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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT INFORMATION			
Product Name	Desiccated Coconut		
Country of Origin	Sri Lanka		
Forms Available (Organic or Conventional)	Natural, Full Toasted, Half Toasted, Sweetened, Salted, Sweet & Salt, Kithul Palm Syrup Coated or as per customer requirement		
Ingredients	100% pure coconut white meat		
Grades Available	Fine Medium Chips Thread (Long/Short) Shredded (Long) Chiplet		
Description	Produced from freshly selected matured coconuts, Desiccated Coconut is the dehydrated white coconut meat.		
Certifications	BRC, ISO 22000 (2018), FDA Approved, EU Organic, Kosher Check, USDA Organic, Sedex, Halal, CDA, ISO 14001 (2015)		











FDA U.S. FOOD & DRUG









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CHEMICAL LIMITS

• Natural Production

Moisture	2.5 % max	Natural Sugar	6.3/100g
Total Fat (as is)	64-69%	Ash	1.9%
Free Fatty Acid (as Lauric)	0.2%	Saturated Fat	12.5g/20g
Gluten	Not Detected	Trans Fat	Not Detected
Aflatoxin	Not Detected	Cholesterol	Not Detected

• Toasted Production

Moisture	1.5 % max	Natural Sugar	12.5/100g
Total Fat (as is)	66-68%	Ash	1.8%
Free Fatty Acid (as Lauric)	0.11%	Saturated Fat	62.36%
Gluten	Not Detected	Trans Fat	0.03%
Aflatoxin	Not Detected	Cholesterol	Not Detected













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MICROBIOLOGICAL LIMITS

Desiccated Coconut shall comply with the limits given in Table 3 when tested in accordance with the methods prescribed in Column 7 of the table

No. (1)	Test organism (2)	n (3)	c (4)	Limit gra	•	Method of test (7)
				m(5)	M(6)	
i)	Aerobic plate count	5	2	5*10 ³	1*10 ⁴	SLS 516:Part 1
ii)	Yeasts and Mould	5	2	50	100	SLS 516:Part 2
iii)	Total Coliforms	5	2	0	10	SLS 516:Part 3
iv)	Escherichia coli	5	0	0	00	SLS 516:Part 12
v)	Salmonella	5	0	0	00	SLS 516:Part 5

 $Where, \ n = number \ of \ sample \ units \ to \ be \ tested;$ $c = maximum \ allowable \ number \ of \ sample \ units \ yielding \ values \ between \ m \ and \ M;$ $m = limit \ under \ which \ a \ count \ is \ acceptable \ for \ any \ sample \ unit:$ $M = limit \ above \ which \ a \ count \ is \ unacceptable \ for \ any \ sample \ unit$

PACKAGING

Available in 250g up to 50kg bags

STORAGE & SHELF LIFE

Recommended temperature range and humidity: 18-28 °C at 20-50 relative humidity.

Store in an odor-free area, out of sunlight, and away from walls. Avoid storage in high moisture areas.

Best to Use:
Period from production date as follows:
Within 1 Year

Updated on-	Updated by-	Authorized by-	
01/08/2025	Sakunthala Sandamali	Nisanka Hansani	
	Head of Microbiology	QA Manager	







Address: Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka













Mathammana D/C Mills

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Desiccated Coconut

NUTRITIONAL DATA

BASIC COMPONENTS	AMOUNT PER 100g SERVING	
Total Calories	693	kcal
Protein	9 max	g
Carbohydrates	13	g
Sugar Total	6.3	g
Fat Total	64-69	%
Saturated Fat	62.50	g
Trans Fat	0	g
Cholesterol	0	g
Moisture	2.5	%
Ash	1.9	%
Minerals		
Calcium	0.07	mg
Iron	1.33	mg
Sodium	3.51	mg

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager











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Phone- 0774181573
Website- www.coconutsrilanka.com
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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE/ MACROONS Product Code: - M119 - 001 PRODUCT CHARACTERISTICS **TECHNICAL NAME** Desiccated Coconut Fine Grade SPECIFIC RAW MATERIAL USED 100% pure coconut kernel APPEARANCE OF FINISHED PRODUCT White colour fine particles AVAILABILITY Conventional or Organic PROCESS DESCRIPTION 100% passes through 10 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of natural desiccated coconut **SHELF LIFE PACKAGING** As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper MICROBIOLOGICAL STANDARDS METHOD OF TESTING TEST **SPECIFICATIONS** ISO 4833:2013 < 5000 CFU per gram Aerobic Plate Count Yeast and Mould ISO 21527-02:2008 < 50 CFU per gram Total Coliforms ISO 4831:2006 0-5 MPN per gram Salmonella ISO 6579-01:2017 NIL E. coli ISO 7251:2005 NIL ISO 7251:2005 Faecal streptococci < 50 CFU per gram PHYSICAL AND CHEMICAL STANDARDS METHOD OF TESTING **TEST SPECIFICATION** Visual Observation NIL Infestation Visual Observation NIL Foreign Matter Paring Particles /Burnt Particles Visual Observation Maximum 10 pieces per 100g Moisture Content SLS 98: 1998 Appendix D: 2021 Below 2.0% Oil Content SLS 98: 1998 Appendix D: 2013 64-69% Free Fatty Acids, Calculated as Lauric Acid SLS 313: Part 2 / Section 6 0.2% Shred Size 10 square per inch sieve 100% passes Aflatoxin FST-WI01 Chapter 14 NIL

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager













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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - FULL TOASTED			
	Product Code: - M119 - 002		
PRODUCT CHAR	RACTERISTICS		
TECHNICAL NAME	Desiccated Coconut Fine Grade - Full Toasted		
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel		
APPEARANCE OF FINISHED PRODUCT	Golden brown colour fine particles		
AVAILABILITY	Conventional or Organic		
PROCESS DESCRIPTION	100% passes through 10 squares per inch sieve. Free of extraneous matters		
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut		
SHELF LIFE	1 year		
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer		
	paper sack		
	ROBIOLOGICAL STANDARDS		
TEST	METHOD OF TESTING	SPECIFICATIONS	
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram	
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram	
Total Coliforms	ISO 4831:2006	0-5 MPN per gram	
Salmonella	ISO 6579-01:2017	NIL	
E. coli	ISO 7251:2005	NIL	
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram	
PHYSICA	AL AND CHEMICAL STANDARDS		
TEST	METHOD OF TESTING	SPECIFICATION	
Infestation	Visual Observation	NIL	
Foreign Matter	Visual Observation	NIL	
Paring Particles	Visual Observation	Maximum 10 pieces per 100g	
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 1.5%	
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%	
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%	
Shred Size	10 square per inch sieve	100% passes	
Aflatoxin	LCHE/TM/SOP/062	NIL	

