

COMPANY NAME:	PETROW FOOD GROUP
ADDRESS:	Spitalfields House, Phoenix Road Haverhill Suffolk, CB9 7AE
TELEPHONE:	01440712223
FAX:	N/A
WEBSITE:	www.petrowfoodgroup.com

All products conform to the requirements of current UK and EU food legislation.

PRODUCT INFORMATION	
NAME:	Desiccated Coconut (Fine) SO2
CODE:	Philippines: –100115(Primex/Cocoa Davao),100116(Bakers) or 100117 (Peter Paul) Indonesia: 100107
PROCESS DESCRIPTION:	Purchased from PFIL approved origin suppliers, processed, packed and metal detected on site.
WEIGHT/SIZE:	25Kg

INGREDIENTS LIST		
INGREDIENT NAME		COUNTRY OF ORIGIN
Coconut	99.995%	Philippines, Indonesian
Sulphite ppm	Max 50	Philippines, Indonesian

ORGANOLEPTIC PROPERTIES		
PROPERTY	TYPICAL	NOT ACCEPTABLE
APPEARANCE:	White free flow fine coconut.	Atypical yellow or lumpy hard coconut.
COLOUR:	White, reasonably free from yellowish specs or other discoloration.	Atypical Yellowish or with any other coloration.
TEXTURE:	Free Flowing fine flour.	
FLAVOUR:	Mild, fresh and characteristics of coconut with no off – odours.	Rancid or typical off odours.
AROMA:	Natural coconut aroma free from bad odours.	Atypical aroma with bad odours.
OTHER:		

PHOTO STANDARD:



PHYSICAL PARAMETERS			
<i>All material will be fair, average quality of the season.</i>			
QUALITY CRITERIA	TARGET	MAXIMUM	SAMPLE SIZE
FOREIGN MATTER:	Nil		
SHELL/SEPTA (EVM):	Nil		
MINERAL STONES:	Nil		
GRADE (SIZE):	Fine Flour granules		
COUNT:	-	-	-
CAP STEMS:	-	-	-
DISCOLOURATION:	0	-	-
INSECT DAMAGE:	Absent	Absent	
SKIN:	0	5	50g
NATURAL STONES:	N/A		

CHEMICAL / MICROBIOLOGICAL STANDARDS	
PARAMETER	RANGE
MOISTURE (%):	3.0% Max
PEROXIDE VALUE (MEQ/KG):	-
FREE FATTY ACID (%):	0.15 as Oleic acid
AFLATOXIN:	TOTAL (PPB): <4 ppb B1 (PPB): <2 ppb
OCHRATOXIN A:	TOTAL (PPB):
aW:	Not tested
TVC (TOTAL VIABLE COUNT cfu/g):	<5,0 00 cfu/g
COLIFORMS (cfu/g):	<10 cfu/g
E.COLI (cfu/g):	<10 cfu/g
YEASTS (cfu/g):	<100 cfu/g
MOULDS (cfu/g):	<100 cfu/g
SALMONELLA (cfu/g):	Absent in 25g

C of C sent out as standard with every delivery. C of A can be arranged by customer request.

NUTRITIONAL INFORMATION (PER 100g) USDA Website <i>Values taken from literature or raw material specifications.</i>	
PARAMETER	VALUE
ENERGY (Kcals):	660
ENERGY (Kjoules):	2761
PROTEIN (g):	6.88
CARBOYHDRATE BY DIFFERENCE (g):	23.65
ASH (g)	1.94
STARCH (g):	-
FAT TOTAL (g):	64.53
SATURATES (g):	57.218
MONOUNSATURATES (g):	2.745
POLYUNSATURATES (g):	0.706
DIETARY FIBRE (g):	16.3
SODIUM (mg):	37.0
SALT (mg)	Trace
SUGAR(g)	7.35

