--|
| Product Code :- M119 - 001                     |  |   |  |  |
| PRODUCT CHA                                    |  |   |  |  |
| TECHNICAL NAME                                 | Desiccated Coconut Fine Grade              |   |  |  |
| SPECIFIC RAW MATERIAL                          | 100% pure coconut kernel                   |   |  |  |
| USED   |  |   |  |  |
| APPEARANCE OF                                  | White colour particles                     |   |  |  |
| FINISHED PRODUCT                               |  |   |  |  |
| AVAILABILITY                                   | Conventional or Organic                    |   |  |  |
| PROCESS DESCRIPTION                            | 100% passes through 10 squares             |   |  |  |
|  | per inch sieve. Free of extraneous matters |   |  |  |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated         |   |  |  |
| TABLE AND PLAYOUR                              | coconut                                    | A CONTRACTOR OF |  |  |
| SHELF LIFE                                     | 1 year                                     |   |  |  |
| PACKAGING                                      | As per buyer's requirement. Net            |   |  |  |
|  | weight with inner food grade               |   |  |  |
|  | polythene bag and outer paper              |   |  |  |
|  | sack                                       |   |  |  |
|  | MICROBIOLOGICAL S                          |   |  |  |
| TEST   | METHOD OF TESTING                          | SPECIFICATIONS  |  |  |
| Aerobic Plate Count                            | ISO 4833:2013                              | < 5000 cfu per gram   |  |  |
| Yeast and Mould                                | ISO 21527-02:2008                          | < 50 cfu per gram   |  |  |
| Total Coliforms                                | ISO 4831:2006                              | NIL   |  |  |
| Salmonella                                     | ISO 6579-01:2017                           | NIL   |  |  |
| E.coli   | ISO 7251:2005                              | NIL   |  |  |
| Infestation                                    | Visual Observation                         | NIL   |  |  |
| Foreign Matter                                 | Visual Observation                         | NIL   |  |  |
| Faecal streptococci                            | ISO 7251:2005                              | < 50 cfu per gram   |  |  |
| PHYSICAL AND CHEMICAL STANDARDS                |  |   |  |  |
| TEST   | METHOD OF TESTING                          | SPECIFICATION   |  |  |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013              | Below 2%  |  |  |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013              | 64-69%  |  |  |
| Free Fatty Acids, Calculated as Lauric Acid    | SLS 98: 1998 Appendix E: 2013              | 0.2%  |  |  |
| Shred Size                                     | 10 square per inch sieve                   | 100% passes   |  |  |
| Aflatoxin                                      | FST-WI01 Chapter 14                        | Nil   |  |  |

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| PRODUCT SP                      | ECIFICATION: DESICCATED              | COCONUT FINE - FULL TOASTED |  |
|---------------------------------|--------------------------------------|-----------------------------|--|
|                                 | Product Code :- M                    | [119 - 002                  |  |
| PRODUCT C                       | HARACTERISTICS                       |                             |  |
| TECHNICAL NAME                  | Desiccated Coconut Fine Grade -      |                             |  |
|                                 | Full Toasted                         |                             |  |
| SPECIFIC RAW                    | 100% pure coconut kernel             |                             |  |
| MATERIAL USED                   |                                      |                             |  |
| APPEARANCE OF                   | Golden brown colour particles        |                             |  |
| FINISHED PRODUCT                |                                      |                             |  |
| AVAILABILITY                    | Conventional or Organic              |                             |  |
| PROCESS                         | 100% passes through 10 squares       |                             |  |
| DESCRIPTION                     | per inch sieve. Free of extraneous   |                             |  |
|                                 | matters                              |                             |  |
| TASTE AND FLAVOUR               | Characteristic taste of desiccated   |                             |  |
|                                 | coconut                              |                             |  |
| SHELF LIFE                      | 1 year                               |                             |  |
| PACKAGING                       | As per buyer's requirement. Net      |                             |  |
|                                 | weight with inner food grade         |                             |  |
|                                 | polythene bag and outer paper sack   |                             |  |
|                                 |                                      |                             |  |
| TEST                            | MICROBIOLOGICAI<br>METHOD OF TESTING | SPECIFICATIONS              |  |
|                                 |                                      |                             |  |
| Aerobic Plate Count             | ISO 4833:2013                        | < 5000 cfu per gram         |  |
| Yeast and Mould                 | ISO 21527-02:2008                    | < 50 cfu per gram           |  |
| Total Coliforms                 | ISO 4831:2006                        | NIL                         |  |
| Salmonella                      | ISO 6579-01:2017                     | NIL                         |  |
| E.coli                          | ISO 7251:2005                        | NIL                         |  |
| Infestation                     | Visual Observation                   | NIL                         |  |
| Foreign Matter                  | Visual Observation                   | NIL                         |  |
| Faecal streptococci             | ISO 7251:2005                        | < 50 cfu per gram           |  |
| PHYSICAL AND CHEMICAL STANDARDS |                                      |                             |  |
| TEST                            | METHOD OF TESTING                    | SPECIFICATION               |  |
| Moisture Content                | SLS 98: 1998 Appendix C: 2013        | Below 1.5%                  |  |
| Oil Content                     | SLS 98: 1998 Appendix D: 2013        | 64-69%                      |  |
| Free Fatty Acids, Calculated    | SLS 98: 1998 Appendix E: 2013        | 0.2%                        |  |
| as Lauric Acid                  |                                      |                             |  |
| Shred Size                      | 10 square per inch sieve             | 100% passes                 |  |
| Aflatoxin                       | FST-WI01 Chapter 14                  | Nil                         |  |
|                                 | *                                    |                             |  |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FINE – HALF TOASTED |   |   |  |
|---|---|---|--|
|   | Product Code :- M119 - 003  |   |  |
| PRODUCT CHA   | RACTERISTICS  | and the set of the local data   |  |
| TECHNICAL NAME  | Desiccated Coconut Fine Grade – Half<br>Toasted   | ALL AND A |  |
| SPECIFIC RAW MATERIAL<br>USED                                 | 100% pure coconut kernel  | A SALE AND A SALE AND A SALE  |  |
| APPEARANCE OF FINISHED<br>PRODUCT                             | Light brown colour particles  | Contraction of the second second second   |  |
| AVAILABILITY  | Conventional or Organic   |   |  |
| PROCESS DESCRIPTION   | 100% passes through 10 squares per<br>inch sieve. Free of extraneous matters                          |   |  |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated coconut  |   |  |
| SHELF LIFE  | 1 year  |   |  |
| PACKAGING   | As per buyer's requirement. Net<br>weight with inner food grade<br>polythene bag and outer paper sack | CORRECT   |  |
|   | IICROBIOLOGICAL STANDA  | DDC   |  |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS  |  |
|   |   |   |  |
| Aerobic Plate Count   | ISO 4833:2013   | < 5000 cfu per gram   |  |
| Yeast and Mould   | ISO 21527-02:2008   | < 50 cfu per gram   |  |
| Total Coliforms   | ISO 4831:2006   | NIL   |  |
| Salmonella  | ISO 6579-01:2017  | NIL   |  |
| E.coli  | ISO 7251:2005   | NIL   |  |
| Infestation   | Visual Observation  | NIL   |  |
| Foreign Matter  | Visual Observation  | NIL   |  |
| Faecal streptococci   | ISO 7251:2005   | < 50 cfu per gram   |  |
| PHYSICAL AND CHEMICAL STANDARDS                               |   |   |  |
| TEST  | METHOD OF TESTING   | SPECIFICATION   |  |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013   | Below 1.5%  |  |
| Oil Content   | SLS 98: 1998 Appendix D: 2013   | 64-69%  |  |
| Free Fatty Acids, Calculated as Lauric Acid                   | SLS 98: 1998 Appendix E: 2013   | 0.2%  |  |
| Shred Size  | 10 square per inch sieve  | 100% passes   |  |
| Aflatoxin   | FST-WI01 Chapter 14   | Nil   |  |