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager













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DDODLICT SDECIEICATI	ON, DESIGNATED COCONUT FINE HA	I E TO A CTED
PRODUCT SPECIFICATI	ON: DESICCATED COCONUT FINE – HA Product Code: - M119 - 003	LF TUASTED
PPODUCT CH	ARACTERISTICS	1
TECHNICAL NAME	Desiccated Coconut Fine Grade – Half Toasted	The state of the s
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Yellow- Light brown colour fine particles	A STATE OF THE PARTY OF THE PAR
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% passes through 10 squares per inch sieve.	to provide the second second
	Free of extraneous matters	的一个人的一个人的一个人的
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with	"是我们的有效是一个一个。" 第一个人们的一个人们的一个人们的一个人们的一个人们的一个人们的一个人们的一个人们的
	inner food grade polythene bag and outer paper	STATISTICS OF STATISTICS
	sack	The Artist of the Control of the Con
MIC	ROBIOLOGICAL STANDARDS	The state of the s
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
The second of the second	13.0 1000.2010	to occupie per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSIC	CAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 1.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% passes
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager



Updated on-

01/08/2025









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QA Manager

Nisanka Hansani

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TROBECT STEERICHTION E	DESICCATED COCONUT FINE – FULL TOAST	ED & SWEETENED
	Product Code: - M119 - 004	
	CHARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Fine Grade – Full Toasted & Sweetened	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement.	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour fine particles	
AVAILABILITY	Conventional or Organic (Upon Availability)	
PROCESS DESCRIPTION	100% passes through 10 squares per inch sieve. Free	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut with a mild sweet flavour	V. P. S. L. V
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack	
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	SICAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% passes
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali



Updated on-

01/08/2025









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QA Manager

Nisanka Hansani





MATHAMMANA DC MILLS

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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - HALF TOASTED & SWEETENED **Product Code: - M119 – 005** PRODUCT CHARACTERISTICS TECHNICAL NAME Desiccated Coconut Fine Grade – Half Toasted & Sweetened SPECIFIC RAW MATERIAL USED 100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement Light brown colour fine particles APPEARANCE OF FINISHED PRODUCT **AVAILABILITY** Conventional or Organic (Upon Availability) PROCESS DESCRIPTION 100% passes through 10 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of toasted desiccated coconut with a mild sweet flavour **SHELF LIFE** 1 year As per buyer's requirement. Net weight with inner **PACKAGING** food grade polythene bag and outer paper sack MICROBIOLOGICAL STANDARDS TEST METHOD OF TESTING **SPECIFICATIONS** ISO 4833:2013 < 5000 CFU per gram Aerobic Plate Count Yeast and Mould ISO 21527-02:2008 < 50 CFU per gram **Total Coliforms** ISO 4831:2006 0-5 MPN per gram Salmonella ISO 6579-01:2017 NIL E. coli ISO 7251:2005 NIL ISO 7251:2005 < 50 CFU per gram Faecal streptococci PHYSICAL AND CHEMICAL STANDARDS METHOD OF TESTING SPECIFICATION **TEST** Visual Observation NIL Infestation Visual Observation Foreign Matter NIL Paring Particles Visual Observation Maximum 10 pieces per 100g Moisture Content SLS 98: 1998 Appendix D: 2021 Below 2.0% SLS 98: 1998 Appendix D: 2013 Oil Content 64-69% Free Fatty Acids, Calculated as Lauric Acid SLS 313: Part 2 / Section 6 0.2% Shred Size 100% passes 10 square per inch sieve Aflatoxin LCHE/TM/SOP/062 **NIL**

Updated by-

Sakunthala Sandamali



Updated on-

01/08/2025









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	Product Code: - M119 - 006	
PRODUCT CHAI		
TECHNICAL NAME	Desiccated Coconut Fine Grade - Full	
	Toasted & Salted	AND A STATE OF THE
SPECIFIC RAW MATERIAL USED	100% pure kernel with salt (1%)	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour fine particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% passes through 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut with a mild salt flavour	THE PART OF THE PA
SHELF LIFE	1 year	A STATE OF THE STA
PACKAGING	As per buyer's requirement. Net weight with	
	inner food grade polythene bag and outer	AND SHAREST
ou	paper sack	
	ROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSIC	AL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% passes
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

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Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECI	FICATION: DESICCATED COCONUT M	MEDIUM
	Product Code: - M119 - 007	
PRODUCT CHAI	RACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Medium Grade	Wall and the second
SPECIFIC RAW MATERIAL USED	100% pure kernel	
APPEARANCE OF FINISHED PRODUCT	White colour medium particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of natural desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack	
MIC	ROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSIC	CAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles / Burnt Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

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PRODUCT SPECIFICATION	ON: DESICCATED COCONUT MEDIUM -	- FULL TOASTED
	Product Code: - M119 - 008	
PRODUCT CHA	ARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Medium Grade – Full Toasted	
SPECIFIC RAW MATERIAL USED	100% pure kernel	2 000年,1000年,1000年
APPEARANCE OF FINISHED PRODUCT	Golden brown colour medium particles	(4) 不公司之前,公司一位
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	到你这个人
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	在其似是《外景》 。
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack	
MI	CROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSI	CAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 1.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali













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EST. 1970 DA U.S. FOOD & DRUG ADMINISTRATION MATHAMMANA DC MILLS

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		Email- info@coconutsrilanka.com
PRODUCT SPECIFICATION	ON: DESICCATED COCONUT MEDIUM	– HALF TOASTED
	Product Code: - M119 - 009	
PRODUCT CHA	RACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Medium Grade – Half Toasted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Light brown colour medium particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	学 界等于
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack	
MI	CROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSI	CAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 1.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-	Updated by-	Authorized by-	
01/08/2025	Sakunthala Sandamali	Nisanka Hansani	
	Head of Microbiology	QA Manager	



