

PRODUCT SPECIFICATION



EU ORGANIC



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
Country of Origin	Sri Lanka
Forms Available (Organic or Conventional)	Natural, Full Toasted, Half Toasted, Sweetened, Salted, Sweet & Salt, Kithul Palm Syrup Coated or as per customer requirement
Ingredients	100% pure coconut white meat
Grades Available	Fine Medium Chips Thread (Long/Short) Flakes Shredded (Long/Short) Chiplet
Description	Produced from freshly selected matured coconuts, Desiccated Coconut is the dehydrated white coconut meat.
Certifications	BRC AA, ISO 22000 (2018), FDA Approved, EU 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 (as Lauric)	0.2%	Saturated Fat	12.5g/20g
Gluten	Not Detected	Trans Fat	Not Detected
Aflatoxin	Not Detected	Cholesterol	Not Detected

Prepared by: Malki Gunarathne
Date 11/03/2021

Authorized By: Renuka Konara



EU ORGANIC



Desiccated Coconut

Phone: +94774181573

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

e-mail: mathammanadc@gmail.com

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 per gram		Method of test (7)
				m(5)	M(6)	
i)	Aerobic plate count	5	2	5*10 ³	1*10 ⁴	SLS 516:Part 1
ii)	Yeasts and Mould	5	2	50	100	SLS 516:Part 2
iii)	Total Coliforms	5	2	0	10	SLS 516:Part 3
iv)	<i>Escherichia coli</i>	5	0	0	00	SLS 516:Part 12
v)	<i>Salmonella</i>	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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Desiccated Coconut

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NUTRITIONAL DATA

BASIC COMPONENTS

AMOUNT PER 100g SERVING

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 CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Fine Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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

Prepared by: Malki Gunarathne
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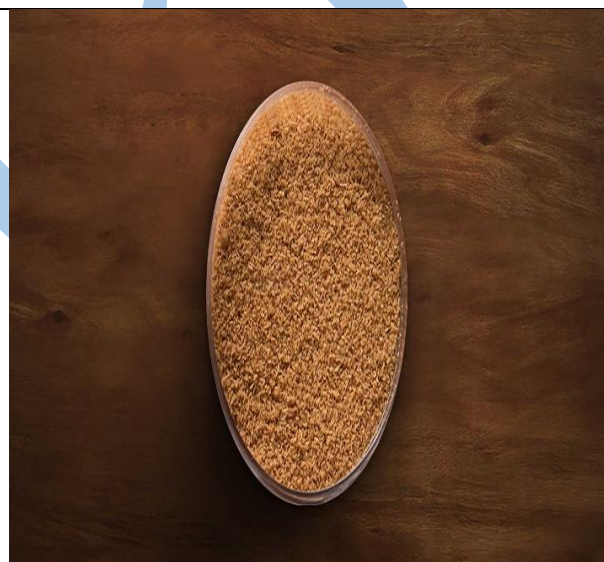
Address: Gampaha Road, Mathamma, Minuwangoda, 11550, Sri Lanka

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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - FULL TOASTED

Product Code :- M119 - 002

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Fine Grade - Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE – HALF TOASTED

Product Code :- M119 - 003

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Fine Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE – FULL TOASTED & SWEETENED

Product Code :- M119 - 004

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Fine Grade – Full Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement.
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
AVAILABILITY	Conventional or Organic (Upon Availability)
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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 SPECIFICATION: DESICCATED COCONUT FINE - HALF TOASTED & SWEETENED

Product Code :- M119 - 005

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Fine Grade – Half Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles
AVAILABILITY	Conventional or Organic (Upon Availability)
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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 SPECIFICATION: DESICCATED COCONUT FINE - FULL TOASTED & SALTED

Product Code :- M119 - 006

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Fine Grade - Full Toasted & Salted
SPECIFIC RAW MATERIAL USED	100% pure kernel with salt (1%)
APPEARANCE OF FINISHED 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 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 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	10 square per inch sieve	100% passes
Aflatoxin	FST-WI01 Chapter 14	Nil

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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM

Product Code :- M119 - 007

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Medium Grade
SPECIFIC RAW MATERIAL USED	100% pure kernel
APPEARANCE OF FINISHED PRODUCT	White 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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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% remains
Aflatoxin	FST-WI01 Chapter 14	Nil

Prepared by: Malki Gunarathne
Date 11/03/2021

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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM – FULL TOASTED

Product Code :- M119 - 008

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Medium Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure kernel
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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% remains
Aflatoxin	FST-WI01 Chapter 14	Nil

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Date 11/03/2021

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PRODUCT SPECIFICATION



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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM – HALF TOASTED

Product Code :- M119 - 009

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Medium Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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% remains
Aflatoxin	FST-WI01 Chapter 14	Nil

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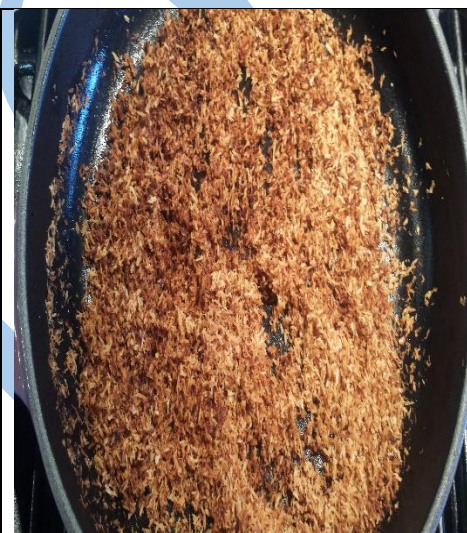
e-mail: mathammanadc@gmail.com

PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM - FULL TOASTED & SWEETENED

Product Code :- M119 - 010

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Medium Grade – Full Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 & SWEETENED

Product Code :- M119 - 011

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Medium Grade – Half Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles
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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 & SALTED

Product Code :- M119 - 012

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Medium Grade – Full Toasted & Salted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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

Prepared by: Malki Gunarathne
Date 11/03/2021

Authorized By: Renuka Konara

PRODUCT SPECIFICATION



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PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS

Product Code :- M119 - 013

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 2.5%
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 – 4.5 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - FULL TOASTED

Product Code :- M119 - 014

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	Vanier caliper	1.5 cm – 4.5 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

PRODUCT SPECIFICATION



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PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - HALF TOASTED

Product Code :- M119 - 015

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	Vanier caliper	1.5 cm – 4.5 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

Prepared by: Malki Gunarathne
Date 11/03/2021

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PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - FULL TOASTED & SWEETENED

Product Code :- M119 - 016

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Golden 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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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
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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 Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF 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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 & SALTED

Product Code :- M119 - 018

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted & Salted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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



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PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS – FULL TOASTED SWEETENED & SALTED

Product Code :- M119 - 019

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted Sweetened & Salted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup and salt (1%) as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 THREAD

Product Code :- M119 - 020

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Thread Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White 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



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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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 2.5%
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
Date 11/03/2021

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PRODUCT SPECIFICATION: DESICCATED COCONUT LONG THREAD

Product Code :- M119 - 021

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Long Thread Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White 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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 2.5%
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

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT THREAD - FULL TOASTED

Product Code :- M119 - 022

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Thread Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	Vanier caliper	1.5 cm – 3.0 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT THREAD - HALF TOASTED

Product Code :- M119 - 023

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Thread Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	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



TECHNICAL NAME	Desiccated Coconut Thread Grade – Full Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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 cane 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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 - HALF TOASTED & SWEETENED

Product Code :- M119 - 025

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Thread Grade – Half Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles
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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Thread Grade – Full Toasted & Salted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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
Date 11/03/2021

Authorized By: Renuka Konara

PRODUCT SPECIFICATION



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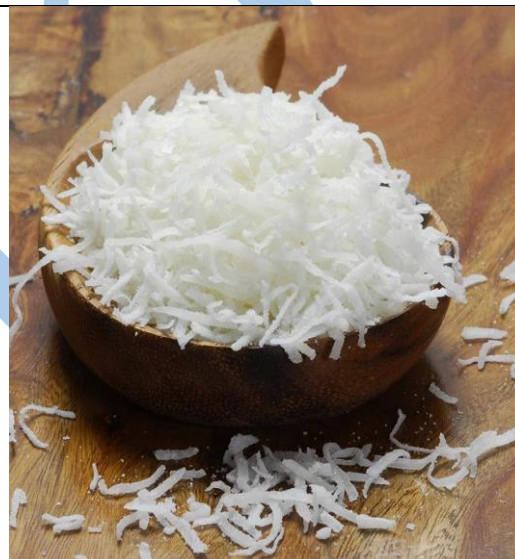
e-mail: mathammanadc@gmail.com

PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED

Product Code :- M119 - 027

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Shredded Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 2.5%
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
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PRODUCT SPECIFICATION: DESICCATED COCONUT LONG SHREDDED

Product Code :- M119 - 028

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Long Shredded Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 2.5%
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

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED – FULL TOASTED

Product Code :- M119 - 029

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Shredded Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	Vanier caliper	1.5 cm – 3.0 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED – HALF TOASTED

Product Code :- M119 - 030

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Shredded Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure kernel
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	Vanier caliper	1.5 cm – 3.0 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

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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 MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Golden 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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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
Date 11/03/2021

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PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED - HALF TOASTED & SWEETENED

Product Code :- M119 - 032

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Shredded Grade – Half Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF 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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 SHREDDED - FULL TOASTED & SALTED

Product Code :- M119 - 033

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Shredded Grade – Full Toasted & Salted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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
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PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES

Product Code :- M119 - 034

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Flakes Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White 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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 2.5%
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

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES - FULL TOASTED

Product Code :- M119 - 035

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Flakes Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	Vanier caliper	1.0 cm – 2.0 cm
Aflatoxin	FST-WI01 Chapter 14	Nil

Prepared by: Malki Gunarathne
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PRODUCT SPECIFICATION: DESICCATED COCONUT FLAKES - HALF TOASTED

Product Code :- M119 - 036

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Flakes Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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	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

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Flakes Grade – Full Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Golden brown colour particles
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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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



TECHNICAL NAME	Desiccated Coconut Flakes Grade – Half Toasted & Sweetened
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles
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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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 & SALTED

Product Code :- M119 - 039

PRODUCT CHARACTERISTICS



TECHNICAL NAME	Desiccated Coconut Flakes Grade - Full Toasted & Salted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)
APPEARANCE OF FINISHED 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E.coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	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 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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