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| FRODUCT SPECIFICATI             | ON: DESICCATED COCONUT FINE -               | FULL IUASIED & SWEETENED           |
|---------------------------------|---|------------------------------------|
|                                 | Product Code :- M119 - 004                  |                                    |
|                                 | T CHARACTERISTICS                           |                                    |
| TECHNICAL NAME                  | Desiccated Coconut Fine Grade – Full        |                                    |
|                                 | Toasted & Sweetened                         |                                    |
| SPECIFIC RAW                    | 100% pure coconut kernel with cane sugar or |                                    |
| MATERIAL USED                   | coconut sugar (10-15%) syrup as per buyer's |                                    |
|                                 | requirement.                                |                                    |
| APPEARANCE OF                   | Golden brown colour particles               |                                    |
| FINISHED PRODUCT                |   |                                    |
| AVAILABILITY                    | Conventional or Organic (Upon Availability) | CALLER AND A REAL                  |
| PROCESS DESCRIPTION             | 100% passes through 10 squares per inch     | A CARLES AND A CARLES AND A CARLES |
|                                 | sieve. Free of extraneous matters           |                                    |
| TASTE AND FLAVOUR               | Characteristic taste of desiccated coconut  | New York Law A                     |
|                                 | with a mild sweet flavour                   |                                    |
| SHELF LIFE                      | 1 year                                      |                                    |
| PACKAGING                       | As per buyer's requirement. Net weight with |                                    |
|                                 | inner food grade polythene bag and outer    |                                    |
|                                 | paper sack                                  |                                    |
|                                 | MICROBIOLOGICAL STANDA                      |                                    |
| TEST                            | METHOD OF TESTING                           | SPECIFICATIONS                     |
| Aerobic Plate Count             | ISO 4833:2013                               | < 5000 cfu per gram                |
|                                 |   |                                    |
| Yeast and Mould                 | ISO 21527-02:2008                           | < 50 cfu per gram                  |
|                                 |   |                                    |
| Total Coliforms                 | ISO 4831:2006                               | 0-5                                |
| C.A. II                         | ISO 6579-01:2017                            | NII                                |
| Salmonella                      | 150 6579-01:2017                            | NIL                                |
|                                 | ISO 7251:2005                               | NII                                |
| E.coli                          | 180 7251:2005                               | NIL                                |
| Infestation                     | Visual Observation                          | NIL                                |
|                                 |   |                                    |
| Foreign Matter                  | Visual Observation                          | NIL                                |
| e e                             |   |                                    |
| Faecal streptococci             | ISO 7251:2005                               | < 50 cfu per gram                  |
|                                 | PHYSICAL AND CHEMICAL STAN                  | IDARDS                             |
| TEST                            | METHOD OF TESTING                           | SPECIFICATION                      |
| Moisture Content                |   |                                    |
| moisture Content                | SLS 98: 1998 Appendix C: 2013               | Below 2.0%                         |
| Oil Content                     | SLS 98: 1998 Appendix D: 2013               | 64-69%                             |
|                                 | 525 70. 1770 Appendix D. 2015               |                                    |
| Free Fatty Acids, Calculated as | SLS 98: 1998 Appendix E: 2013               | 0.2%                               |
| Lauric Acid                     |   |                                    |
| Shred Size                      | 10 square per inch sieve                    | 100% passes                        |
|                                 | TE.   | <b>T</b>                           |
| Aflatoxin                       | FST-WI01 Chapter 14                         | Nil                                |
|                                 |   |                                    |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - HALF TOASTED & SWEETENED |   |   |
|---|---|---|
|   | Product Code :- M119 - 005                                  |   |
| PRODUC  | CT CHARACTERISTICS  |   |
| TECHNICAL NAME  | Desiccated Coconut Fine Grade – Half Toasted<br>& Sweetened |   |
| SPECIFIC RAW  | 100% pure coconut kernel with cane sugar or                 |   |
| MATERIAL USED   | coconut sugar (10-15%) syrup as per buyer's                 | A HESSYMIC TERILOII   |
|   | requirement   | AN A  |
| APPEARANCE OF   | Light brown colour particles                                | N   |
| FINISHED PRODUCT  | Light bio in colour putters                                 | N   |
| AVAILABILITY  | Conventional or Organic (Upon Availability)                 |   |
| PROCESS DESCRIPTION   | 100% passes through 10 squares per inch sieve.              |   |
| I ROCEDO DEDCRITICIA  | Free of extraneous matters                                  | A THE STREET WALL   |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated coconut with a           |   |
| IASIE AND FLAVOUK   |   |   |
|   | mild sweet flavour  |   |
| SHELF LIFE  | 1 year  |   |
| PACKAGING   | As per buyer's requirement. Net weight with                 |   |
|   | inner food grade polythene bag and outer paper              | A REAL COLOR AND A REAL |
|   | sack  |   |
|   | MICROBIOLOGICAL STANDARI                                    |   |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS  |
| Aerobic Plate Count   | ISO 4833:2013   | < 5000 cfu per gram   |
| Yeast and Mould   | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms   | ISO 4831:2006   | 0-5   |
| Salmonella  | ISO 6579-01:2017  | NIL   |
| E.coli  | ISO 7251:2005   | NIL   |
| Infestation   | Visual Observation  | NIL   |
| Foreign Matter  | Visual Observation  | NIL   |
| Faecal streptococci   | ISO 7251:2005   | < 50 cfu per gram   |
|   | PHYSICAL AND CHEMICAL STAND                                 | ARDS  |
| TEST  | METHOD OF TESTING   | SPECIFICATION   |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013                               | Below 2.0%  |
| Oil Content   | SLS 98: 1998 Appendix D: 2013                               | 64-69%  |
| Free Fatty Acids, Calculated as<br>Lauric Acid                            | SLS 98: 1998 Appendix E: 2013                               | 0.2%  |
| Shred Size  | 10 square per inch sieve                                    | 100% passes   |
| Aflatoxin   | FST-WI01 Chapter 14   | Nil   |
|   | r   |   |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - FULL TOASTED & SALTED |   |                     |  |
|--|---|---------------------|--|
|  | Product Code :- M119 - 006  |                     |  |
| PRODUCT CH   | ARACTERISTICS   |                     |  |
| TECHNICAL NAME   | Desiccated Coconut Fine Grade - Full<br>Toasted & Salted  | messywitchen.com    |  |
| SPECIFIC RAW MATERIAL<br>USED  | 100% pure kernel with salt (1%)   |                     |  |
| APPEARANCE OF FINISHED<br>PRODUCT                                      | Golden brown colour particles   |                     |  |
| AVAILABILITY   | Conventional or Organic   |                     |  |
| PROCESS DESCRIPTION  | 100% passes through 10 squares per inch sieve. Free of extraneous matters                             |                     |  |
| TASTE AND FLAVOUR  | Characteristic taste of desiccated coconut with a mild salt flavour                                   |                     |  |
| SHELF LIFE   | 1 year  |                     |  |
| PACKAGING  | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack |                     |  |
| N  | <b>IICROBIOLOGICAL STANDAR</b>  | DS                  |  |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS      |  |
| Aerobic Plate Count  | ISO 4833:2013   | < 5000 cfu per gram |  |
| Yeast and Mould  | ISO 21527-02:2008   | < 50 cfu per gram   |  |
| Total Coliforms  | ISO 4831:2006   | 0-5                 |  |
| Salmonella   | ISO 6579-01:2017  | NIL                 |  |
| E.coli   | ISO 7251:2005   | NIL                 |  |
| Infestation  | Visual Observation  | NIL                 |  |
| Foreign Matter   | Visual Observation  | NIL                 |  |
| Faecal streptococci  | ISO 7251:2005   | < 50 cfu per gram   |  |
| PHYS   | SICAL AND CHEMICAL STAND  | DARDS               |  |
| TEST   | METHOD OF TESTING   | SPECIFICATION       |  |
| Moisture Content   | SLS 98: 1998 Appendix C: 2013   | Below 2.0%          |  |
| Oil Content  | SLS 98: 1998 Appendix D: 2013   | 64-69%              |  |
| Free Fatty Acids, Calculated as Lauric Acid                            | SLS 98: 1998 Appendix E: 2013   | 0.2%                |  |
| Shred Size   | 10 square per inch sieve  | 100% passes         |  |
| Aflatoxin  | FST-WI01 Chapter 14   | Nil                 |  |

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Address: Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

| PRODUCT SPE                                 | CIFICATION: DESICCATED C   | COCONUT MEDIUM      |
|---|--|---------------------|
|   | Product Code :- M119 - 007   |                     |
| PRODUCT CHAR                                | RACTERISTICS   |                     |
| TECHNICAL NAME                              | Desiccated Coconut Medium Grade                                    |                     |
| SPECIFIC RAW MATERIAL                       | 100% pure kernel   |                     |
| USED  |  |                     |
| APPEARANCE OF FINISHED                      | White colour particles   |                     |
| PRODUCT                                     |  |                     |
| AVAILABILITY<br>PROCESS DESCRIPTION         | Conventional or Organic  |                     |
| PROCESS DESCRIPTION                         | 100% remains through 10 squares per inch sieve. Free of extraneous |                     |
|   | matters  |                     |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated                                 |                     |
|   | coconut  |                     |
| SHELF LIFE                                  | 1 year   |                     |
| PACKAGING                                   | As per buyer's requirement. Net                                    |                     |
|   | weight with inner food grade                                       |                     |
|   | polythene bag and outer paper sack                                 |                     |
|   |  |                     |
|   | IICROBIOLOGICAL STAND  |                     |
| TEST  | METHOD OF TESTING  | SPECIFICATIONS      |
| Aerobic Plate Count                         | ISO 4833:2013  | < 5000 cfu per gram |
| Yeast and Mould                             | ISO 21527-02:2008  | < 50 cfu per gram   |
| Total Coliforms                             | ISO 4831:2006  | NIL                 |
| Salmonella                                  | ISO 6579-01:2017   | NIL                 |
| E.coli                                      | ISO 7251:2005  | NIL                 |
| Infestation                                 | Visual Observation   | NIL                 |
| Foreign Matter                              | Visual Observation   | NIL                 |
| Faecal streptococci                         | ISO 7251:2005  | < 50 cfu per gram   |
| PHYS  | SICAL AND CHEMICAL STA   | ANDARDS             |
| TEST  | METHOD OF TESTING  | SPECIFICATION       |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013                                      | Below 2%            |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013                                      | 64-69%              |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013                                      | 0.2%                |
| Shred Size                                  | 10 square per inch sieve   | 100% remains        |
| Aflatoxin                                   | FST-WI01 Chapter 14  | Nil                 |

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| PRODUCT SPECIFIC                               | ATION: DESICCATED COCONUT   | ' MEDIUM – FULL TOASTED |
|--|---|-------------------------|
|  | Product Code :- M119 - 008  |                         |
| PRODUCT C                                      | HARACTERISTICS  |                         |
| TECHNICAL NAME                                 | Desiccated Coconut Medium Grade –<br>Full Toasted   |                         |
| SPECIFIC RAW MATERIAL<br>USED                  | 100% pure kernel  |                         |
| APPEARANCE OF FINISHED<br>PRODUCT              | Golden brown colour particles   |                         |
| AVAILABILITY                                   | Conventional or Organic   |                         |
| PROCESS DESCRIPTION                            | 100% remains through 10 squares per<br>inch sieve. Free of extraneous matters                         |                         |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated coconut  |                         |
| SHELF LIFE                                     | 1 year  |                         |
| PACKAGING                                      | As per buyer's requirement. Net<br>weight with inner food grade<br>polythene bag and outer paper sack |                         |
|  |   |                         |
|  | MICROBIOLOGICAL STAND   |                         |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS          |
| Aerobic Plate Count                            | ISO 4833:2013   | < 5000 cfu per gram     |
| Yeast and Mould                                | ISO 21527-02:2008   | < 50 cfu per gram       |
| Total Coliforms                                | ISO 4831:2006   | NIL                     |
| Salmonella                                     | ISO 6579-01:2017  | NIL                     |
| E.coli   | ISO 7251:2005   | NIL                     |
| Infestation                                    | Visual Observation  | NIL                     |
| Foreign Matter                                 | Visual Observation  | NIL                     |
| Faecal streptococci                            | ISO 7251:2005   | < 50 cfu per gram       |
| PI   | HYSICAL AND CHEMICAL STA  | ANDARDS                 |
| TEST   | METHOD OF TESTING   | SPECIFICATION           |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013   | Below 1.5%              |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013   | 64-69%                  |
| Free Fatty Acids, Calculated as<br>Lauric Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                    |
| Shred Size                                     | 10 square per inch sieve  | 100% remains            |
| Aflatoxin                                      | FST-WI01 Chapter 14   | Nil                     |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM – HALF TOASTED |  |  |
|---|--|--|
|   | Product Code :- M119 - 009   |  |
| PRODUCT CHA   | RACTERISTICS   | A DESCRIPTION  |
| TECHNICAL NAME  | Desiccated Coconut Medium Grade –  | A REAL PROPERTY AND A REAL |
|   | Half Toasted   |  |
| SPECIFIC RAW MATERIAL USED                                      | 100% pure coconut kernel   |  |
| APPEARANCE OF FINISHED<br>PRODUCT                               | Light brown colour particles   | The Astronomy Contraction  |
| AVAILABILITY  | Conventional or Organic  | ALCONTRA MANAGEMENT AND A  |
| PROCESS DESCRIPTION   | 100% remains through 10 squares per inch sieve. Free of extraneous matters | 为。并且在1940年,第一款   |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated   |  |
|   | coconut  |  |
| SHELF LIFE  | 1 year   | and the state of the state of the state  |
| PACKAGING   | As per buyer's requirement. Net weight                                     |  |
|   | with inner food grade polythene bag  |  |
|   | and outer paper sack   | Contract Press Party and   |
| MICROBIOLOGICAL STANDARDS                                       |  |  |
| TEST  | METHOD OF TESTING  | SPECIFICATIONS   |
| Aerobic Plate Count   | ISO 4833:2013  | < 5000 cfu per gram  |
| Yeast and Mould   | ISO 21527-02:2008  | < 50 cfu per gram  |
| Total Coliforms   | ISO 4831:2006  | NIL  |
| Salmonella  | ISO 6579-01:2017   | NIL  |
| E.coli  | ISO 7251:2005  | NIL  |
| Infestation   | Visual Observation   | NIL  |
| Foreign Matter  | Visual Observation   | NIL  |
| Faecal streptococci   | ISO 7251:2005  | < 50 cfu per gram  |
| PHYS  | ICAL AND CHEMICAL STAND  | ARDS   |
| TEST  | METHOD OF TESTING  | SPECIFICATION  |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013  | Below 1.5%   |
| Oil Content   | SLS 98: 1998 Appendix D: 2013  | 64-69%   |
| Free Fatty Acids, Calculated as Lauric Acid                     | SLS 98: 1998 Appendix E: 2013  | 0.2%   |
| Shred Size  | 10 square per inch sieve   | 100% remains   |
| Aflatoxin   | FST-WI01 Chapter 14  | Nil  |