Updated on-

01/08/2025











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QA Manager

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DDADUAT CDECIEICATION. I		PED 0- CUMPETENIED
PRODUCT SPECIFICATION: 1	DESICCATED COCONUT MEDIUM - HALF TOAST Product Code: - M119 - 010	ED & SWEETENED
PPODICT	CHARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Medium Grade – Half Toasted &	SHARE THE RESIDENCE OF THE PARTY OF THE PART
TECHNICAL NAME	Sweetened	161.2
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut	
STECHTC RAW MATERIAL USED	sugar (10-15%) syrup as per buyer's requirement	
APPEARANCE OF FINISHED PRODUCT	Light brown colour particles	
AVAILABILITY	Conventional or Organic (Upon Availability)	CONTRACTOR STATE AND ADDRESS OF THE PARTY OF
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of	
I KOOLOO DEBOKKI ITOTY	extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut with a mild	
INSTERNOCK	sweet flavour	的 是是一个一个一个一个一个
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food	
	grade polythene bag and outer paper sack	
	MICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	SICAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali



Updated on-

01/08/2025











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QA Manager

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EST. 1970 FDA U.S. FOOD & DRUG ADMINISTRATION MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: 1	DESICCATED COCONUT MEDIUM - FULL TO	DASTED & SALTED
	Product Code: - M119 - 011	
PRODUCT O	CHARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Medium Grade – Full Toasted & Salted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour medium particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	发展 于 [4]
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut with a mild salt flavour	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack	
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali













QA Manager

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U.S. FOOD & DRUG MATHAMMANA DC MILLS

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Phone- 0774181573 Website- www.coconutsrilanka.com

		Email- info@coconutsrilanka.com
PRODUCT SP	ECIFICATION: DESICCATED COCO	NUT CHIPS
	Product Code: - M119 - 012	
	ARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Chips Grade	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT AVAILABILITY	White colour chips particles Conventional or Organic	-
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. F	ree
TROCESS DESCRIPTION	of extraneous matters	2 2 3 2 5 10 M
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with	
	inner food grade polythene bag and outer pa	per
	sack or corrugate carton	
M	ICROBIOLOGICAL STANDARDS	The state of the s
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	ICAL AND CHEMICAL STANDAR	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles / Burnt particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 55-60%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 2%) * size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	OA Managar



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICAT	TION: DESICCATED COCONUT CHIPS	S - FULL TOASTED
	Product Code: - M119 - 013	
PRODUCT CHAI		
TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour chips particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer	
M	paper sack or corrugated carton ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Actobic Flate Count	130 4633.2013	7 < 3000 Cr o per gram
Yeast and Mould	ISO 21527-02;2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDARD	OS CONTRACTOR OF THE PROPERTY
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%- 45% and below 1cm - 10-15% (+/- 5%) * size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

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Sakunthala Sandamali



01/08/2025











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MATHAMMANA DC MILLS

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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICA	TION: DESICCATED COCONUT CHIPS	S - HALF TOASTED
	Product Code: - M119 - 014	
PRODUCT CH	IARACTERISTICS	13 9 31
TECHNICAL NAME	Desiccated Coconut Chips Grade – Half Toaste	ed
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Light brown colour chips particles	7 90 11 11
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Free extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated cocon	ut
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with in food grade polythene bag and outer paper sack corrugated carton	
M	IICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	SICAL AND CHEMICAL STANDARI	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 5%) * size based on prepacking point
Width	Vanier caliper	1.2 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	ithorized by-

Sakunthala Sandamali



Updated on-

01/08/2025











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PRODUCT SPECIFICATION: D	ESICCATED COCONUT CHIPS - FULL TOA	STED & SWEETENED
	Product Code: - M119 - 015	
PRODUCT CH	HARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted & Sweetened	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per buyer's requirement	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour chips particles	
AVAILABILITY	Conventional or Organic (Upon Availability)	NEW OF THE RESERVE
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut with a mild sweet flavour	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton	
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	ICAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) * Size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	Nil

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Sakunthala Sandamali



01/08/2025











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QA Manager

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MATHAMMANA DC MILLS

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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: I	DESICCATED COCONUT CHIPS - HAL	F TOASTED & SWEETENED
	Product Code: - M119 - 016	
	CHARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Chips Grade – Half Toas Sweetened	ted &
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or sugar (10-15%) syrup as per buyer's requirem	
APPEARANCE OF FINISHED PRODUCT	Light brown colour chips particles	
AVAILABILITY	Conventional or Organic (Upon Availability)	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Fre extraneous matters	ee of
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coco mild sweet flavour	onut with a
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with grade polythene bag and outer paper sack or compared to the same of th	
1	carton MICROBIOLOGICAL STANDARDS	<u> </u>
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	SICAL AND CHEMICAL STANDAR	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) * Size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2m)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
04 /00 /2025		

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Updated on-

01/08/2025











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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION	: DESICCATED COCONUT CHIPS – FULL TO	OASTED & SALTED
	Product Code: - M119 - 017	
PRODUCT (CHARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toasted & Salted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour chips particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut with a mild salt flavour	13921
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton	
N	IICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833;2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHY	SICAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) * Size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2m)
Aflatoxin	LCHE/TM/SOP/062	NIL

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QA Manager

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MATHAMMANA DC MILLS

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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESIC	CATED COCONUT CHIPS – FULL TO	ASTED. SWEETENED & SALTED
	Product Code: - M119 - 018	
PRODUCT (CHARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Chips Grade – Full Toast Sweetened & Salted	ed
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or sugar (10-15%) syrup and salt (1%) as per bu	
	requirement	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour chips particles	
AVAILABILITY	Conventional or Organic (Upon Availability)	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Fre extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coco a mild sweet and salt flavour	nut with
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with it	inner
	food grade polythene bag and outer paper sach corrugated carton	k or
M	ICROBIOLOGICAL STANDARDS	No Constitution
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDAR	DS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10- 15% (+/- 10%) * Size based on prepacking point
Width	Vanier caliper	1.2 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
01/08/2025	1 -	Nisanka Hansani



