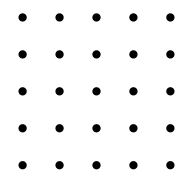




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Product Catalog

# Desiccated Coconut

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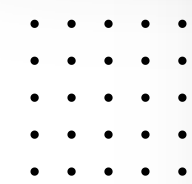
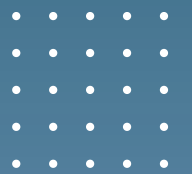
**Issued: 2026**



## Desiccated Coconut High Fat (Fine Grade)

Premium quality dried coconut meat, finely grated and processed from fresh mature coconuts. With its high natural oil content, this grade provides a rich coconut flavor, excellent aroma, and soft texture. Commonly used in bakery products, confectionery, chocolate fillings, biscuits, cereals, and dessert applications.

No	Parameter	Unit	Result	Limit Of Detection	Method
1	Lead (Pb)	mg / kg	Not detected	0.00035	18-13-14/MU/SMM-SIG (ICP MS)
2	Escherichia coli	MPN / g	0.74	-	SNI ISO 7251 : 2012
3	Starch	%	10.50	-	18-11-39/MU/SMM-SIG
4	Cadmium (Cd)	mg / kg	Not detected	0.0005	18-13-14/MU/SMM-SIG (ICP MS)
5	Aflatoxin B1	mcg / kg	Not detected	0.0051	18-12-27/MU/SMM-SIG (LC-MSMS)
6	Aflatoxin B2	mcg / kg	Not detected	0.01	18-12-27/MU/SMM-SIG (LC-MSMS)
7	Aflatoxin G1	mcg / kg	Not detected	0.01	18-12-27/MU/SMM-SIG (LC-MSMS)
8	Aflatoxin G2	mcg / kg	Not detected	0.0102	18-12-27/MU/SMM-SIG (LC-MSMS)
9	Total Aflatoxins	mcg / kg	Not detected	0.0102	18-12-27/MU/SMM-SIG (LC-MSMS)
10	Moisture Content	%	3.66	-	SNI 01-2891-1992 butir 5.1
11	Total Fat	%	65.34	-	18-8-5/MU/SMM-SIG butir 3.2.2 (Gravimetri)
12	Sulphite	mg / kg	245.50	-	SNI 01-2894-1992 butir 2.6.3
13	Arsenic (As)	mg / kg	Not detected	0.00035	18-13-14/MU/SMM-SIG (ICP MS)
14	Total Plate Count (TPC)	colony / g	5.5x10 <sup>3</sup>	-	ISO 4833-1:2013 Amd 1:2022
15	Yeast Mold	colony / g	<10	-	SNI ISO 21527-2 : 2012
16	Salmonella sp.	/ 25 g	Negative	-	ISO 6579-1:2017/Amd 1:2020
17	Ochratoxin A	mcg / kg	Not detected	0.0249	18-12-27/MU/SMM-SIG (LC-MSMS)
18	Free Fatty Acid	%	0.024	-	18-11-17/MU/SMM-SIG (Titrimetri)





## Desiccated Coconut High Fat (Medium Grade)

High-quality dried coconut meat with a medium particle size and high natural fat content. It offers a rich coconut taste, pleasant texture, and excellent moisture retention. Suitable for bakery products, granola, confectionery, energy bars, toppings, and various food processing applications.

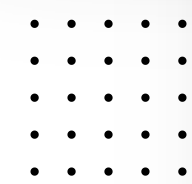
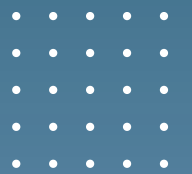


