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Desiccated Coconut

Specification sheet · typical values · issued 2026-10-10

Fine and medium desiccated coconut for confectionery, bakery and sweets.

Product code	ODOD-0921
Category	Powders & Dehydrated
MOQ	500 kg; full container quantities available (1 x 20ft or 1 x 40ft)
Packing options	25 kg multi-wall kraft paper bags with food-grade inner polyliner; 10 kg and 25 kg cartons with inner liner; 12.5 kg vacuum or gas-flushed bags on request. Palletised or floor-loaded, FCL and LCL consolidation. Private label and custom pack sizes available.
Shelf life	12 months from date of packing in original unopened packing, stored in a cool, dry, odour-free area below 25°C
HS code	08011100
Availability	available
Ph	6.0 - 6.8
Size	Fine: passing 1.0 mm screen; Medium: 1.0-2.0 mm; Macaroon and chips cuts on request
Color	Natural white, uniform, free from scorched or discoloured particles
Grade	Fine and medium cut; high fat (full fat) standard, low fat on request
E coli	Absent in 1 g
Purity	min 99% desiccated coconut, free from shell and testa particles
Moisture	max 3%
Admixture	max 0.5% extraneous matter
Aflatoxin	Total max 10 ppb; B1 max 4 ppb (EU limits available on request)
Treatment	Pasteurised, metal detected and sieved
Salmonella	Absent in 25 g
Oil content	60-68% (high fat); 45-55% (low fat, on request)
Free fatty acid	max 0.1% (as lauric acid)
Sulphur dioxide	max 50 ppm (SO2-free grade available)
Yeast and mould	max 100 cfu/g
Flavour and odour	Fresh, characteristic of coconut; free from rancidity and off-odour
Total plate count	max 10,000 cfu/g

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/powders-dehydrated/desiccated-coconut> or hello@odod.us.