01/08/2025











QA Manager

Nisanka Hansani

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U.S. FOOD & DRUG **MATHAMMANA DC MILLS**

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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

		Email- mogetoconucsmanka.com
PRODUCT SPECIF	TCATION: DESICCATED COCONUT-	LONG CHIPS
	Product Code: - M119 - 019	
	RACTERISTICS	
TECHNICAL NAME	Desiccated Coconut- Long Chips Grade	A THE LOCAL PROPERTY OF THE PARTY OF THE PAR
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	White colour long chips particles	
AVAILABILITY PROCESS DESCRIPTION	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 5 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with	h
	inner food grade polythene bag and outer	
	paper sack or corrugated carton	
MI	CROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSI	ICAL AND CHEMICAL STANDARI	DS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles / Burnt particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 4.5 cm (Above 3 cm- 60-65%, 1-3cm - 25%- 35% & Below 1cm Max. 10%) (+/- 2%) * Size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
[T.,	
Updated on-	Updated by-	Authorized by-

Sakunthala Sandamali



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01/08/2025











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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICAT	ION: DESICCATED COCONUT SHORT	THREAD (FLAKES)
PRODUCT CHA	Product Code: - M119 - 020 RACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Short Thread /Flakes	
TECHNICAL NAME	Grade Grade	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	White colour short thread particles	Co.
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve.	
TASTE AND FLAVOUR	Free of extraneous matters Characteristic taste of desiccated coconut	
SHELF LIFE	1 year	The state of the s
PACKAGING	As per buyer's requirement. Net weight	
	with inner food grade polythene bag and	- Romer and
	outer paper sack or corrugated carton	
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STANDARI	OS .
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles / Burnt particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 3.0 cm (Above 3cm - 20-25%, 1-3cm 55-60%, below 1cm 20%-25% (+/- 2%) * Size based on pre-packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

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01/08/2025











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MATHAMMANA DC MILLS

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Phone- 0774181573
Website- www.coconutsrilanka.com
Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DES	ICCATED COCONUT SHORT THREA	AD (FLAKES) - HALF TOASTED
PROPLICE CHAI	Product Code: - M119 - 021	
PRODUCT CHAI		
TECHNICAL NAME	Desiccated Coconut Short Thread/Flakes Grade – Half Toasted	-12
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	The state of the s
APPEARANCE OF FINISHED PRODUCT	Light brown colour short thread particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch	Alexandria de la companya della companya della companya de la companya della comp
NO CESS PESCHI IION	sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated	
	coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight	
	with inner food grade polythene bag and	
	outer paper sack or corrugated carton	
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDAR	RDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Dil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm
Silied Size	vamer camper	(Above 3cm - 20-25%, 1-3cm 55-60% below 1cm 25%-30% (+/- 5%) * Size based on pre-packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
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Sakunthala Sandamali



Updated on-

01/08/2025











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	Product Code: - M119 - 022	
PRODUCT CHA	RACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Thread Grade – Full Toasted	SAT VILLE THE
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour thread particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	公共为他坚 强
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	公公公 区国际公公
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton	冷意识处
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 20-25%, 1-3cm 55-60% below 1cm 25%-30% (+/- 5%) * Size based on pre-packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali













QA Manager

Sedex?





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESI		AD (FLAKES) - FULL TUASTED &
	SWEETENED Product Code: M110 022	
PRODUCT CHARA	Product Code: - M119 - 023	1
TECHNICAL NAME	Desiccated Coconut Short Thread	
TECHNICAL NAME	(Flakes) Grade – Full Toasted &	Addition
	Sweetened	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane	
SI ECIFIC RAW MATERIAL USED	sugar or coconut sugar (10-15%) syrup	GUCTA STATE
	as per buyer's requirement	WAS ASSESSED.
APPEARANCE OF FINISHED PRODUCT	Golden brown colour short thread	
TERMINOL OF THAIRIED TROBECT	particles	2014年20日期中华北京的
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch	
ROCESS DESCRIPTION	sieve. Free of extraneous matters	公司公司
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut	
	with a mild sweet flavour	AND THE PARTY OF T
SHELF LIFE	1 year	10 17 10 17 10 10 10 10 10 10 10 10 10 10 10 10 10
PACKAGING	As per buyer's requirement. Net weight	
	with inner food grade polythene bag and	
	outer paper sack or corrugated carton	
M	ICROBIOLOGICAL STANDARD	OS
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	ICAL AND CHEMICAL STANDA	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 25-30%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 5%) * Size based
Width	Vanier caliper	on pre-packing point 2.5 mm (+/- 0.2mm)
	-	, , , , , , , , , , , , , , , , , , ,
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
l	Head of Microbiology	OA Managor













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MATHAMMANA DC MILLS

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Phone- 0774181573
Website- www.coconutsrilanka.com
Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESI	CCATED COCONUT SHORT THREA	AD (FLAKES) - FULL TOASTED &
	SALTED	
PRODUCT CHAR	Product Code: - M119 - 024	T
TECHNICAL NAME	Desiccated Coconut Thread Grade – Full Toasted & Salted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%) as per buyer's requirement	The state of the s
APPEARANCE OF FINISHED PRODUCT	Golden brown colour short thread particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	一
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut with a mild salt flavour	
SHELF LIFE	1 year	A CHARLES AND A CONTROL OF THE CONTR
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton	
		N.
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STANDA	RDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 20-25%, 1-3cm 55-60%, below 1cm 25%-30% (+/- 5%) * Size based on pre-packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	Nil
Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali Head of Microbiology	Nisanka Hansani QA Manager



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIF	ICATION: DESICCATED COCO	NUT LONG THREAD
1110200151201	Product Code: - M119 - 025	THE POINT PRINCIPLE
PRODUCT CHARAC		
TECHNICAL NAME	Desiccated Coconut Long Thread	
	Grade	Jakon Francisco
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	White colour long thread particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch	SUNG PARTY SELECTION OF THE PARTY SELECTION O
THA CITY AND THAN AND THE	sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of desiccated	为企业的人。 1000年,为企业的人工工作,在1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年,1000年
SHELF LIFE	coconut 1 year	Carlo at 1 Days 25
PACKAGING	As per buyer's requirement. Net	
TACKAGING	weight with inner food grade	
	polythene bag and outer paper sack	Charles and the charles are the charles and the charles are th
	or corrugated carton	
M	ICROBIOLOGICAL STANDA	RDS
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	ICAL AND CHEMICAL STAN	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles/Burnt Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 25-30%, 1-3cm 40-50%, below 1cm 20%-25% (+/- 5%) * Size based on pre- packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali