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## PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM - FULL TOASTED & SWEETENED

|   | Product Code :- M119 - 010  |                     |
|---|---|---------------------|
| PRODUC                                      | CT CHARACTERISTICS  |                     |
| TECHNICAL NAME                              | Desiccated Coconut Medium Grade – Full<br>Toasted & Sweetened   |                     |
| SPECIFIC RAW                                | 100% pure coconut kernel with cane sugar or   |                     |
| MATERIAL USED                               | coconut sugar (10-15%) syrup as per buyer's requirement   |                     |
| APPEARANCE OF<br>FINISHED PRODUCT           | Golden brown colour particles   | Merch R A           |
| AVAILABILITY                                | Conventional or Organic (Upon Availability)   |                     |
| PROCESS DESCRIPTION                         | 100% remains through 10 squares per inch sieve. Free of extraneous matters                            |                     |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated coconut with a mild sweet flavour                                  |                     |
| SHELF LIFE                                  | 1 year  |                     |
| PACKAGING                                   | As per buyer's requirement. Net weight with<br>inner food grade polythene bag and outer<br>paper sack |                     |
|   | MICROBIOLOGICAL STANDA  | ARDS                |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS      |
| Aerobic Plate Count                         | ISO 4833:2013   | < 5000 cfu per gram |
| Yeast and Mould                             | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms                             | ISO 4831:2006   | 0-5                 |
| Salmonella                                  | ISO 6579-01:2017  | NIL                 |
| E.coli                                      | ISO 7251:2005   | NIL                 |
| Infestation                                 | Visual Observation  | NIL                 |
| Foreign Matter                              | Visual Observation  | NIL                 |
| Faecal streptococci                         | ISO 7251:2005   | < 50 cfu per gram   |
|   | PHYSICAL AND CHEMICAL STA   |                     |
| TEST  | METHOD OF TESTING   | SPECIFICATION       |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013   | Below 2.0%          |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013   | 64-69%              |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                |
| Shred Size                                  | 10 square per inch sieve  | 100% remains        |
| Aflatoxin                                   | FST-WI01 Chapter 14   | Nil                 |



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#### Address: Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka e-mail: mathammanadc@gmail.com **PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM - HALF TOASTED & SWEETENED** Product Code :- M119 - 011 PRODUCT CHARACTERISTICS TECHNICAL NAME Desiccated Coconut Medium Grade - Half Toasted & Sweetened SPECIFIC RAW 100% pure coconut kernel with cane sugar or MATERIAL USED coconut sugar (10-15%) syrup as per buyer's requirement APPEARANCE OF Light brown colour particles FINISHED PRODUCT AVAILABILITY Conventional or Organic (Upon Availability) **PROCESS DESCRIPTION** 100% remains through 10 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of desiccated coconut with a mild sweet flavour SHELF LIFE 1 year PACKAGING As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack MICROBIOLOGICAL STANDARDS METHOD OF TESTING TEST **SPECIFICATIONS ISO** 4833:2013 Aerobic Plate Count < 5000 cfu per gram ISO 21527-02:2008 Yeast and Mould < 50 cfu per gram **Total Coliforms** ISO 4831:2006 0-5ISO 6579-01:2017 NIL Salmonella ISO 7251:2005 NIL E.coli NIL Infestation Visual Observation Foreign Matter Visual Observation NIL ISO 7251:2005 Faecal streptococci < 50 cfu per gram PHYSICAL AND CHEMICAL STANDARDS **METHOD OF TESTING** TEST **SPECIFICATION** Moisture Content SLS 98: 1998 Appendix C: 2013 Below 2.0% SLS 98: 1998 Appendix D: 2013 Oil Content 64-69% Free Fatty Acids, Calculated as SLS 98: 1998 Appendix E: 2013 0.2% Lauric Acid Shred Size 10 square per inch sieve 100% remains Aflatoxin FST-WI01 Chapter 14 Nil

| Prepared by: Malki Gunarathne<br>Date11/03/2021 | Authorized By: Renuka Konara |
|---|------------------------------|
|---|------------------------------|



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|   | Product Code :- M119 - 012             |  |
|---|--|--|
| PRODUCT CHA                                 | RACTERISTICS                           | A CONTRACT OF  |
| TECHNICAL NAME                              | Desiccated Coconut Medium Grade –      |  |
|   | Full Toasted & Salted                  | A CALLER AND A CALLER  |
| SPECIFIC RAW MATERIAL                       | 100% pure coconut kernel with salt     | and the of the second sec |
| USED  | (1%)                                   |  |
| APPEARANCE OF FINISHED                      | Golden brown colour particles          |  |
| PRODUCT                                     |  |  |
| AVAILABILITY                                | Conventional or Organic                |  |
| PROCESS DESCRIPTION                         | 100% remains through 10 squares per    |  |
|   | inch sieve. Free of extraneous matters | The later share and a state  |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated     |  |
|   | coconut with a mild salt flavour       |  |
| SHELF LIFE                                  | 1 year                                 |  |
| PACKAGING                                   | As per buyer's requirement. Net        |  |
|   | weight with inner food grade           | 11 - Vie 0 1   |
|   | polythene bag and outer paper sack     | Huang Kitchen by Ar  |
| Μ   | ICROBIOLOGICAL STANDA                  | RDS  |
| TEST  | METHOD OF TESTING                      | SPECIFICATIONS   |
| Aerobic Plate Count                         | ISO 4833:2013                          | < 5000 cfu per gram  |
| Yeast and Mould                             | ISO 21527-02:2008                      | < 50 cfu per gram  |
| Total Coliforms                             | ISO 4831:2006                          | 0-5  |
| Salmonella                                  | ISO 6579-01:2017                       | NIL  |
| E.coli                                      | ISO 7251:2005                          | NIL  |
| Infestation                                 | Visual Observation                     | NIL  |
| Foreign Matter                              | Visual Observation                     | NIL  |
| Faecal streptococci                         | ISO 7251:2005                          | < 50 cfu per gram  |
| PHYS  | ICAL AND CHEMICAL STAN                 | DARDS  |
| TEST  | METHOD OF TESTING                      | SPECIFICATION  |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013          | Below 2.0%   |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013          | 64-69%   |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013          | 0.2%   |
| Shred Size                                  | 10 square per inch sieve               | 100% remains   |
|   |  |  |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS |  |  |
|---|--|--|
| Product Code :- M119 - 013                      |  |  |
| PRODUCT CHA                                     | RACTERISTICS   |  |
| TECHNICAL NAME                                  | Desiccated Coconut Chips Grade                                       |  |
| SPECIFIC RAW MATERIAL                           | 100% pure coconut kernel   |  |
| USED  |  |  |
| APPEARANCE OF FINISHED                          | White colour particles   |  |
| PRODUCT   |  |  |
| AVAILABILITY<br>PROCESS DESCRIPTION             | Conventional or Organic  |  |
| PROCESS DESCRIPTION                             | 100% remains through 6 squares<br>per inch sieve. Free of extraneous |  |
|   | matters  |  |
| TASTE AND FLAVOUR                               | Characteristic taste of desiccated                                   |  |
|   | coconut  | 51   |
| SHELF LIFE                                      | 1 year   |  |
| PACKAGING                                       | As per buyer's requirement. Net                                      |  |
|   | weight with inner food grade   | and the second |
|   | polythene bag and outer paper  |  |
|   | sack   |  |
| MICROBIOLOGICAL STANDARDS                       |  |  |
| TEST  | METHOD OF TESTING  | SPECIFICATIONS   |
| Aerobic Plate Count                             | ISO 4833:2013  | < 5000 cfu per gram  |
| Actobic Flate Count                             | 130 4033.2013  |  |
| Yeast and Mould                                 | ISO 21527-02:2008  | < 50 cfu per gram  |
| Total Coliforms                                 | ISO 4831:2006  | NIL  |
| Salmonella                                      | ISO 6579-01:2017   | NIL  |
| E.coli  | ISO 7251:2005  | NIL  |
| Infestation                                     | Visual Observation   | NIL  |
| Foreign Matter                                  | Visual Observation   | NIL  |
| Faecal streptococci                             | ISO 7251:2005  | < 50 cfu per gram  |
|   | HYSICAL AND CHEMICAL   |  |
| TEST  | METHOD OF TESTING  | SPECIFICATION  |
| Moisture Content                                | SLS 98: 1998 Appendix C: 2013  | Below 2.5%   |
| Oil Content                                     | SLS 98: 1998 Appendix D: 2013  | 64-69%   |
| Free Fatty Acids, Calculated as<br>Lauric Acid  | SLS 98: 1998 Appendix E: 2013  | 0.2%   |
| Shred Size                                      | Vanier caliper   | 1.5 cm – 4.5 cm  |
| Aflatoxin                                       | FST-WI01 Chapter 14  | Nil  |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - FULL TOASTED |   |                     |
|--|---|---------------------|
|  | Product Code :- M119 - 014  |                     |
| PRODUCT CHA  | ARACTERISTICS   | A Providence        |
| TECHNICAL NAME   | Desiccated Coconut Chips Grade – Full<br>Toasted  | A DR                |
| SPECIFIC RAW MATERIAL<br>USED                                  | 100% pure coconut kernel  |                     |
| APPEARANCE OF FINISHED<br>PRODUCT                              | Golden brown colour particles   |                     |
| AVAILABILITY   | Conventional or Organic   |                     |
| PROCESS DESCRIPTION  | 100% remains through 6 squares per inch sieve. Free of extraneous matters                             | 2 CARLEY            |
| TASTE AND FLAVOUR  | Characteristic taste of desiccated coconut  | - Carl              |
| SHELF LIFE   | 1 year  |                     |
| PACKAGING  | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack |                     |
| MICROBIOLOGICAL STANDARDS                                      |   |                     |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS      |
| Aerobic Plate Count  | ISO 4833:2013   | < 5000 cfu per gram |
| Yeast and Mould  | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms  | ISO 4831:2006   | NIL                 |
| Salmonella   | ISO 6579-01:2017  | NIL                 |
| E.coli   | ISO 7251:2005   | NIL                 |
| Infestation  | Visual Observation  | NIL                 |
| Foreign Matter   | Visual Observation  | NIL                 |
| Faecal streptococci  | ISO 7251:2005   | < 50 cfu per gram   |
| PHYS   | SICAL AND CHEMICAL STAND  | DARDS               |
| TEST   | METHOD OF TESTING   | SPECIFICATION       |
| Moisture Content   | SLS 98: 1998 Appendix C: 2013   | Below 1.5%          |
| Oil Content  | SLS 98: 1998 Appendix D: 2013   | 64-69%              |
| Free Fatty Acids, Calculated as Lauric<br>Acid                 | SLS 98: 1998 Appendix E: 2013   | 0.2%                |
| Shred Size   | Vanier caliper  | 1.5 cm – 4.5 cm     |
| Aflatoxin  | FST-WI01 Chapter 14   | Nil                 |



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| PRODUCT SPECIFICAT                             | TION: DESICCATED COCONUT C  | CHIPS - HALF TOASTED |
|--|---|----------------------|
|  | Product Code :- M119 - 015  |                      |
| PRODUCT CHA                                    | RACTERISTICS  |                      |
| TECHNICAL NAME                                 | Desiccated Coconut Chips Grade –<br>Half Toasted  | 14.0                 |
| SPECIFIC RAW MATERIAL USED                     | 100% pure coconut kernel  | 12 Martin            |
| APPEARANCE OF FINISHED<br>PRODUCT              | Light brown colour particles  | STATES .             |
| AVAILABILITY                                   | Conventional or Organic   |                      |
| PROCESS DESCRIPTION                            | 100% remains through 6 squares per<br>inch sieve. Free of extraneous matters                          | A A A A              |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated coconut  | and the              |
| SHELF LIFE                                     | 1 year  |                      |
| PACKAGING                                      | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack | ROYAL<br>BOYAL       |
| M  | ICROBIOLOGICAL STANDAR  | DS                   |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS       |
| Aerobic Plate Count                            | ISO 4833:2013   | < 5000 cfu per gram  |
| Aerobic Flate Count                            | 130 4855.2015   | < 5000 cru per gram  |
| Yeast and Mould                                | ISO 21527-02:2008   | < 50 cfu per gram    |
| Total Coliforms                                | ISO 4831:2006   | NIL                  |
| Salmonella                                     | ISO 6579-01:2017  | NIL                  |
| E.coli   | ISO 7251:2005   | NIL                  |
| Infestation                                    | Visual Observation  | NIL                  |
| Foreign Matter                                 | Visual Observation  | NIL                  |
| Faecal streptococci                            | ISO 7251:2005   | < 50 cfu per gram    |
| PHYS   | ICAL AND CHEMICAL STAND   | ARDS                 |
| TEST   | METHOD OF TESTING   | SPECIFICATION        |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013   | Below 1.5%           |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013   | 64-69%               |
| Free Fatty Acids, Calculated as Lauric<br>Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                 |
| Shred Size                                     | Vanier caliper  | 1.5 cm – 4.5 cm      |
| Aflatoxin                                      | FST-WI01 Chapter 14   | Nil                  |



