



COCONUT FLOUR

Coconut flour is obtained by finely milling the dried, partially defatted kernel (copra cake) of the coconut palm, *Cocos nucifera* L., after mechanical oil extraction. Our organic flour is produced from sustainably grown Sri Lankan coconuts and is supplied as a fine to medium powder, white to cream or very light brown, with a mild nutty odour and an almost bland taste. It is naturally gluten-free and grain-free, rich in total dietary fibre and plant protein.

APPLICATIONS

Gluten-free and grain-free bakery, biscuits, snacks and nutritional bars, where the flour raises fibre content and improves moisture retention, texture and shelf stability.

Breakfast cereals, protein and fibre blends, coatings and fillings, dairy alternatives and clean-label formulations that require a plant protein and fibre carrier with a subtle coconut note.

ORGANIC DEFATTED COCONUT FLOUR · FINE – MEDIUM

Specification:

IDENTITY, PHYSICAL AND CHEMICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
APPEARANCE	Fine to medium free-flowing powder, free from visible foreign matter, insects, mould and extraneous vegetable or mineral matter	Visual; PNS/BAFPS 75:2010, cl. 5
COLOUR	White to cream to very light brown	Visual; PNS/BAFPS 75:2010
ODOUR, TASTE	Typical nutty coconut odour, almost bland taste; free from rancid, musty or foreign odour and taste	Organoleptic; PNS/BAFPS 75:2010
BOTANICAL ORIGIN	Dried, partially defatted kernel of <i>Cocos nucifera</i> L.	Codex Standard CXS 210-1999, cl. 2.1
PARTICLE SIZE, fine grade	Passing 0.15 – 0.20 mm sieve	Sieve analysis; PNS/BAFPS 75:2010 (premium class)
PARTICLE SIZE, medium grade	Passing 0.21 – 0.25 mm sieve	Sieve analysis; PNS/BAFPS 75:2010 (class I and II)
MOISTURE, max.	5.0 %	Oven drying; PNS/BAFPS 75:2010; SLS 1628 (max. 5.0 %)
TOTAL FAT, dry basis	10.0 – 12.0 %	PNS/BAFPS 75:2010; SLS 1628 min. 8.0 % (SLS 1309:2007, App. D)
PROTEIN, dry basis	10.0 – 19.0 %	Kjeldahl; PNS/BAFPS 75:2010; SLS 1628 min. 10.0 %
TOTAL DIETARY FIBRE, dry basis	40.0 – 60.0 %	AOAC 991.43; PNS/BAFPS 75:2010; SLS 1628 (AOAC 993.21) min. 35.0 %
ASH, dry basis	4.0 – 6.0 %	Incineration; PNS/BAFPS 75:2010
FREE FATTY ACIDS OF RESIDUAL FAT, as lauric acid, max.	0.20 %	PNS/BAFPS 75:2010; SLS 1628 (SLS 1309:2007, App. G)
PEROXIDE VALUE OF RESIDUAL FAT, max.	3.0 meq O ₂ /kg	PNS/BAFPS 75:2010; SLS 1628 (SLS 313: Part 3)
pH	On request; determined per batch on customer agreement	AOAC 981.12 (pH at 25 °C)
GLUTEN STATUS	Naturally gluten-free raw material; content below 20 mg/kg for the “gluten-free” statement confirmed per lot on request	Reg. (EU) No 828/2014; R5-ELISA on request
SULPHITES (SO ₂)	Not used in processing; no sulphites added	Reg. (EU) No 1169/2011, Annex II; declaration, tested on request

Functional and compositional values follow the Philippine National Standard for coconut flour PNS/BAFPS 75:2010 and the Sri Lankan coconut flour specification SLS 1628; individual parameters may be tightened per customer agreement provided that product safety is maintained. Batch results are reported in the certificate of analysis.