QA Manager

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DA U.S. FOOD & DRUG MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com

		Email- info@coconutsrilanka.com
PRODUCT SPECIFICATIO	N: DESICCATED COCONUT LO	NG THREAD HALF TOASTED
DRODUCE CHAD	Product Code: - M119 - 026	
PRODUCT CHARATECHNICAL NAME		
TECHNICAL NAME	Desiccated Coconut Long Thread Grade- Half Toasted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Light Brown colour long thread	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted	
	desiccated coconut	
SHELF LIFE PACKAGING	1 year As per buyer's requirement. Net	- Carrier Contract
FACKAGING	weight with inner food grade	
	polythene bag and outer paper sack of	or l
	corrugated carton	
N	IICROBIOLOGICAL STANDA	RDS
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STAN	DARDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0 %
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm
		(Above 3cm - 20-25%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 5%) * Size based on prepacking point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
,,	Lload of Microbiology	OA Managar













QA Manager

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EST. 1970 U.S. FOOD & DRUG ADMINISTRATION MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

	Product Code: - M119 - 027	
PRODUCT CHAR		
TECHNICAL NAME	Desiccated Coconut Long Thread	
	Grade- Full Toasted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED	Golden Brown colour long thread	THE PROPERTY OF THE PARTY OF TH
PRODUCT	particles	
AVAILABILITY PROCESS DESCRIPTION	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	《大学》 [197] [197]
TASTE AND FLAVOUR	Characteristic taste of toasted	
	desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net	
	weight with inner food grade	
	polythene bag and outer paper sack or corrugated carton	
N	MICROBIOLOGICAL STANDA	DDC
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHY	SICAL AND CHEMICAL STAN	NDARDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles/Burnt Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 20-25%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 5%) * Size based on pre- packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL













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MATHAMMANA DC MILLS

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Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESIG	CCATED COCONUT LONG THR	EAD - FULL TOASTED & SALTED
	Product Code: - M119 - 028	
PRODUCT CHARAC	CTERISTICS	
TECHNICAL NAME	Desiccated Coconut Long Thread	
	Grade – Full Toasted & Salted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with salt (1%)	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour long thread particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut with a mild salt flavour	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton	
MIC	CROBIOLOGICAL STANDAR	DS
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSIC	CAL AND CHEMICAL STAND	OARDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 25-30%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 10%) * Size based on pre-packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

Sedex?





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESIG	CCATED COCONUT LONG THREA	O - FULL TOASTED & SWEETENED
THOSE OF STEELING TO THE SECOND	Product Code: - M119 - 029	
PRODUCT CHARA		
TECHNICAL NAME	Desiccated Coconut Long Thread	
	Grade – Full Toasted & Sweetened	alels.
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane	and the second
	sugar or coconut sugar (10-15%) syrup	A STATE OF THE STA
	as per buyer's requirement	The state of the s
APPEARANCE OF FINISHED PRODUCT	Golden brown colour long thread	
	particles	
AVAILABILITY	Conventional or Organic (Upon	
	Availability)	以一种人们是他们的
PROCESS DESCRIPTION	100% remains on 10 squares per inch	以上而作為不過學學學學
THE CONTRACTOR AND THE AMOUNT	sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted	
	desiccated coconut with a mild sweet	
	flavour	2000年
SHELF LIFE PACKAGING	1 year As per buyer's requirement. Net	了一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个
PACKAGING	weight with inner food grade	A STEWN AND STREET
	polythene bag and outer paper sack or	
	corrugated carton	
M	ICROBIOLOGICAL STANDAR	nc
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251;2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STAND	ARDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm
	r r	(Above 3cm - 20-25%, 1-3cm 40-50%, below
		1cm 25%-30% (+/- 10%)
		* Size based on pre-packing point
Width	Vanier caliper	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
		- ·

Updated by-

Sakunthala Sandamali











U.S. FOOD & DRUG



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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573
Website- www.coconutsrilanka.com
Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT LONG THREAD - FULL TOASTED SWEETENED & **SALETD** Product Code: - M119 - 030 PRODUCT CHARACTERISTICS TECHNICAL NAME Desiccated Coconut Thread Grade - Full Toasted Sweetened & Salted SPECIFIC RAW MATERIAL USED 100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup and salt (1%) as per buyer's requirement APPEARANCE OF FINISHED PRODUCT Golden brown colour long thread particles **AVAILABILITY** Conventional or Organic (Upon Availability) PROCESS DESCRIPTION 100% remains on 10 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of toasted desiccated coconut with a mild sweet and salt flavour SHELF LIFE 1 year **PACKAGING** As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton MICROBIOLOGICAL STANDARDS METHOD OF TESTING **TEST SPECIFICATIONS** ISO 4833:2013 Aerobic Plate Count < 5000 CFU per gram Yeast and Mould ISO 21527-02:2008 < 50 CFU per gram Total Coliforms 0-5 MPN per gram ISO 4831:2006 ISO 6579-01:2017 NIL Salmonella E. coli ISO 7251:2005 NIL ISO 7251:2005 < 50 CFU per gram Faecal streptococci PHYSICAL AND CHEMICAL STANDARDS TEST METHOD OF TESTING **SPECIFICATION** Visual Observation Infestation NIL Foreign Matter Visual Observation **Paring Particles** Visual Observation Maximum 10 pieces per 100g Moisture Content SLS 98: 1998 Appendix D: 2021 Below 2.0% SLS 98: 1998 Appendix D: 2013 Oil Content 64-69% Free Fatty Acids, Calculated as Lauric Acid SLS 313: Part 2 / Section 6 0.2% 1.5 cm - 3.0 cmShred Size Vanier caliper (Above 3cm - 20%-25%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 10%) * Size based on pre-packing point 2.5 mm (+/- 0.2mm) Width Vanier caliper Aflatoxin LCHE/TM/SOP/062 NIL