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## PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - FULL TOASTED & SWEETENED

|                              | Product Code :- M119 - 016  |                                       |
|------------------------------|---|---------------------------------------|
| PRODUC                       | CT CHARACTERISTICS  |                                       |
| TECHNICAL NAME               | Desiccated Coconut Chips Grade – Full                                     |                                       |
|                              | Toasted & Sweetened   |                                       |
| SPECIFIC RAW                 | 100% pure coconut kernel with cane sugar or                               |                                       |
| MATERIAL USED                | coconut sugar (10-15%) syrup as per buyer's                               |                                       |
|                              | requirement   |                                       |
| APPEARANCE OF                | Golden brown colour particles   | A A A A A A A A A A A A A A A A A A A |
| FINISHED PRODUCT             |   | - Carlo Carlo                         |
| AVAILABILITY                 | Conventional or Organic (Upon Availability)                               |                                       |
| PROCESS DESCRIPTION          | 100% remains through 6 squares per inch sieve. Free of extraneous matters |                                       |
|                              | Characteristic taste of desiccated coconut                                |                                       |
| TASTE AND FLAVOUR            | with a mild sweet flavour   |                                       |
| SHELF LIFE                   | 1 year  |                                       |
| PACKAGING                    | As per buyer's requirement. Net weight with                               |                                       |
|                              | inner food grade polythene bag and outer                                  | VIII VIII (2006)                      |
|                              | paper sack  |                                       |
|                              | MICROBIOLOGICAL STANDA  | RDS                                   |
| TEST                         | METHOD OF TESTING   | SPECIFICATIONS                        |
| Aerobic Plate Count          | ISO 4833:2013   | < 5000 cfu per gram                   |
|                              |   |                                       |
| Yeast and Mould              | ISO 21527-02:2008   | < 50 cfu per gram                     |
|                              |   |                                       |
| Total Coliforms              | ISO 4831:2006   | 0-5                                   |
| Salmonella                   | ISO 6579-01:2017  | NIL                                   |
| Sumonetta                    | 130 0379-01.2017  |                                       |
| E.coli                       | ISO 7251:2005   | NIL                                   |
|                              |   |                                       |
| Infestation                  | Visual Observation  | NIL                                   |
| Franker Metter               |   | NII                                   |
| Foreign Matter               | Visual Observation  | NIL                                   |
| Faecal streptococci          | ISO 7251:2005   | < 50 cfu per gram                     |
| 1                            |   | 1 2                                   |
|                              | PHYSICAL AND CHEMICAL STAN  |                                       |
| TEST                         | METHOD OF TESTING   | SPECIFICATION                         |
| Moisture Content             | SLS 98: 1998 Appendix C: 2013   | Below 2.0%                            |
|                              |   |                                       |
| Oil Content                  | SLS 98: 1998 Appendix D: 2013   | 64-69%                                |
| Free Fatty Acids, Calculated | SLS 98: 1998 Appendix E: 2013   | 0.2%                                  |
| as Lauric Acid               | SLS 30. 1330 Appendix E: 2015   | 0.270                                 |
| Shred Size                   | Vanier caliper  | 1.5 cm – 4.5 cm                       |
|                              | vanier canper   | 1.5 cm - 7.5 cm                       |
| Aflatoxin                    | FST-WI01 Chapter 14   | Nil                                   |
|                              |   | _ · · · ·                             |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - HALF TOASTED & SWEETENED |   |                     |
|--|---|---------------------|
| Product Code :- M119 - 017   |   |                     |
| PRODUCT  | CHARACTERISTICS   |                     |
| TECHNICAL NAME   | Desiccated Coconut Chips Grade – Half<br>Toasted & Sweetened  |                     |
| SPECIFIC RAW MATERIAL<br>USED  | 100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement   |                     |
| APPEARANCE OF<br>FINISHED PRODUCT  | Light brown colour particles  |                     |
| AVAILABILITY   | Conventional or Organic (Upon Availability)   |                     |
| PROCESS DESCRIPTION  | 100% remains through 6 squares per inch sieve. Free of extraneous matters                             |                     |
| TASTE AND FLAVOUR  | Characteristic taste of desiccated coconut with a mild sweet flavour                                  |                     |
| SHELF LIFE   | 1 year  |                     |
| PACKAGING  | As per buyer's requirement. Net weight with<br>inner food grade polythene bag and outer<br>paper sack |                     |
| MICROBIOLOGICAL STANDARDS  |   |                     |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS      |
| Aerobic Plate Count  | ISO 4833:2013   | < 5000 cfu per gram |
| Yeast and Mould  | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms  | ISO 4831:2006   | 0-5                 |
| Salmonella   | ISO 6579-01:2017  | NIL                 |
| E.coli   | ISO 7251:2005   | NIL                 |
| Infestation  | Visual Observation  | NIL                 |
| Foreign Matter   | Visual Observation  | NIL                 |
| Faecal streptococci  | ISO 7251:2005   | < 50 cfu per gram   |
| PHYSICAL AND CHEMICAL STANDARDS  |   |                     |
| TEST   | METHOD OF TESTING   | SPECIFICATION       |
| Moisture Content   | SLS 98: 1998 Appendix C: 2013   | Below 2.0%          |
| Oil Content  | SLS 98: 1998 Appendix D: 2013   | 64-69%              |
| Free Fatty Acids, Calculated as<br>Lauric Acid                             | SLS 98: 1998 Appendix E: 2013   | 0.2%                |
| Shred Size   | Vanier caliper  | 1.5 cm – 4.5 cm     |
| Aflatoxin  | FST-WI01 Chapter 14   | Nil                 |

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| PRODUCT SPECIFICATION                       | : DESICCATED COCONUT CHIP              | S – FULL TOASTED & SALTED  |
|---|--|--|
|   | Product Code :- M119 - 018             |  |
| PRODUCT CHA                                 | RACTERISTICS                           |  |
| TECHNICAL NAME                              | Desiccated Coconut Chips Grade –       |  |
|   | Full Toasted & Salted                  |  |
| SPECIFIC RAW MATERIAL                       | 100% pure coconut kernel with salt     |  |
| USED  | (1%)                                   |  |
| APPEARANCE OF FINISHED                      | Golden brown colour particles          |  |
| PRODUCT                                     |  |  |
| AVAILABILITY                                | Conventional or Organic                |  |
| PROCESS DESCRIPTION                         | 100% remains through 6 squares per     |  |
|   | inch sieve. Free of extraneous matters |  |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated     |  |
|   | coconut with a mild salt flavour       |  |
| SHELF LIFE                                  | 1 year                                 |  |
| PACKAGING                                   | As per buyer's requirement. Net        |  |
|   | weight with inner food grade           | and the second sec |
|   | polythene bag and outer paper sack     |  |
|   | IICROBIOLOGICAL STANDA                 |  |
| TEST  | METHOD OF TESTING                      | SPECIFICATIONS   |
|   |  |  |
| Aerobic Plate Count                         | ISO 4833:2013                          | < 5000 cfu per gram  |
| Yeast and Mould                             | ISO 21527-02:2008                      | < 50 cfu per gram  |
| Total Coliforms                             | ISO 4831:2006                          | 0-5  |
| Salmonella                                  | ISO 6579-01:2017                       | NIL  |
| E.coli                                      | ISO 7251:2005                          | NIL  |
| Infestation                                 | Visual Observation                     | NIL  |
| Foreign Matter                              | Visual Observation                     | NIL  |
| Faecal streptococci                         | ISO 7251:2005                          | < 50 cfu per gram  |
| PHY   | SICAL AND CHEMICAL STAN                | DARDS  |
| TEST  | METHOD OF TESTING                      | SPECIFICATION  |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013          | Below 2.0%   |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013          | 64-69%   |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013          | 0.2%   |
| Shred Size                                  | Vanier caliper                         | 1.5 cm – 4.5 cm  |
| Aflatoxin                                   | FST-WI01 Chapter 14                    | Nil  |

| Prepared by: Malki Gunarathne | Authorized By: Renuka Konara |
|-------------------------------|------------------------------|
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# PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS – FULL TOASTED SWEETENED & SALTED Product Code :- M119 - 019 PRODUCT CHAPACTERISTICS

| PRODUCT CHARACTERISTICS |   |  |
|-------------------------|---|--|
| TECHNICAL NAME          | Desiccated Coconut Chips Grade – Full       |  |
|                         | Toasted Sweetened & Salted                  |  |
| SPECIFIC RAW            | 100% pure coconut kernel with cane sugar or |  |
| MATERIAL USED           | coconut sugar (10-15%) syrup and salt (1%)  |  |
|                         | as per buyer's requirement                  |  |
| APPEARANCE OF           | Golden brown colour particles               |  |
| FINISHED PRODUCT        | _   |  |
| AVAILABILITY            | Conventional or Organic                     |  |
| PROCESS DESCRIPTION     | 100% remains through 6 squares per inch     |  |
|                         | sieve. Free of extraneous matters           |  |
| TASTE AND FLAVOUR       | Characteristic taste of desiccated coconut  |  |
|                         | with a mild sweet and salt flavour          |  |
| SHELF LIFE              | 1 year                                      |  |
| PACKAGING               | As per buyer's requirement. Net weight with |  |
|                         | inner food grade polythene bag and outer    |  |
|                         | paper sack                                  |  |
|                         |   |  |



| MICROBIOLOGICAL STANDARDS                      |                               |                     |
|--|-------------------------------|---------------------|
| TEST   | METHOD OF TESTING             | SPECIFICATIONS      |
| Aerobic Plate Count                            | ISO 4833:2013                 | < 5000 cfu per gram |
| Yeast and Mould                                | ISO 21527-02:2008             | < 50 cfu per gram   |
| Total Coliforms                                | ISO 4831:2006                 | 0-5                 |
| Salmonella                                     | ISO 6579-01:2017              | NIL                 |
| E.coli   | ISO 7251:2005                 | NIL                 |
| Infestation                                    | Visual Observation            | NIL                 |
| Foreign Matter                                 | Visual Observation            | NIL                 |
| Faecal streptococci                            | ISO 7251:2005                 | < 50 cfu per gram   |
|  | PHYSICAL AND CHEMICAL ST      | ANDARDS             |
| TEST   | METHOD OF TESTING             | SPECIFICATION       |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013 | Below 2.0%          |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013 | 64-69%              |
| Free Fatty Acids, Calculated as<br>Lauric Acid | SLS 98: 1998 Appendix E: 2013 | 0.2%                |
| Shred Size                                     | Vanier caliper                | 1.5 cm – 4.5 cm     |
| Aflatoxin                                      | FST-WI01 Chapter 14           | Nil                 |

| Prepared by: Malki Gunarathne | Authorized By: Renuka Konara |
|-------------------------------|------------------------------|
| Date11/03/2021                |                              |



