
DESICCATED COCONUT

PRODUCT CODE – PTS/DC/001



Overview

Desiccated coconut is the shredded, dried and unsweetened fresh meat or kernel of a mature coconut. It is commonly used in recipes as fillers, toppings and as ingredients, particularly in the baking of biscuits, snack bars, cakes and cookies.

Specifications

- General
 - ✓ Color –white to pale cream powder
- Analytical
 - ✓ Moisture: 3.0 % Max
 - ✓ Fat Content: 65.0% +/- 5%
 - ✓ Free Fatty Acid: 0.15% Max
 - ✓ Residual S02: 50 ppm Max
- Packaging
 - ✓ 25kg Kraft Paper bags with PP liner
 - ✓ Loadability: 10 MT per 40'HC

ADDRESS

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COUNTRY OF ORIGIN

Indonesia

METHOD OF PRODUCTION

Desiccated Coconut Powder is obtained by drying ground or shredded coconut kernel after the removal of brown testa.