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

		Email- info@coconutsrilanka.com		
PRODUCT SPECIFIC	ATION: DESICCATED COCONUT I	ONG SHREDDED		
1 RODGET SI ECIFIC	Product Code: - M119 - 031	LONG SHREDDED		
PRODUCT CHARA				
TECHNICAL NAME	Desiccated Coconut Long Shredded			
	Grade			
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel			
APPEARANCE OF FINISHED PRODUCT	White colour shred particles	A A A A A A A A A A A A A A A A A A A		
AVAILABILITY	Conventional or Organic			
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters			
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut			
SHELF LIFE PACKAGING	1 year As per buyer's requirement. Net weight			
FACKAGING	with inner food grade polythene bag and			
	outer paper sack or corrugated carton	LA LINE NO TO LA		
		· NOW AND SECTION OF THE PARTY		
		CANAL STATES		
MI	MICROBIOLOGICAL STANDARDS			
TEST	METHOD OF TESTING	SPECIFICATIONS		
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram		
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram		
Total Coliforms	ISO 4831:2006	0-5 MPN per gram		
Salmonella	ISO 6579-01:2017	NIL		
E. coli	ISO 7251:2005	NIL		
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram		
PHYSI	CAL AND CHEMICAL STANDAL	RDS		
TEST	METHOD OF TESTING	SPECIFICATION		
Infestation	Visual Observation	NIL		
Foreign Matter	Visual Observation	NIL		
Paring Particles/Burnt Particles	Visual Observation	Maximum 10 pieces per 100g		
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%		
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%		
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%		
Shred Size	Vanier caliper	1.5 cm – 3.5 cm (Above 3cm - 25-30%, 1-3cm 40-50%, below 1cm 20%-25% (+/- 2%) * Size based on pre-packing point		
Width	Vanier caliper	5.0 mm (+/- 1.5 mm)		
Aflatoxin	LCHE/TM/SOP/062	NIL		

Updated by-

Sakunthala Sandamali













QA Manager

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U.S. FOOD & DRUG **MATHAMMANA DC MILLS**

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com

		Email- info@coconutsrilanka.com
DDANIGT CDECIEICATIO	N. DECICCATED COCONIUT CHDEDD	
PRODUCT SPECIFICATIO	N: DESICCATED COCONUT SHREDD Product Code: - M119 - 032	DED - FULL TOASTED
PRODUCT CHA		
TECHNICAL NAME	Desiccated Coconut Shredded Grade – Full Toasted	36 10 10 10 10 10
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour shred particles	(A (() () () () ()
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch	
TARRELL AND WELL AND	sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated	
SHELF LIFE	coconut 1 year	
PACKAGING	As per buyer's requirement. Net weight	
	with inner food grade polythene bag and	
	outer paper sack or corrugated carton	
	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDARI	OS .
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 20-25%, 1-3cm 40-50% below 1cm 25%-30% (+/- 5%) *Size based on pre-packing point
Width	Vanier caliper	5.0 mm (+/- 1.5 mm)
Aflatoxin	LCHE/TM/SOP/062	NIL NIL
Updated on-	1 -	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani













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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

PRODUCT SPECIFICATION	N: DESICCATED COCONUT SHR	EDDED – HALF TOASTED
TRODUCT STEET TEATTOR	Product Code: - M119 - 033	EDDED - HALF TOASTED
PRODUCT CHARA		
TECHNICAL NAME	Desiccated Coconut Shredded Grade – Half Toasted	
SPECIFIC RAW MATERIAL USED	100% pure kernel	A CONTRACTOR OF THE PARTY OF TH
APPEARANCE OF FINISHED PRODUCT	Light brown colour shred particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton	
MI	CROBIOLOGICAL STANDARI	OC.
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
	CAL AND CHEMICAL STAND	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 3.0 cm (Above 3cm - 20%-25%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 5%) *Size based on pre-packing point
Width	Vanier caliper	5.0 mm (+/- 1.5 mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on- 01/08/2025	Updated by- Sakunthala Sandamali	Authorized by- Nisanka Hansani
	Head of Microbiology	QA Manager



Updated on-

01/08/2025











Authorized by-

QA Manager

Nisanka Hansani

Sedex?





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DES		- FULL TOASTED & SWEETENED
PRODUCT CHARA	Product Code: - M119 - 034	
TECHNICAL NAME	Desiccated Coconut Shredded Grade –	
	Full Toasted & Sweetened	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane	
	sugar or coconut sugar (10-15%) syrup	
	as per buyer's requirement	
APPEARANCE OF FINISHED PRODUCT	Golden brown colour shred particles	
AVAILABILITY	Conventional or Organic (Upon Availability)	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut with a mild sweet flavour	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net	Museum Maria
	weight with inner food grade	
	polythene bag and outer paper sack or	The same of the sa
	corrugated carton	Tan and the second seco
	ICROBIOLOGICAL STANDAR	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANI	DARDS
TEST	METHOD OF TESTING	SPECIFICATION
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 3.0 cm (Above 3cm - 20-25%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 10%) *Size based on pre-packing point
Width	Vanier caliper	5.0 mm (+/- 1.5 mm)
Aflatoxin	LCHE/TM/SOP/062	Nil

Updated by-

Sakunthala Sandamali













Sedex?





EST. 1970 DA U.S. FOOD & DRUG ADMINISTRATION MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

PRODUCT SPECIFICATION: DES	SICCATED COCONUT SHREDDED - HA	LF TOASTED & SWEETENED
	Product Code: - M119 - 035	
	RACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Shredded Grade – Half	
CDECIFIC DATE MATERIAL LICED	Toasted & Sweetened	-with
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel with cane sugar or coconut sugar (10-15%) syrup as per	
	buyer's requirement	CASSILLA
APPEARANCE OF FINISHED PRODUCT	Light brown colour shred particles	
AVAILABILITY	Conventional or Organic (Upon	A ALEXANDER MANAGEMENT
	Availability)	
PROCESS DESCRIPTION	100% remains on 10 squares per inch sieve.	以下的是一个人的人的人的人的人
	Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated	
	coconut with a mild sweet flavour	
SHELF LIFE PACKAGING	1 year As per buyer's requirement. Net weight	
IACIAGING	with inner food grade polythene bag and	
	outer paper sack or corrugated carton	
	T T	
M	IICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STANDAR	DS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
		64-69%
Oil Content	SLS 98: 1998 Appendix D: 2013	
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 3.0 cm (Above 3cm - 25-30%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 10%) *Size based on pre-packing point
Width	Vanier caliper	5.0 mm (+/- 1.5 mm)
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
01/08/2025	•	Nisanka Hansani
		QA Manager