Phone: +94774181573

| PRODUCT SPECIFICATION: DESICCATED COCONUT THREAD |   |   |
|--|---|---|
|  | Product Code :- M119 - 02   | 20  |
| PRODUCT CH                                       | ARACTERISTICS   |   |
| TECHNICAL NAME                                   | Desiccated Coconut Thread Grade   |   |
| SPECIFIC RAW MATERIAL<br>USED                    | 100% pure coconut kernel  | 221AL   |
| APPEARANCE OF FINISHED<br>PRODUCT                | White colour particles  | A STATISTICS  |
| AVAILABILITY                                     | Conventional or Organic   | A Barris and and a second   |
| PROCESS DESCRIPTION                              | 100% remains through 10 squares<br>per inch sieve. Free of extraneous<br>matters                      | Constant of the second of the |
| TASTE AND FLAVOUR                                | Characteristic taste of desiccated coconut  | A PARA  |
| SHELF LIFE                                       | 1 year  | A STATE   |
| PACKAGING  | As per buyer's requirement. Net<br>weight with inner food grade<br>polythene bag and outer paper sack | wiseGEEK  |
| MICROBIOLOGICAL STANDARDS                        |   |   |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS  |
| Aerobic Plate Count                              | ISO 4833:2013   | < 5000 cfu per gram   |
| Yeast and Mould                                  | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms                                  | ISO 4831:2006   | NIL   |
| Salmonella                                       | ISO 6579-01:2017  | NIL   |
| E.coli   | ISO 7251:2005   | NIL   |
| Infestation                                      | Visual Observation  | NIL   |
| Foreign Matter                                   | Visual Observation  | NIL   |
| Faecal streptococci                              | ISO 7251:2005   | < 50 cfu per gram   |
|  | HYSICAL AND CHEMICAL S  |   |
| TEST   | METHOD OF TESTING   | SPECIFICATION   |
| Moisture Content                                 | SLS 98: 1998 Appendix C: 2013   | Below 2.5%  |
| Oil Content                                      | SLS 98: 1998 Appendix D: 2013   | 64-69%  |
| Free Fatty Acids, Calculated as<br>Lauric Acid   | SLS 98: 1998 Appendix E: 2013   | 0.2%  |
| Shred Size                                       | Vanier caliper  | 1.5 cm – 3.0 cm   |
| Aflatoxin  | FST-WI01 Chapter 14   | Nil   |
|  | 1   | J   |

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#### Phone: +94774181573

| PRODUCT SPI                                    | CIFICATION: DESICCATED (  | COCONUT LONG THREAD                   |
|--|---|---------------------------------------|
|  | Product Code :- M119 -  | 021                                   |
| PRODUCT CH                                     | ARACTERISTICS   |                                       |
| TECHNICAL NAME                                 | Desiccated Coconut Long Thread<br>Grade   | A REAL PROVIDENCE                     |
| SPECIFIC RAW MATERIAL<br>USED                  | 100% pure coconut kernel  | A PROVIDE                             |
| APPEARANCE OF FINISHED<br>PRODUCT              | White colour particles  | APPARt AND                            |
| AVAILABILITY                                   | Conventional or Organic   | A A A A A A A A A A A A A A A A A A A |
| PROCESS DESCRIPTION                            | 100% remains through 10 squares<br>per inch sieve. Free of extraneous<br>matters                      |                                       |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated coconut  | SEE CORDA                             |
| SHELF LIFE                                     | 1 year  |                                       |
| PACKAGING                                      | As per buyer's requirement. Net<br>weight with inner food grade<br>polythene bag and outer paper sack |                                       |
|  | MICROBIOLOGICAL STA   | NDARDS                                |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS                        |
| Aerobic Plate Count                            | ISO 4833:2013   | < 5000 cfu per gram                   |
| Yeast and Mould                                | ISO 21527-02:2008   | < 50 cfu per gram                     |
| Total Coliforms                                | ISO 4831:2006   | NIL                                   |
| Salmonella                                     | ISO 6579-01:2017  | NIL                                   |
| E.coli   | ISO 7251:2005   | NIL                                   |
| Infestation                                    | Visual Observation  | NIL                                   |
| Foreign Matter                                 | Visual Observation  | NIL                                   |
| Faecal streptococci                            | ISO 7251:2005   | < 50 cfu per gram                     |
|  | HYSICAL AND CHEMICAL  |                                       |
| TEST   | METHOD OF TESTING   | SPECIFICATION                         |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013   | Below 2.5%                            |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013   | 64-69%                                |
| Free Fatty Acids, Calculated as<br>Lauric Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                                  |
| Shred Size                                     | Vanier caliper  | 1.5 cm – 3.5 cm                       |
| Aflatoxin                                      | FST-WI01 Chapter 14   | Nil                                   |

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|  | Product Code :- M119 - 022  |   |
|--|---|---|
| PRODUCT CHA                                    | RACTERISTICS  | CERTIFICATION CONTRACTOR                |
| TECHNICAL NAME                                 | Desiccated Coconut Thread Grade –<br>Full Toasted   | ALL CARLES                              |
| SPECIFIC RAW MATERIAL USED                     | 100% pure coconut kernel  | DE ENERTIES                             |
| APPEARANCE OF FINISHED<br>PRODUCT              | Golden brown colour particles   |   |
| AVAILABILITY                                   | Conventional or Organic   | A TO |
| PROCESS DESCRIPTION                            | 100% remains through 10 squares per inch sieve. Free of extraneous matters                            |   |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated coconut  | 此何过去。我们的自                               |
| SHELF LIFE                                     | 1 year  |   |
| PACKAGING                                      | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack |   |
| M  | ICROBIOLOGICAL STANDAR  | DS                                      |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS                          |
| Aerobic Plate Count                            | ISO 4833:2013   | < 5000 cfu per gram                     |
| Yeast and Mould                                | ISO 21527-02:2008   | < 50 cfu per gram                       |
| Total Coliforms                                | ISO 4831:2006   | NIL                                     |
| Salmonella                                     | ISO 6579-01:2017  | NIL                                     |
| E.coli   | ISO 7251:2005   | NIL                                     |
| Infestation                                    | Visual Observation  | NIL                                     |
| Foreign Matter                                 | Visual Observation  | NIL                                     |
| Faecal streptococci                            | ISO 7251:2005   | < 50 cfu per gram                       |
| PHYS   | ICAL AND CHEMICAL STAND   | ARDS                                    |
| TEST   | METHOD OF TESTING   | SPECIFICATION                           |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013   | Below 1.5%                              |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013   | 64-69%                                  |
| Free Fatty Acids, Calculated as Lauric<br>Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                                    |
| Shred Size                                     | Vanier caliper  | 1.5 cm – 3.0 cm                         |
|  |   | 1                                       |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT THREAD - HALF TOASTED |  |   |  |
|---|--|---|--|
|   | Product Code :- M119 - 023   |   |  |
| PRODUCT CHA   | RACTERISTICS   | and the second se |  |
| TECHNICAL NAME  | Desiccated Coconut Thread Grade –<br>Half Toasted                          | and the second  |  |
| SPECIFIC RAW MATERIAL USED                                      | 100% pure coconut kernel   | A A A A A A A A A A A A A A A A A A A   |  |
| APPEARANCE OF FINISHED  | Light brown colour particles   |   |  |
| PRODUCT   |  | Altan Altan   |  |
| AVAILABILITY  | Conventional or Organic  |   |  |
| PROCESS DESCRIPTION   | 100% remains through 10 squares per inch sieve. Free of extraneous matters |   |  |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated   |   |  |
|   | coconut  | A CARLEN A  |  |
| SHELF LIFE  | 1 year   |   |  |
| PACKAGING   | As per buyer's requirement. Net weight                                     |   |  |
|   | with inner food grade polythene bag  |   |  |
|   | and outer paper sack   |   |  |
| MICROBIOLOGICAL STANDARDS                                       |  |   |  |
| TEST  | METHOD OF TESTING  | SPECIFICATIONS  |  |
| Aerobic Plate Count   | ISO 4833:2013  | < 5000 cfu per gram   |  |
| Yeast and Mould   | ISO 21527-02:2008  | < 50 cfu per gram   |  |
| Total Coliforms   | ISO 4831:2006  | NIL   |  |
| Salmonella  | ISO 6579-01:2017   | NIL   |  |
| E.coli  | ISO 7251:2005  | NIL   |  |
| Infestation   | Visual Observation   | NIL   |  |
| Foreign Matter  | Visual Observation   | NIL   |  |
| Faecal streptococci   | ISO 7251:2005  | < 50 cfu per gram   |  |
| PHYS  | PHYSICAL AND CHEMICAL STANDARDS  |   |  |
| TEST  | METHOD OF TESTING  | SPECIFICATION   |  |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013  | Below 1.5%  |  |
| Oil Content   | SLS 98: 1998 Appendix D: 2013  | 64-69%  |  |
| Free Fatty Acids, Calculated as Lauric Acid                     | SLS 98: 1998 Appendix E: 2013  | 0.2%  |  |
| Shred Size  | Vanier caliper   | 1.5 cm – 3.0 cm   |  |
| Aflatoxin   | FST-WI01 Chapter 14  | Nil   |  |



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## PRODUCT SPECIFICATION: DESICCATED COCONUT THREAD - FULL TOASTED & SWEETENED

|   | Product Code :- M119 - 024  |                     |
|---|---|---------------------|
| PRODUCT                                     | CHARACTERISTICS   | 494                 |
| TECHNICAL NAME                              | Desiccated Coconut Thread Grade – Full<br>Toasted & Sweetened   | - 1- 1- 25 C        |
| SPECIFIC RAW MATERIAL<br>USED               | 100% pure coconut kernel with cane sugar<br>or coconut sugar (10-15%) syrup as per<br>buyer's requirement |                     |
| APPEARANCE OF FINISHED<br>PRODUCT           | Golden brown colour particles   | Constant States     |
| AVAILABILITY                                | Conventional or Organic (Upon Availability)   |                     |
| PROCESS DESCRIPTION                         | 100% remains through 10 squares per inch sieve. Free of extraneous matters                                | A CHARLES AND       |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated cane with a mild sweet flavour   |                     |
| SHELF LIFE                                  | 1 year  | CELER MARKEY LAS    |
| PACKAGING                                   | As per buyer's requirement. Net weight with<br>inner food grade polythene bag and outer<br>paper sack     |                     |
| MICROBIOLOGICAL STANDARDS                   |   |                     |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS      |
| Aerobic Plate Count                         | ISO 4833:2013   | < 5000 cfu per gram |
| Yeast and Mould                             | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms                             | ISO 4831:2006   | 0-5                 |
| Salmonella                                  | ISO 6579-01:2017  | NIL                 |
| E.coli                                      | ISO 7251:2005   | NIL                 |
| Infestation                                 | Visual Observation  | NIL                 |
| Foreign Matter                              | Visual Observation  | NIL                 |
| Faecal streptococci                         | ISO 7251:2005   | < 50 cfu per gram   |
|   | HYSICAL AND CHEMICAL STAND  |                     |
| TEST  | METHOD OF TESTING   | SPECIFICATION       |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013   | Below 2.0%          |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013   | 64-69%              |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                |
| Shred Size                                  | Vanier caliper  | 1.5 cm – 3.0 cm     |
| Aflatoxin                                   | FST-WI01 Chapter 14   | Nil                 |

