

1. **Product name:** Organic Coconut Flour.
2. **Country of origin:** Sri Lanka.
3. **Raw materials and ingredients:** 100% Organic Coconut Flour is made from the peeled, degreased and finally powdered coconut meat.
4. **Intended use of the product:** Due of its versatility, Coconut flour can be used to make breads, desserts or even as a thickener.
5. **Product sensitive or potentially sensitive personnel:** Allergen free product (Regulation N°1169/2011).

Allergens	Presence	Absence
Cereals containing gluten, namely: Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or isinglass used as fining agent in beer and wine		X
Peanuts and products thereof		X
Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources		X
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol		X

Nuts, namely: Almonds (<i>amygdalus communis l.</i>), hazelnuts (<i>corylus avellana</i>), walnuts (<i>juglans regia</i>), cashews (<i>anacardium occidentale</i>), pecan nuts (<i>carya illinoensis (wangenh.) k. koch</i>), brazil nuts (<i>bertholletia excelsa</i>), pistachio nuts (<i>pistacia vera</i>), macadamia or queensland nuts (<i>macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.		X
Lupin and products thereof		X
Molluscs and products thereof		X
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6. Organoleptic characteristics:

Taste	Characteristic to mild coconut taste
Colour	Cream to very light brown colour fine powder, free from burnt/discoloured particles
Flavour	Typical nutty flavor coconut

7. Microbiological characteristics:

Total aerobic count	< 10000 CFU/g
E. Coli	< 10 CFU/g
Salmonella	Absence n 25 g
Yeast and mould count	< 100 CFU/g
Coliforms	< 50 CFU/g

8. Physico-chemical characteristics:

Moisture	< 5%
GMO (Genetically Modified Organism)	The product is not subject to specific labelling in accordance with the EU legislation in the current valid version
Pesticide residues	In accordance with the EC regulation on organic production of agricultural in the current valid version.
Heavy metals	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.
Mycotoxins	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.

9. Nutritional information: (Average values per 100 g)

Energy	365,2 kcal
Fat	16,8 g
Carbohydrates	37,1 g
Sugars	12,6 g
Salt	< 0,005 g
Protein	16,4 g
Fibre	18,2 g
Ingredients	100% Organic Coconut Flour

10. Shelf life: Up to 12 months under proper storage conditions.

11. Transport and storage conditions: The product will be transported following correct hygiene practices, keeping the humidity and temperature stable.
Store in a cool, dry places away from direct sunlight.

12. Logistics Information:

- Bag type: 25 kg multi-layer paper or multi-layer polypropylene
- Pallet type: American pallet (1200x1000 mm), weight 1000 kg (40x25 kg)

*The packaging complies with the EU legislation (Regulation N°1935/2004, Regulation N°10/2011).

The information in this specification is general and non-binding. In order to assess the suitability of our products please contact: hello@lovenaturesuperfoods.com. All the parameters not mentioned in this specification comply with the EU foodstuff legislation.