RESIDUE LIMITS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
LEAD (Pb), max.	0.5 mg/kg	BB Chemicals specification; AAS / ICP-MS
ARSENIC (As), max.	0.3 mg/kg	BB Chemicals specification; AAS / ICP-MS
CADMIUM (Cd), max.	0.1 mg/kg	BB Chemicals specification; AAS / ICP-MS
MERCURY (Hg), max.	0.05 mg/kg	BB Chemicals specification; cold vapour AAS
HEXACHLOROCYCLOHEXANE (α-, β-, γ-HCH), max.	0.5 mg/kg	BB Chemicals specification; GC-MS
DDT AND ITS METABOLITES, max.	0.15 mg/kg	BB Chemicals specification; GC-MS
OTHER PESTICIDE RESIDUES	Within the maximum residue levels of Reg. (EC) No 396/2005 for the country of destination	Reg. (EC) No 396/2005; GC-MS / LC-MS/MS on request
AFLATOXIN B ₁ , max.	2 µg/kg	SLS 1628 coconut flour specification; HPLC / ELISA
AFLATOXINS, sum of B ₁ , B ₂ , G ₁ , G ₂ , max.	4 µg/kg	SLS 1628 coconut flour specification; HPLC / ELISA
CAESIUM-137, max.	On request	Gamma spectrometry, on customer request

Heavy metal and pesticide limits are BB Chemicals specification values; the aflatoxin limits follow the Sri Lankan coconut flour specification SLS 1628. Batch results are reported in the certificate of analysis.

MICROBIOLOGICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
TOTAL PLATE COUNT (TPC), max.	1 × 10 ⁴ CFU/g	PNS/BAFPS 75:2010; ISO 4833-1
YEASTS AND MOULDS IN TOTAL, max.	1 × 10 ² CFU/g	PNS/BAFPS 75:2010; ISO 21527-2
COLIFORM BACTERIA, max.	50 CFU/g	PNS/BAFPS 75:2010; ISO 4832
Escherichia coli	Negative	PNS/BAFPS 75:2010; ISO 7251
Staphylococcus aureus	Negative	PNS/BAFPS 75:2010; ISO 6888-1
Salmonella spp.	Absent in 25 g	PNS/BAFPS 75:2010; ISO 6579-1

Limits follow the microbiological table of PNS/BAFPS 75:2010 for coconut flour; sample preparation of the initial suspension according to ISO 6887-4.

Botanical name: Cocos nucifera L.	Applications: gluten-free bakery and biscuits, snacks and nutritional bars, breakfast cereals, fibre and protein blends, clean-label formulations
CN / HS code: 1106 30 90 (flour, meal and powder of the products of chapter 8, other than bananas)	Packaging: multi-ply paper or polypropylene bags 20 / 25 kg net; corrugated cartons 10 kg net with 0.5 kg polyethylene inner bags
Regulatory status: food raw material; not a food additive under Reg. (EC) No 1333/2008	Storage & transport: closed packaging in dry, clean, well-ventilated premises free from pests, max. +25 °C, relative humidity max. 65 %, protected from sunlight and odours
Appearance: fine to medium powder, white to cream to very light brown	Shelf life: 12 months from production in unopened original packaging
Processing: mechanical oil extraction from dried kernel, drying and milling; not irradiated	

COMPLIANCE & DOCUMENTATION

- The product complies with the compositional requirements of PNS/BAFPS 75:2010, with the hygiene requirements of Regulation (EC) No 852/2004 on the hygiene of foodstuffs and with the labelling requirements of Regulation (EU) No 1169/2011.
- Compositional and functional parameters follow the Philippine National Standard PNS/BAFPS 75:2010 for coconut flour and the Sri Lankan coconut flour specification SLS 1628.
- Naturally gluten-free and grain-free; a gluten content below 20 mg/kg for the “gluten-free” statement under Regulation (EU) No 828/2014 is confirmed per lot on request.
- Coconut is not listed as an allergen in Annex II to Regulation (EU) No 1169/2011; for consignments destined for the United States, coconut must be declared as a tree nut on the final label.
- Non-GMO within the meaning of Regulations (EC) No 1829/2003 and (EC) No 1830/2003; not irradiated, no preservatives, colours or sulphiting agents added.
- Organic certification under Regulation (EU) 2018/848, kosher and halal statements, allergen and pesticide-residue declarations and third-party audit certificates of the processing plant are available on request.
- Each consignment is accompanied by a certificate of analysis with batch-specific results.

References: PNS/BAFPS 75:2010 “Coconut flour — Specification”, spsissuances.da.gov.ph; Philippine Coconut Authority, Coconut Flour guide (PNS/BAFPS 75:2010 data), pca.gov.ph; Sri Lanka coconut flour specification SLS 1628 (compositional, contaminant and microbiological requirements), nutioils.com; Codex Standard for Named Vegetable Oils CXS 210-1999 (botanical identity of Cocos nucifera L.), fao.org; CN heading 1106 30 90, tariffnumber.com.

This specification is issued for information purposes and does not constitute a warranty. Batch-specific values are confirmed in the certificate of analysis accompanying each consignment.