| Prepared by: Malki Gunarathne | Authorized By: Renuka Konara |
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| PRODUCT SPECIFICATIO                           | <b>DN: DESICCATED COCONUT THREAD -</b>                        | HALF TOASTED & SWEETENED              |
|--|---|---------------------------------------|
|  | Product Code :- M119 - 025                                    |                                       |
| PRODUC   | Γ CHARACTERISTICS   |                                       |
| TECHNICAL NAME                                 | Desiccated Coconut Thread Grade – Half<br>Toasted & Sweetened | <b>以</b> 為於代表的通知                      |
| SPECIFIC RAW MATERIAL                          | 100% pure coconut kernel with cane sugar or                   |                                       |
| USED   | coconut sugar (10-15%) syrup as per buyer's                   | 「小学校」を行っていたが                          |
| COLD   | requirement   | A COMPANY SEA STOLEN OF STOLEN        |
| APPEARANCE OF                                  | Light brown colour particles                                  |                                       |
| FINISHED PRODUCT                               | Eight brown colour particles                                  |                                       |
| AVAILABILITY                                   | Conventional or Organic (Upon Availability)                   | 一門於如何是人物的学校的方法的                       |
| PROCESS DESCRIPTION                            | 100% remains through 10 squares per inch                      |                                       |
|  | sieve. Free of extraneous matters                             | · · · · · · · · · · · · · · · · · · · |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated coconut                    |                                       |
| Ingle mod renvoer                              | with a mild sweet flavour                                     | <b>我们的你们的这些个问题</b> ,我                 |
| SHELF LIFE                                     | 1 year  |                                       |
| PACKAGING                                      | As per buyer's requirement. Net weight with                   |                                       |
| TACKAGING                                      | inner food grade polythene bag and outer                      | and the second description            |
|  | paper sack  |                                       |
|  | MICROBIOLOGICAL STANDAR                                       | RDS                                   |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS                        |
| Aerobic Plate Count                            | ISO 4833:2013   | < 5000 cfu per gram                   |
| Yeast and Mould                                | ISO 21527-02:2008   | < 50 cfu per gram                     |
| Total Coliforms                                | ISO 4831:2006   | 0-5                                   |
| Salmonella                                     | ISO 6579-01:2017  | NIL                                   |
| E.coli   | ISO 7251:2005   | NIL                                   |
| Infestation                                    | Visual Observation  | NIL                                   |
| Foreign Matter                                 | Visual Observation  | NIL                                   |
| Faecal streptococci                            | ISO 7251:2005   | < 50 cfu per gram                     |
| ]  | PHYSICAL AND CHEMICAL STANI                                   | DARDS                                 |
| TEST   | METHOD OF TESTING   | SPECIFICATION                         |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013                                 | Below 2.0%                            |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013                                 | 64-69%                                |
| Free Fatty Acids, Calculated as<br>Lauric Acid | SLS 98: 1998 Appendix E: 2013                                 | 0.2%                                  |
| Shred Size                                     | Vanier caliper  | 1.5 cm – 3.0 cm                       |
| Aflatoxin                                      | FST-WI01 Chapter 14   | Nil                                   |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT THREAD - FULL TOASTED & SALTED |  |  |  |
|--|--|--|--|
|  | Product Code :- M119 - 026   |  |  |
| PRODUCT CHA  | RACTERISTICS   |  |  |
| TECHNICAL NAME   | Desiccated Coconut Thread Grade –<br>Full Toasted & Salted                 |  |  |
| SPECIFIC RAW MATERIAL<br>USED  | 100% pure coconut kernel with salt (1%)                                    |  |  |
| APPEARANCE OF FINISHED<br>PRODUCT  | Golden brown colour particles  |  |  |
| AVAILABILITY   | Conventional or Organic  |  |  |
| PROCESS DESCRIPTION  | 100% remains through 10 squares per inch sieve. Free of extraneous matters |  |  |
| TASTE AND FLAVOUR  | Characteristic taste of desiccated coconut with a mild salt flavour        |  |  |
| SHELF LIFE   | 1 year   | A REAL PROPERTY OF A REAL PROPER |  |
| PACKAGING  | As per buyer's requirement. Net<br>weight with inner food grade polythene  |  |  |
|  | bag and outer paper sack   | A CONTRACT OF  |  |
| M  | ICROBIOLOGICAL STANDAR   | RDS  |  |
| TEST   | METHOD OF TESTING  | SPECIFICATIONS   |  |
| Aerobic Plate Count  | ISO 4833:2013  | < 5000 cfu per gram  |  |
| Yeast and Mould  | ISO 21527-02:2008  | < 50 cfu per gram  |  |
| Total Coliforms  | ISO 4831:2006  | 0-5  |  |
| Salmonella   | ISO 6579-01:2017   | NIL  |  |
| E.coli   | ISO 7251:2005  | NIL  |  |
| Infestation  | Visual Observation   | NIL  |  |
| Foreign Matter   | Visual Observation   | NIL  |  |
| Faecal streptococci  | ISO 7251:2005  | < 50 cfu per gram  |  |
| PHYS   | PHYSICAL AND CHEMICAL STANDARDS  |  |  |
| TEST   | METHOD OF TESTING  | SPECIFICATION  |  |
| Moisture Content   | SLS 98: 1998 Appendix C: 2013  | Below 2.0%   |  |
| Oil Content  | SLS 98: 1998 Appendix D: 2013  | 64-69%   |  |
| Free Fatty Acids, Calculated as Lauric Acid                              | SLS 98: 1998 Appendix E: 2013  | 0.2%   |  |
| Shred Size   | Vanier caliper   | 1.5 cm – 3.0 cm  |  |
| Aflatoxin  | FST-WI01 Chapter 14  | Nil  |  |

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| PRODUCT S                         | PECIFICATION: DESICCATED  | COCONUT SHREDDED                        |  |
|-----------------------------------|---|---|--|
|                                   | Product Code :- M119 - 0  | 27                                      |  |
| PRODUCT CH                        | ARACTERISTICS   | COMPANY OF THE CASE OF THE OWNER OF THE |  |
| TECHNICAL NAME                    | Desiccated Coconut Shredded<br>Grade  | all all                                 |  |
| SPECIFIC RAW MATERIAL<br>USED     | 100% pure coconut kernel  |   |  |
| APPEARANCE OF FINISHED<br>PRODUCT | White colour particles  |   |  |
| AVAILABILITY                      | Conventional or Organic   |   |  |
| PROCESS DESCRIPTION               | 100% remains through 6 squares<br>per inch sieve. Free of extraneous<br>matters                       |   |  |
| TASTE AND FLAVOUR                 | Characteristic taste of desiccated coconut  |   |  |
| SHELF LIFE                        | 1 year  |   |  |
| PACKAGING                         | As per buyer's requirement. Net<br>weight with inner food grade<br>polythene bag and outer paper sack |   |  |
| MICROBIOLOGICAL STANDARDS         |   |   |  |
| TEST                              | METHOD OF TESTING   | SPECIFICATIONS                          |  |
| Aerobic Plate Count               | ISO 4833:2013   | < 5000 cfu per gram                     |  |
| Yeast and Mould                   | ISO 21527-02:2008   | < 50 cfu per gram                       |  |
| Total Coliforms                   | ISO 4831:2006   | NIL                                     |  |
| Salmonella                        | ISO 6579-01:2017  | NIL                                     |  |
| E.coli                            | ISO 7251:2005   | NIL                                     |  |
| Infestation                       | Visual Observation  | NIL                                     |  |
| Foreign Matter                    | Visual Observation  | NIL                                     |  |
| Faecal streptococci               | ISO 7251:2005   | < 50 cfu per gram                       |  |
|                                   | IYSICAL AND CHEMICAL S  |   |  |
| TEST                              | METHOD OF TESTING   | SPECIFICATION                           |  |
| Moisture Content                  | SLS 98: 1998 Appendix C: 2013   | Below 2.5%                              |  |
| Oil Content                       | SLS 98: 1998 Appendix D: 2013   | 64-69%                                  |  |
| Free Fatty Acids, Calculated as   | SLS 98: 1998 Appendix E: 2013   | 0.2%                                    |  |
| Lauric Acid                       |   |   |  |
| Shred Size                        | Vanier caliper  | 1.5 cm – 3.0 cm                         |  |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT LONG SHREDDED |   |                     |  |
|---|---|---------------------|--|
|   | Product Code :- M119 -  | 028                 |  |
| PRODUCT CH  | ARACTERISTICS   |                     |  |
| TECHNICAL NAME  | Desiccated Coconut Long<br>Shredded Grade   |                     |  |
| SPECIFIC RAW MATERIAL<br>USED                           | 100% pure coconut kernel  | THE WAR             |  |
| APPEARANCE OF FINISHED<br>PRODUCT                       | White colour particles  |                     |  |
| AVAILABILITY  | Conventional or Organic   |                     |  |
| PROCESS DESCRIPTION                                     | 100% remains through 6 squares<br>per inch sieve. Free of extraneous<br>matters                       |                     |  |
| TASTE AND FLAVOUR                                       | Characteristic taste of desiccated coconut  | ANTE MENTER         |  |
| SHELF LIFE  | 1 year  | Mar Alas - Maria    |  |
| PACKAGING   | As per buyer's requirement. Net<br>weight with inner food grade<br>polythene bag and outer paper sack |                     |  |
| MICROBIOLOGICAL STANDARDS                               |   |                     |  |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS      |  |
| Aerobic Plate Count                                     | ISO 4833:2013   | < 5000 cfu per gram |  |
| Yeast and Mould   | ISO 21527-02:2008   | < 50 cfu per gram   |  |
| Total Coliforms   | ISO 4831:2006   | NIL                 |  |
| Salmonella  | ISO 6579-01:2017  | NIL                 |  |
| E.coli  | ISO 7251:2005   | NIL                 |  |
| Infestation   | Visual Observation  | NIL                 |  |
| Foreign Matter  | Visual Observation  | NIL                 |  |
| Faecal streptococci                                     | ISO 7251:2005   | < 50 cfu per gram   |  |
|   | HYSICAL AND CHEMICAL  |                     |  |
| TEST  | METHOD OF TESTING   | SPECIFICATION       |  |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013   | Below 2.5%          |  |
| Oil Content   | SLS 98: 1998 Appendix D: 2013   | 64-69%              |  |
| Free Fatty Acids, Calculated as Lauric Acid             | SLS 98: 1998 Appendix E: 2013   | 0.2%                |  |
| Shred Size  | Vanier caliper  | 1.5 cm – 3.5 cm     |  |
| Aflatoxin   | FST-WI01 Chapter 14   | Nil                 |  |

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| PRODUCT SPECIFICATI                         | ON: DESICCATED COCONUT SHE             | REDDED – FULL TOASTED  |
|---|--|--|
|   | Product Code :- M119 - 029             |  |
| PRODUCT CH                                  | ARACTERISTICS                          |  |
| TECHNICAL NAME                              | Desiccated Coconut Shredded Grade -    |  |
|   | Full Toasted                           |  |
| SPECIFIC RAW MATERIAL                       | 100% pure coconut kernel               | disting in the   |
| USED  |  |  |
| APPEARANCE OF FINISHED                      | Golden brown colour particles          | and the second sec |
|   | Golden brown colour particles          |  |
| PRODUCT                                     |  |  |
| AVAILABILITY                                | Conventional or Organic                |  |
| PROCESS DESCRIPTION                         | 100% remains through 6 squares per     | THE RELATION AND A   |
|   | inch sieve. Free of extraneous matters | AND A CONTRACTOR   |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated     | ALL TO BE A DEST   |
|   | coconut                                |  |
| SHELF LIFE                                  | 1 year                                 |  |
| PACKAGING                                   | As per buyer's requirement. Net weight |  |
|   | with inner food grade polythene bag    |  |
|   | and outer paper sack                   |  |
|   | and outer paper sack                   |  |
| N   | <b><i>IICROBIOLOGICAL STANDAR</i></b>  | DS   |
| TEST  | METHOD OF TESTING                      | SPECIFICATIONS   |
| Aerobic Plate Count                         | ISO 4833:2013                          | < 5000 cfu per gram  |
| Yeast and Mould                             | ISO 21527-02:2008                      | < 50 cfu per gram  |
| Total Coliforms                             | ISO 4831:2006                          | NIL  |
| Salmonella                                  | ISO 6579-01:2017                       | NIL  |
| E.coli                                      | ISO 7251:2005                          | NIL  |
| Infestation                                 | Visual Observation                     | NIL  |
| Foreign Matter                              | Visual Observation                     | NIL  |
| Faecal streptococci                         | ISO 7251:2005                          | < 50 cfu per gram  |
| РНУ   | SICAL AND CHEMICAL STAND               | DARDS  |
| TEST  | METHOD OF TESTING                      | SPECIFICATION  |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013          | Below 1.5%   |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013          | 64-69%   |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013          | 0.2%   |
| Shred Size                                  | Vanier caliper                         | 1.5 cm – 3.0 cm  |
| Aflatoxin                                   | FST-WI01 Chapter 14                    | Nil  |

| Prepared by: Malki Gunarathne | Authorized By: Renuka Konara |
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|   | Product Code :- M119 - 030  |                     |
|---|---|---------------------|
| PRODUCT CHA                                 | RACTERISTICS  |                     |
| TECHNICAL NAME                              | Desiccated Coconut Shredded Grade -   |                     |
|   | Half Toasted  | 10 State            |
| SPECIFIC RAW MATERIAL USED                  | 100% pure kernel  |                     |
| APPEARANCE OF FINISHED<br>PRODUCT           | Light brown colour particles  |                     |
| AVAILABILITY                                | Conventional or Organic   | PELA LAND           |
| PROCESS DESCRIPTION                         | 100% remains through 6 squares per inch sieve. Free of extraneous matters                             |                     |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated coconut  |                     |
| SHELF LIFE                                  | 1 year  | true                |
| PACKAGING                                   | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack | Str. Sola           |
| M   | ICROBIOLOGICAL STANDAR  | DS                  |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS      |
| Aerobic Plate Count                         | ISO 4833:2013   | < 5000 cfu per gram |
| Yeast and Mould                             | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms                             | ISO 4831:2006   | NIL                 |
| Salmonella                                  | ISO 6579-01:2017  | NIL                 |
| E.coli                                      | ISO 7251:2005   | NIL                 |
| Infestation                                 | Visual Observation  | NIL                 |
| Foreign Matter                              | Visual Observation  | NIL                 |
| Faecal streptococci                         | ISO 7251:2005   | < 50 cfu per gram   |
| PHYS  | ICAL AND CHEMICAL STAND   | ARDS                |
| TEST  | METHOD OF TESTING   | SPECIFICATION       |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013   | Below 1.5%          |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013   | 64-69%              |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%                |
| Shred Size                                  | Vanier caliper  | 1.5 cm – 3.0 cm     |
|   |   | 1                   |