U.S. FOOD & DRUG



Sedex





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573
Website- www.coconutsrilanka.com
Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED - FULL TOASTED & SALTED Product Code: - M119 - 036 PRODUCT CHARACTERISTICS Desiccated Coconut Shredded Grade - Full TECHNICAL NAME Toasted & Salted SPECIFIC RAW MATERIAL USED 100% pure coconut kernel with salt (1%) APPEARANCE OF FINISHED PRODUCT Golden brown colour shred particles AVAILABILITY Conventional or Organic PROCESS DESCRIPTION 100% remains on 10 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of toasted desiccated coconut with a mild salt flavour **SHELF LIFE** 1 year As per buyer's requirement. Net weight with **PACKAGING** inner food grade polythene bag and outer paper sack MICROBIOLOGICAL STANDARDS TEST **METHOD OF TESTING** SPECIFICATIONS ISO 4833:2013 < 5000 CFU per gram Aerobic Plate Count Yeast and Mould ISO 21527-02:2008 < 50 CFU per gram Total Coliforms ISO 4831:2006 0-5 MPN per gram ISO 6579-01:2017 NIL Salmonella E. coli ISO 7251:2005 ISO 7251:2005 < 50 CFU per gram Faecal streptococci PHYSICAL AND CHEMICAL STANDARDS TEST METHOD OF TESTING **SPECIFICATION** Visual Observation NIL Infestation Foreign Matter Visual Observation NIL **Paring Particles** Visual Observation Maximum 10 pieces per 100g Moisture Content SLS 98: 1998 Appendix D: 2021 Below 2.0% SLS 98: 1998 Appendix D: 2013 Oil Content 64-69% Free Fatty Acids, Calculated as Lauric Acid SLS 313: Part 2 / Section 6 0.2% Shred Size Vanier caliper 1.5 cm - 3.0 cm(Above 3cm - 25-30%, 1-3cm 40-50%, below 1cm 25%-30% (+/- 10%) *Size based on pre-packing point 5.0 mm (+/- 1.5 mm) Width Vanier caliper LCHE/TM/SOP/062 Aflatoxin Nil

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager













Sedex?





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

PRODUCT SPECIFICATION: DESICCATED COCONUT PAIRING CHIPS (SMILES)		
	Product Code: - M119 - 037	
	ARACTERISTICS	
TECHNICAL NAME SPECIFIC RAW MATERIAL USED	Desiccated Coconut Pairing Chips/Smiles Grade	
APPEARANCE OF FINISHED PRODUCT	100% pure coconut kernel White color chips particles with brown testa skin	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve. Free	
	of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight with	
	inner food grade polythene bag and outer paper	
	sack or corrugated carton	
		The state of the s
MIC	CROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYSI	CAL AND CHEMICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Burnt Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 55-60%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 2%) *Size based on prepacking point
Width	Vanier caliper	1.2 mm (+/- 0.2m)
Aflatoxin	LCHE/TM/SOP/062	Nil

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager













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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

PRODUCT SPECIFICATION: DES	ICCATED COCONUT PAIRING CHI	PS (SMILES) FULL TOASTED
	Product Code: - M119 - 038	
PRODUCT CHAR		-
TECHNICAL NAME	Desiccated Coconut Pairing Chips Grade – Full Toasted	do.
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Golden- Brown colour particles with	
	brown testa skin	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 6 squares per inch sieve.	
	Free of extraneous matters	STORY OF THE STORY
TASTE AND FLAVOUR	Characteristic taste of desiccated coconut.	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight	
	with inner food grade polythene bag and	
MI	outer paper sack	
TEST	ICROBIOLOGICAL STANDARDS METHOD OF TESTING	
		SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDAL	
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm - 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) *Size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2m)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager



Updated on-

01/08/2025









DA U.S. FOOD & DRUG



Authorized by-

QA Manager

Nisanka Hansani

Sedex?





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DE	SICCATED COCONUT PAIRING C Product Code: - M119 - 039	HIPS (SMILES) HALF TOASTED
PRODUCT CHAR		
TECHNICAL NAME	Desiccated Coconut Pairing Chips	
	Grade – Half Toasted	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	Light Brown colour particles with	
	brown testa skin	The state of the s
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 6 squares per inch	
	sieve. Free of extraneous matters	
TASTE AND FLAVOUR	Characteristic taste of desiccated	
	coconut.	-
SHELF LIFE PACKAGING	1 year As per buyer's requirement. Net weight	
PACKAGING	with inner food grade polythene bag	
	and outer paper sack	
N	IICROBIOLOGICAL STANDARI	DS
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	SICAL AND CHEMICAL STAND	ARDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	Vanier caliper	1.5 cm – 4.5 cm (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) *Size based on pre-packing point
Width	Vanier caliper	1.2 mm (+/- 0.2m)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated by-