ALLERGEN INFORMATION				
COMPONENT	AS AN INGREDIENT	USED ON SAME LINE	USED IN SAME FACILITY	ADDITIONAL INFORMATION
Nuts and nut derivatives:	No	No	Yes	Tree nuts processed and stored in fully Segregated area of site.
Peanuts and peanut derivatives:	No	No	No	
Celery and celery derivatives:	No	No	No	
Fruit and fruit derivatives:	Yes	Yes	Yes	Fruit Product
Mustard and mustard derivatives:	No	No	No	
Sesame and sesame derivatives:	No	No	No	
Other seeds:	No	No	Yes	Pumpkinseeds and Sunflower seeds occasionally processed and stored in fully segregated area of site .
Milk and milk derivatives:	No	No	No	
Egg and egg derivatives:	No	No	No	

Cereals (wheat / rye / oats / barley) and derivatives:	No	No	No	
Soya and soya derivatives:	No	No	No	
Maize and maize derivatives:	No	No	No	
Lupin and lupin derivatives:	No	No	No	

Rice and rice derivatives:	No	No	Yes	Fruits processed with rice flour in fully segregated area of site .
Gluten and gluten derivatives:	No	No	No	
Yeast and yeast derivatives:	No	No	No	
Vegetables and vegetable derivatives:	No	No	No	
Fish, crustaceans, molluscs and their derivatives:	No	No	No	
Meat and meat derivatives:	No	No	No	
Additives:	No	No	No	
Azo and coal tar dyes:	No	No	No	
Glutamates:	No	No	No	
Benzoates:	No	No	No	
BHA / BHT:	No	No	No	
Aspartame:	No	No	No	
Sulphur dioxide and sulphites:	No	No	Yes	SO2 present in some dried fruits and coconut but processed and stored in fully segregated area of site.
Other preservatives:	No	No	No	
Antioxidants:	No	No	No	
M.S.G:	No	No	No	
Alcohol and its derivatives:	No	No	No	
Genetic modification / organisms:	No	No	No	
Irradiation:	No	No	No	

STORAGE CRITERIA

Ambient – store in cool, dry conditions away from direct sunlight and strong odours. All products should be kept sealed and checked at regular intervals if stored for long periods of time.

SHELF LIFE

SHELF LIFE TOTAL:	12 Months
MINIMUM SHELF LIFE ON DELIVERY:	9 Months
SHELF LIFE ONCE OPENED:	1 Month

METAL DETECTION

All processed goods (FROM ORIGIN SUPPLIERS) are metal detected prior to despatch to the customers. Hourly checks are in place to ensure metal detectors are functionally correctly. Sensitivity is detailed on CCP critical control limits documentation available on request.

PACKAGING


CONTACT PACKING MATERIAL:	LINER	SIZE	COLOUR
<i>Material:</i>	Polyethylene liner or Co-Ex Plastic Bag	510mm x 1280mm	Blue
OUTER PACKAGING:	3 ply Kraft paper white bag	420mm x 75mm x890mm	White
TERTIARY PACKAGING:	Wooden Pallets	1200 mmx 1000 mm	White

Material sent directly from origin may have different food contact packaging & labelling .

PRODUCT LABEL EXAMPLE:

To Follow .

CONTACT DETAILS			
QUALITY:	Dominique MacEwan	01440711082	dominique@petrowfoodgroup.com
COMMERCIAL:	Fatma Akalin McGee	07554663482	fatma@petrowfoodgroup.com
LOGISTICS:	Lukasz Scowron	01440711077	Lukasz@petrowfoodgroup.com
GROUP TECHNICAL:	Konstantinos Zisakis	01440711085	konstantinos@petrowfoodgroup.com

SPECIFICATION ISSUED BY:	Neil Anderson
SIGN:	
POSITION:	Supply Chain Quality Manager
DATE:	11/07/2019

SPECIFICATION AGREED BY:	
SIGN:	
POSITION:	
DATE:	

Specifications should be signed by the Petrow Food Group and the customer. Unless specifications are signed off by both parties within 28 working days of issue date, Petrow food group will assume specification has been accepted by the customer.

REVISION NUMBER	REVISION DATE	SUMMARY OF REVISION
REV 5	11/07/2019	Added metal detection sensitivity , revision summary , updated contact details , updated nutritional information , uploading product label