Prepared by: Malki Gunarathne Authorized By: Renuka Konara Date11/03/2021



#### Phone: +94774181573 Address: Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka e-mail: mathammanadc@gmail.com **PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED - FULL TOASTED & SWEETENED** Product Code :- M119 - 031 **PRODUCT CHARACTERISTICS** TECHNICAL NAME Desiccated Coconut Shredded Grade - Full Toasted & Sweetened SPECIFIC RAW 100% pure coconut kernel with cane sugar or MATERIAL USED coconut sugar (10-15%) syrup as per buyer's requirement APPEARANCE OF Golden brown colour particles FINISHED PRODUCT AVAILABILITY Conventional or Organic (Upon Availability) PROCESS DESCRIPTION 100% remains through 6 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of desiccated coconut with a mild sweet flavour SHELF LIFE 1 year PACKAGING As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack MICROBIOLOGICAL STANDARDS SPECIFICATIONS METHOD OF TESTING TEST **ISO** 4833:2013 Aerobic Plate Count < 5000 cfu per gram Yeast and Mould ISO 21527-02:2008 < 50 cfu per gram **Total Coliforms** ISO 4831:2006 0-5ISO 6579-01:2017 NIL Salmonella ISO 7251:2005 NIL E.coli Visual Observation NIL Infestation Foreign Matter Visual Observation NIL ISO 7251:2005 < 50 cfu per gram Faecal streptococci PHYSICAL AND CHEMICAL STANDARDS **METHOD OF TESTING** TEST **SPECIFICATION** SLS 98: 1998 Appendix C: 2013 Moisture Content Below 2.0% SLS 98: 1998 Appendix D: 2013 Oil Content 64-69% SLS 98: 1998 Appendix E: 2013 Free Fatty Acids, Calculated as 0.2%

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Vanier caliper

FST-WI01 Chapter 14

1.5 cm - 3.0 cm

Nil

Lauric Acid Shred Size

Aflatoxin



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## PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED - HALF TOASTED & SWEETENED

|  | Product Code :- M119 - 032   |   |
|--|--|---|
| PRODUC   | T CHARACTERISTICS  | and the second se   |
| TECHNICAL NAME                                 | Desiccated Coconut Shredded Grade – Half   | - state   |
|  | Toasted & Sweetened  |   |
| SPECIFIC RAW                                   | 100% pure coconut kernel with cane sugar or  | A A STATE A   |
| MATERIAL USED                                  | coconut sugar (10-15%) syrup as per buyer's requirement                              |   |
| APPEARANCE OF                                  | Light brown colour particles   | ACTION AND  |
| FINISHED PRODUCT                               | Light brown colour putteres  |   |
| AVAILABILITY                                   | Conventional or Organic (Upon Availability)  | The second s  |
| PROCESS DESCRIPTION                            | 100% remains through 6 squares per inch  |   |
|  | sieve. Free of extraneous matters  |   |
| TASTE AND FLAVOUR                              | Characteristic taste of desiccated coconut with                                      | A CONTRACT OF A CONTRACT. |
|  | a mild sweet flavour   |   |
| SHELF LIFE                                     | 1 year   |   |
| PACKAGING                                      | As per buyer's requirement. Net weight with inner food grade polythene bag and outer |   |
|  | paper sack   |   |
| MICROBIOLOGICAL STANDARDS                      |  |   |
| TEST   | METHOD OF TESTING  | SPECIFICATIONS  |
| Aerobic Plate Count                            | ISO 4833:2013  | < 5000 cfu per gram   |
| Yeast and Mould                                | ISO 21527-02:2008  | < 50 cfu per gram   |
| Total Coliforms                                | ISO 4831:2006  | 0-5   |
| Salmonella                                     | ISO 6579-01:2017   | NIL   |
| E.coli   | ISO 7251:2005  | NIL   |
| Infestation                                    | Visual Observation   | NIL   |
| Foreign Matter                                 | Visual Observation   | NIL   |
| Faecal streptococci                            | ISO 7251:2005  | < 50 cfu per gram   |
|  | PHYSICAL AND CHEMICAL STANI  | DARDS   |
| TEST   | METHOD OF TESTING  | SPECIFICATION   |
| Moisture Content                               | SLS 98: 1998 Appendix C: 2013  | Below 2.0%  |
| Oil Content                                    | SLS 98: 1998 Appendix D: 2013  | 64-69%  |
| Free Fatty Acids, Calculated as<br>Lauric Acid | SLS 98: 1998 Appendix E: 2013  | 0.2%  |
| Shred Size                                     | Vanier caliper   | 1.5 cm – 3.0 cm   |
| Aflatoxin                                      | FST-WI01 Chapter 14  | Nil   |

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| PRODUCT SPECIFICATIO                        | N: DESICCATED COCONUT SHRE<br>SALTED  | EDDED - FULL TOASTED &  |
|---|---|---|
|   | Product Code :- M119 - 033  |   |
| PRODUCT CHA                                 | ARACTERISTICS   | The second se |
| TECHNICAL NAME                              | Desiccated Coconut Shredded Grade –<br>Full Toasted & Salted  | State .   |
| SPECIFIC RAW MATERIAL<br>USED               | 100% pure coconut kernel with salt (1%)   |   |
| APPEARANCE OF FINISHED<br>PRODUCT           | Golden brown colour particles   | manues  |
| AVAILABILITY                                | Conventional or Organic   |   |
| PROCESS DESCRIPTION                         | 100% remains through 6 squares per<br>inch sieve. Free of extraneous matters                          | ALL ANDREAD   |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated coconut with a mild salt flavour                                   |   |
| SHELF LIFE                                  | 1 year  |   |
| PACKAGING                                   | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack |   |
| Μ   | IICROBIOLOGICAL STANDAR   | DS  |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS  |
| Aerobic Plate Count                         | ISO 4833:2013   | < 5000 cfu per gram   |
| Yeast and Mould                             | ISO 21527-02:2008   | < 50 cfu per gram   |
| Total Coliforms                             | ISO 4831:2006   | 0-5   |
| Salmonella                                  | ISO 6579-01:2017  | NIL   |
| E.coli                                      | ISO 7251:2005   | NIL   |
| Infestation                                 | Visual Observation  | NIL   |
| Foreign Matter                              | Visual Observation  | NIL   |
| Faecal streptococci                         | ISO 7251:2005   | < 50 cfu per gram   |
|   | SICAL AND CHEMICAL STAND  |   |
| TEST  | METHOD OF TESTING   | SPECIFICATION   |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013   | Below 2.0%  |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013   | 64-69%  |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013   | 0.2%  |
| Shred Size                                  | Vanier caliper  | 1.5 cm – 3.0 cm   |
| Aflatoxin                                   | FST-WI01 Chapter 14   | Nil   |
|   |   |   |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES |   |                                  |
|--|---|----------------------------------|
|  | Product Code :- M119 - 034  |                                  |
| PRODUCT CHA                                      | RACTERISTICS  |                                  |
| TECHNICAL NAME                                   | Desiccated Coconut Flakes Grade   |                                  |
| SPECIFIC RAW MATERIAL USED                       | 100% pure coconut kernel  | and the second second second     |
| APPEARANCE OF FINISHED<br>PRODUCT                | White colour particles  | alland has the                   |
| AVAILABILITY                                     | Conventional or Organic   | The Martin Martin State          |
| PROCESS DESCRIPTION                              | 100% remains through 10 squares per inch sieve. Free of extraneous matters                            | shutterstock                     |
| TASTE AND FLAVOUR                                | Characteristic taste of desiccated coconut  |                                  |
| SHELF LIFE                                       | 1 year  | A AFLA SHELL SHELL AND A SHELL   |
| PACKAGING  | As per buyer's requirement. Net weight<br>with inner food grade polythene bag<br>and outer paper sack | unur shiftertook oon. 3006933    |
| М  | ICROBIOLOGICAL STANDAR  | WWW.SINULEISUKK.CUIII. 360/36243 |
| TEST   | METHOD OF TESTING   | SPECIFICATIONS                   |
| Aerobic Plate Count                              | ISO 4833:2013   | < 5000 cfu per gram              |
| Yeast and Mould                                  | ISO 21527-02:2008   | < 50 cfu per gram                |
| Total Coliforms                                  | ISO 4831:2006   | NIL                              |
| Salmonella                                       | ISO 6579-01:2017  | NIL                              |
| E.coli   | ISO 7251:2005   | NIL                              |
| Infestation                                      | Visual Observation  | NIL                              |
| Foreign Matter                                   | Visual Observation  | NIL                              |
| Faecal streptococci                              | ISO 7251:2005   | < 50 cfu per gram                |
| PHYS   | ICAL AND CHEMICAL STAND   | ARDS                             |
| TEST   | METHOD OF TESTING   | SPECIFICATION                    |
| Moisture Content                                 | SLS 98: 1998 Appendix C: 2013   | Below 2.5%                       |
| Oil Content                                      | SLS 98: 1998 Appendix D: 2013   | 64-69%                           |
| Free Fatty Acids, Calculated as Lauric Acid      | SLS 98: 1998 Appendix E: 2013   | 0.2%                             |
| Shred Size                                       | Vanier caliper  | 1.0 cm – 2.0 cm                  |
| Aflatoxin  | FST-WI01 Chapter 14   | Nil                              |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES - FULL TOASTED |  |   |
|---|--|---|
|   | Product Code :- M119 - 035             |   |
| PRODUCT CHA   | ARACTERISTICS                          | A CONTRACTOR  |
| TECHNICAL NAME  | Desiccated Coconut Flakes Grade –      |   |
|   | Full Toasted                           | 12 guilt  |
| SPECIFIC RAW MATERIAL   | 100% pure coconut kernel               |   |
| USED  |  |   |
| APPEARANCE OF FINISHED  | Golden brown colour particles          |   |
| PRODUCT   |  |   |
| AVAILABILITY  | Conventional or Organic                |   |
| PROCESS DESCRIPTION   | 100% remains through 10 squares per    |   |
|   | inch sieve. Free of extraneous matters | 之后,这些这些"这个时候"的问题。<br>———————————————————————————————————— |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated     |   |
|   | coconut                                |   |
| SHELF LIFE  | 1 year                                 |   |
| PACKAGING   | As per buyer's requirement. Net        | V SUZZEDUST A   |
|   | weight with inner food grade           |   |
|   | polythene bag and outer paper sack     |   |
|   |  |   |
|   | <b>IICROBIOLOGICAL STANDA</b>          |   |
| TEST  | METHOD OF TESTING                      | SPECIFICATIONS  |
| Aerobic Plate Count   | ISO 4833:2013                          | < 5000 cfu per gram                                       |
| Yeast and Mould   | ISO 21527-02:2008                      | < 50 cfu per gram   |
| Total Coliforms   | ISO 4831:2006                          | NIL   |
| Salmonella  | ISO 6579-01:2017                       | NIL   |
| E.coli  | ISO 7251:2005                          | NIL   |
| Infestation   | Visual Observation                     | NIL   |
| Foreign Matter  | Visual Observation                     | NIL   |
| Faecal streptococci   | ISO 7251:2005                          | < 50 cfu per gram   |
| РНУ   | SICAL AND CHEMICAL STAN                | DARDS   |
| TEST  | METHOD OF TESTING                      | SPECIFICATION   |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013          | Below 1.5%  |
| Oil Content   | SLS 98: 1998 Appendix D: 2013          | 64-69%  |
| Free Fatty Acids, Calculated as Lauric Acid                     | SLS 98: 1998 Appendix E: 2013          | 0.2%  |
| Shred Size  | Vanier caliper                         | 1.0 cm – 2.0 cm   |
| Aflatoxin   | FST-WI01 Chapter 14                    | Nil   |