No	Parameter	Unit	Result	Limit Of Detection	Method
1	Lead (Pb)	mg / kg	Not detected	0.00035	18-13-14/MU/SMM-SIG (ICP MS)
2	Escherichia coli	MPN / g	0.74	-	SNI ISO 7251 : 2012
3	Starch	%	10.50	-	18-11-39/MU/SMM-SIG
4	Cadmium (Cd)	mg / kg	Not detected	0.0005	18-13-14/MU/SMM-SIG (ICP MS)
5	Aflatoxin B1	mcg / kg	Not detected	0.0051	18-12-27/MU/SMM-SIG (LC-MSMS)
6	Aflatoxin B2	mcg / kg	Not detected	0.01	18-12-27/MU/SMM-SIG (LC-MSMS)
7	Aflatoxin G1	mcg / kg	Not detected	0.01	18-12-27/MU/SMM-SIG (LC-MSMS)
8	Aflatoxin G2	mcg / kg	Not detected	0.0102	18-12-27/MU/SMM-SIG (LC-MSMS)
9	Total Aflatoxins	mcg / kg	Not detected	0.0102	18-12-27/MU/SMM-SIG (LC-MSMS)
10	Moisture Content	%	3.66	-	SNI 01-2891-1992 butir 5.1
11	Total Fat	%	65.34	-	18-8-5/MU/SMM-SIG butir 3.2.2 (Gravimetri)
12	Sulphite	mg / kg	245.50	-	SNI 01-2894-1992 butir 2.6.3
13	Arsenic (As)	mg / kg	Not detected	0.00035	18-13-14/MU/SMM-SIG (ICP MS)
14	Total Plate Count (TPC)	colony / g	5.5x10 <sup>3</sup>	-	ISO 4833-1:2013 Amd 1:2022
15	Yeast Mold	colony / g	<10	-	SNI ISO 21527-2 : 2012
16	Salmonella sp.	/ 25 g	Negative	-	ISO 6579-1:2017/Amd 1:2020
17	Ochratoxin A	mcg / kg	Not detected	0.0249	18-12-27/MU/SMM-SIG (LC-MSMS)
18	Free Fatty Acid	%	0.024	-	18-11-17/MU/SMM-SIG (Titrimetri)

## Desiccated Coconut Low Fat (Fine Grade)

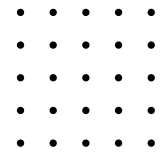
Finely grated dried coconut with reduced fat content, produced through a controlled extraction process. It provides a lighter texture while maintaining the characteristic coconut flavor and aroma. Ideal for health-focused food products, bakery applications, breakfast cereals, snack products, and nutritional formulations.

No	Parameter	Unit	Result	Limit Of Detection	Method
1	Sulphite	mg / kg	Not detected	1.6	SNI 01-2894-1992. Point 2.6.3
2	Moisture Content	%	3.98	-	SNI 01-2891-1992 point 5.1
3	Total Fat	%	29.72	-	11-3-2/MU (Weibull)
4	Impurities	-	Not detected	-	SNI 01-2891-1992 point 1.3
5	pH	-	6.610	-	SNI 01-2891-1992 point 16
6	C 12:0 (Lauric Acid )	%	9.34	-	11-4-1/MU (GC)
7	Total Plate Count (TPC)	colony / g	3.0x104	-	ISO 4833-1:2013 Amd 1:2022
8	Escherichia Coli	MPN / g	0	-	SNI ISO 7251:2012
9	Salmonella sp.	/ 25 g	Negative	-	ISO 6579-1:2017/Amd 1:2020
10	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528-2:2017
11	Odor	-	Normal	-	SNI 01-2891-1992 point 1
12	Shape	-	Powder	-	SNI 01-2891-1992 point 1
13	Appearance	-	Normal	-	SNI 01-2891-1992 point 1
14	Taste	-	Little Sweet	-	SNI 01-2891-1992 point 1
15	Texture	-	Fine	-	SNI 01-2891-1992 point 1
16	Colour (Organoleptik)	-	White	-	SNI 01-2891-1992 point 1
17	Free Fatty Acid	%	0.032	-	11-3-25/MU (Titrimetri)
18	Yeast Mold	colony / g	<10	-	SNI ISO 21527-2:2012



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