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|   | Product Code :- M119 - 036             |                     |
|---|--|---------------------|
| DDODUCT CHA                                 | RACTERISTICS                           |                     |
| TECHNICAL NAME                              | Desiccated Coconut Flakes Grade –      |                     |
| TECHNICAL NAME                              | Half Toasted                           |                     |
| SPECIFIC RAW MATERIAL USED                  | 100% pure coconut kernel               |                     |
| APPEARANCE OF FINISHED                      | Light brown colour particles           |                     |
| PRODUCT                                     | Light blown colour particles           |                     |
| AVAILABILITY                                | Conventional or Organic                |                     |
| PROCESS DESCRIPTION                         | 100% remains through 10 squares per    |                     |
|   | inch sieve. Free of extraneous matters |                     |
| TASTE AND FLAVOUR                           | Characteristic taste of desiccated     |                     |
|   | coconut                                |                     |
| SHELF LIFE                                  | 1 year                                 |                     |
| PACKAGING                                   | As per buyer's requirement. Net weight |                     |
|   | with inner food grade polythene bag    |                     |
|   | and outer paper sack                   |                     |
| Μ   | ICROBIOLOGICAL STANDAR                 | DS                  |
| TEST  | METHOD OF TESTING                      | SPECIFICATIONS      |
| Aerobic Plate Count                         | ISO 4833:2013                          | < 5000 cfu per gram |
| Yeast and Mould                             | ISO 21527-02:2008                      | < 50 cfu per gram   |
|   |  | coo chu per gruin   |
| Total Coliforms                             | ISO 4831:2006                          | NIL                 |
| Salmonella                                  | ISO 6579-01:2017                       | NIL                 |
| E.coli                                      | ISO 7251:2005                          | NIL                 |
| E.coll                                      | 150 1231:2003                          | INIL                |
| Infestation                                 | Visual Observation                     | NIL                 |
| Equation Matter                             | Visual Observation                     | NIL                 |
| Foreign Matter                              | visual Observation                     | NIL                 |
| Faecal streptococci                         | ISO 7251:2005                          | < 50 cfu per gram   |
| PHYS  | ICAL AND CHEMICAL STAND                | DARDS               |
| TEST  | METHOD OF TESTING                      | SPECIFICATION       |
| Moisture Content                            | SLS 98: 1998 Appendix C: 2013          | Below 1.5%          |
| Oil Content                                 | SLS 98: 1998 Appendix D: 2013          | 64-69%              |
|   |  | 0.20/               |
| Free Fatty Acids, Calculated as Lauric Acid | SLS 98: 1998 Appendix E: 2013          | 0.2%                |
| Shred Size                                  | Vanier caliper                         | 1.0 cm – 2.0 cm     |
|   |  |                     |
| Aflatoxin                                   | FST-WI01 Chapter 14                    | Nil                 |



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| PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES - FULL TOASTED & |   |  |
|---|---|--|
| SWEETENED   |   |  |
|   | Product Code :- M119 - 037                                    |  |
|   | CHARACTERISTICS   | - Contraction of the contraction |
| TECHNICAL NAME  | Desiccated Coconut Flakes Grade – Full<br>Toasted & Sweetened |  |
| SPECIFIC RAW MATERIAL   | 100% pure coconut kernel with cane sugar or                   |  |
| USED  | coconut sugar (10-15%) syrup as per buyer's                   |  |
|   | requirement   |  |
| APPEARANCE OF   | Golden brown colour particles                                 | - CARANTE CONTRACTOR   |
| FINISHED PRODUCT  |   |  |
| AVAILABILITY  | Conventional or Organic (Upon Availability)                   |  |
| PROCESS DESCRIPTION   | 100% remains through 10 squares per inch                      |  |
|   | sieve. Free of extraneous matters                             |  |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated coconut                    |  |
|   | with a mild sweet flavour                                     |  |
| SHELF LIFE  | 1 year  |  |
| PACKAGING   | As per buyer's requirement. Net weight with                   |  |
|   | inner food grade polythene bag and outer                      | Contraction of the second  |
|   | paper sack  |  |
|   | MICROBIOLOGICAL STANDAR                                       |  |
| TEST  | METHOD OF TESTING   | SPECIFICATIONS   |
| Aerobic Plate Count   | ISO 4833:2013   | < 5000 cfu per gram  |
| Yeast and Mould   | ISO 21527-02:2008   | < 50 cfu per gram  |
| Total Coliforms   | ISO 4831:2006   | 0-5  |
| Salmonella  | ISO 6579-01:2017  | NIL  |
| E.coli  | ISO 7251:2005   | NIL  |
| Infestation   | Visual Observation  | NIL  |
| Foreign Matter  | Visual Observation  | NIL  |
| Faecal streptococci   | ISO 7251:2005   | < 50 cfu per gram  |
| ]   | PHYSICAL AND CHEMICAL STAN                                    | DARDS  |
| TEST  | METHOD OF TESTING   | SPECIFICATION  |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013                                 | Below 2.0%   |
| Oil Content   | SLS 98: 1998 Appendix D: 2013                                 | 64-69%   |
| Free Fatty Acids, Calculated as<br>Lauric Acid                    | SLS 98: 1998 Appendix E: 2013                                 | 0.2%   |
| Shred Size  | Vanier caliper  | 1.0 cm – 2.0 cm  |
| Aflatoxin   | FST-WI01 Chapter 14   | Nil  |

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| PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES - HALF TOASTED & SWEETENED |   |  |
|---|---|--|
|   | Product Code :- M119 - 038                  |  |
| PRODUCT   | CHARACTERISTICS                             | Charles and Carling and  |
| TECHNICAL NAME  | Desiccated Coconut Flakes Grade – Half      |  |
|   | Toasted & Sweetened                         | Constant and the   |
| SPECIFIC RAW MATERIAL   | 100% pure coconut kernel with cane sugar    |  |
| USED  | or coconut sugar (10-15%) syrup as per      |  |
|   | buyer's requirement                         | The second s |
| APPEARANCE OF FINISHED  | Light brown colour particles                |  |
| PRODUCT   | Light blown colour particles                | The start and a second   |
| AVAILABILITY  | Conventional or Organic (Upon Availability) | A STATION TO THE   |
| PROCESS DESCRIPTION   | 100% remains through 10 squares per inch    |  |
| I ROCESS DESCRIPTION  | sieve. Free of extraneous matters           |  |
|   |   |  |
| TASTE AND FLAVOUR   | Characteristic taste of desiccated coconut  |  |
|   | with a mild sweet flavour                   | ALL COMPANY  |
| SHELF LIFE  | 1 year                                      |  |
| PACKAGING   | As per buyer's requirement. Net weight with |  |
|   | inner food grade polythene bag and outer    | CALCER & CALCOL  |
|   | paper sack                                  |  |
| MICROBIOLOGICAL STANDARDS   |   |  |
| TEST  | METHOD OF TESTING                           | SPECIFICATIONS   |
| Aerobic Plate Count   | ISO 4833:2013                               | < 5000 cfu per gram  |
| Yeast and Mould   | ISO 21527-02:2008                           | < 50 cfu per gram  |
| Total Coliforms   | ISO 4831:2006                               | 0-5  |
| Salmonella  | ISO 6579-01:2017                            | NIL  |
| E.coli  | ISO 7251:2005                               | NIL  |
| Infestation   | Visual Observation                          | NIL  |
| Foreign Matter  | Visual Observation                          | NIL  |
| Faecal streptococci   | ISO 7251:2005                               | < 50 cfu per gram  |
| P   | HYSICAL AND CHEMICAL STAND                  | DARDS  |
| TEST  | METHOD OF TESTING                           | SPECIFICATION  |
| Moisture Content  | SLS 98: 1998 Appendix C: 2013               | Below 2.0%   |
| Oil Content   | SLS 98: 1998 Appendix D: 2013               | 64-69%   |
| Free Fatty Acids, Calculated as Lauric Acid                                 | SLS 98: 1998 Appendix E: 2013               | 0.2%   |
| Shred Size  | Vanier caliper                              | 1.0 cm – 2.0 cm  |
| Aflatoxin   | FST-WI01 Chapter 14                         | Nil  |

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|-------------------------------|------------------------------|
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| PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES - FULL TOASTED & SALTED |  |   |
|--|--|---|
|  | Product Code :- M119 - 039             |   |
| PRODUCT CH   | IARACTERISTICS                         |   |
| TECHNICAL NAME   | Desiccated Coconut Flakes Grade -      |   |
|  | Full Toasted & Salted                  |   |
| SPECIFIC RAW MATERIAL  | 100% pure coconut kernel with salt     |   |
| USED   | (1%)                                   | ATTACK STATE  |
| APPEARANCE OF FINISHED   | Golden brown colour particles          | and the second second   |
| PRODUCT  |  |   |
| AVAILABILITY   | Conventional or Organic                |   |
| PROCESS DESCRIPTION  | 100% remains through 10 squares per    | LA SULTAR TO PROPERTY   |
|  | inch sieve. Free of extraneous matters | The state as the state of the second s |
| TASTE AND FLAVOUR  | Characteristic taste of desiccated     |   |
|  | coconut with a mild salt flavour       |   |
| SHELF LIFE   | 1 year                                 |   |
| PACKAGING  | As per buyer's requirement. Net        | A CONTRACTOR AND A CONTRACTOR   |
|  | weight with inner food grade           | A BALLAND STANDARD PARTY  |
|  | polythene bag and outer paper sack     |   |
|  | MICROBIOLOGICAL STAND                  | ARDS  |
| TEST   | METHOD OF TESTING                      | SPECIFICATIONS  |
| Aerobic Plate Count  | ISO 4833:2013                          | < 5000 cfu per gram   |
| Yeast and Mould  | ISO 21527-02:2008                      | < 50 cfu per gram   |
| Total Coliforms  | ISO 4831:2006                          | 0-5   |
| Salmonella   | ISO 6579-01:2017                       | NIL   |
| E.coli   | ISO 7251:2005                          | NIL   |
| Infestation  | Visual Observation                     | NIL   |
| Foreign Matter   | Visual Observation                     | NIL   |
| Faecal streptococci  | ISO 7251:2005                          | < 50 cfu per gram   |
| PH   | YSICAL AND CHEMICAL STA                | NDARDS  |
| TEST   | METHOD OF TESTING                      | SPECIFICATION   |
| Moisture Content   | SLS 98: 1998 Appendix C: 2013          | Below 2.0%  |
| Oil Content  | SLS 98: 1998 Appendix D: 2013          | 64-69%  |
| Free Fatty Acids, Calculated as<br>Lauric Acid                           | SLS 98: 1998 Appendix E: 2013          | 0.2%  |
| Shred Size   | Vanier caliper                         | 1.0 cm – 2.0 cm   |
| Aflatoxin  | FST-WI01 Chapter 14                    | Nil   |

| Prepared by: Malki Gunarathne | Authorized By: Renuka Konara |
|-------------------------------|------------------------------|
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