Sakunthala Sandamali



01/08/2025









U.S. FOOD & DRUG



Nisanka Hansani

QA Manager





ADMINISTRATION

MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT PAIRING CHIPS (SMILES) FULL TOASTED **SWEETENED** Product Code: - M119 - 040 PRODUCT CHARACTERISTICS TECHNICAL NAME Desiccated Coconut Pairing Chips Grade -Full Toasted & Sweetened SPECIFIC RAW MATERIAL USED 100% pure coconut kernel with cane sugar or coconut sugar (10-15 %) syrup as per buyer's requirement. APPEARANCE OF FINISHED PRODUCT Golden- Brown colour chips particles with brown testa skin **AVAILABILITY** Conventional or Organic PROCESS DESCRIPTION 100% remains on 6 squares per inch sieve. Free of extraneous matters Characteristic taste of toasted desiccated TASTE AND FLAVOUR coconut with a mild sweet flavour. **SHELF LIFE** 1 year As per buyer's requirement. Net weight **PACKAGING** with inner food grade polythene bag and outer paper sack or corrugated carton MICROBIOLOGICAL STANDARDS METHOD OF TESTING **TEST SPECIFICATIONS** Aerobic Plate Count ISO 4833:2013 < 5000 CFU per gram Yeast and Mould ISO 21527-02:2008 < 50 CFU per gram Total Coliforms ISO 4831:2006 0-5 MPN per gram ISO 6579-01:2017 NIL Salmonella E. coli ISO 7251:2005 NIL ISO 7251:2005 < 50 CFU per gram Faecal streptococci PHYSICAL AND CHEMICAL STANDARDS METHOD OF TESTING SPECIFICATION Visual Observation **NIL** Infestation Foreign Matter Visual Observation **NIL** Moisture Content SLS 98: 1998 Appendix D: 2021 Below 2.0% Oil Content SLS 98: 1998 Appendix D: 2013 64-69% Free Fatty Acids, Calculated as Lauric Acid SLS 313: Part 2 / Section 6 0.2% Shred Size Vanier caliper 1.5 cm - 4.5 cm(Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) *Size based on pre-packing point Width 1.2 mm (+/-0.2 m)Vanier caliper LCHE/TM/SOP/062 Aflatoxin NIL Updated on-Updated by-Authorized by-

Sakunthala Sandamali













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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

		Email- info@coconutsrilanka.com
DDODLICE SDECIFICAT	NOV. DEGLECOATED COCONICE ODEC	NAL LONG TUREAR
PRODUCT SPECIFICAT	CION: DESICCATED COCONUT SPEC Product Code: - M119 - 041	CIAL LONG THREAD
PRODUCT CHAI		
TECHNICAL NAME	Desiccated Coconut Special Thread Grade	
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	
APPEARANCE OF FINISHED PRODUCT	White colour long thread particles	
AVAILABILITY	Conventional or Organic	
PROCESS DESCRIPTION	100% remains on 08 squares per inch sieve.	
TASTE AND FLAVOUR	Free of extraneous matters Characteristic taste of desiccated coconut	
SHELF LIFE PACKAGING	1 year As per buyer's requirement. Net weight	NAME OF THE PARTY
TACKAGING	with inner food grade polythene bag and	
	outer paper sack or corrugated carton	
		TILL
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDAR	RDS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles/Burnt Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Thread Size	Vanier caliper	1.5 cm – 3.5 cm
 		(Above 3cm - 30-35%, 1-3cm 35-45%,
		below 1cm 15%-20% (+/- 2%) * Size
Aflatavin	LCHE/TM/COD/062	based on pre-packing point
Aflatoxin	LCHE/TM/SOP/062	NIL
Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager



01/08/2025









U.S. FOOD & DRUG



Nisanka Hansani

QA Manager





MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573
Website- www.coconutsrilanka.com
Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - CHOCOLATE FLAVORED WITH SUGAR **AND SALT Product Code: - M119 - 042** PRODUCT CHARACTERISTICS **TECHNICAL NAME** Desiccated Coconut Chips Grade – Chocolate Flavored with Sugar and Salt SPECIFIC RAW MATERIAL 100% pure coconut kernel with Chocolate Powder (20%), cane sugar or coconut sugar (15%) syrup **USED** and salt (1%) as per buyer's requirement APPEARANCE OF FINISHED Dark brown colour chips particles **PRODUCT** AVAILABILITY Conventional or Organic PROCESS DESCRIPTION 100% remains on 6 squares per inch sieve. Free of extraneous matters TASTE AND FLAVOUR Characteristic taste of desiccated coconut with mild sweet chocolate flavor and salt flavor **SHELF LIFE** 1 year As per buyer's requirement. Net weight with inner **PACKAGING** food grade polythene bag and outer paper sack or corrugated carton MICROBIOLOGICAL STANDARDS METHOD OF TESTING TEST **SPECIFICATIONS** ISO 4833:2013 < 5000 CFU per gram Aerobic Plate Count ISO 21527-02:2008 < 50 CFU per gram Yeast and Mould **Total Coliforms** ISO 4831:2006 0-5 MPN per gram Salmonella ISO 6579-01:2017 NIL NIL ISO 7251:2005 E. coli < 50 CFU per gram Faecal streptococci ISO 7251:2005 PHYSICAL AND CHEMICAL STANDARDS METHOD OF TESTING TEST **SPECIFICATION** Visual Observation NIL Infestation Visual Observation NIL Foreign Matter Moisture Content SLS 98: 1998 Appendix D: 2021 **Below 2.0%** SLS 98: 1998 Appendix D: 2013 Oil Content 64-69% SLS 313: Part 2 / Section 6 Free Fatty Acids, Calculated as 0.2% Lauric Acid Shred Size 1.5 cm - 4.5 cmVanier caliper (Above 3cm - 50-55%, 1-3cm - 35%-45% and below 1cm - 10-15% (+/- 10%) * Size based on pre-packing point Width Vanier caliper 1.2 mm (+/- 0.2mm) LCHE/TM/SOP/062 Aflatoxin NIL Updated on-Updated by-Authorized by-

Sakunthala Sandamali











FDA U.S. FOOD & DRUG



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MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

PRODUCT SPECIFICATION: DESICCATED COCONUT BROKEN CHIPS			
Product Code: - M119 - 043			
PRODUCT CHARACTERISTICS			
TECHNICAL NAME	Desiccated Coconut Broken Chips Grade		
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel		
APPEARANCE OF FINISHED PRODUCT	White colour broken chips particles		
AVAILABILITY	Conventional or Organic		
PROCESS DESCRIPTION	100% Passes through 4 squares per inch		
	sieve. Remains on 10 squares per inch		
TASTE AND FLAVOUR	sieve. Free of extraneous matters. Characteristic taste of desiccated coconut		
SHELF LIFE	1 year		
PACKAGING	As per buyer's requirement. Net weight		
	with inner food grade polythene bag and outer paper sack or corrugated carton		
	outer paper sack or corrugated carton	THE RESIDENCE WHEN PARTY THE PARTY TO SEE SEE SEE	
N	IICROBIOLOGICAL STANDARDS		
TEST	METHOD OF TESTING	SPECIFICATIONS	
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram	
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram	
Total Coliforms	ISO 4831:2006	0-5 MPN per gram	
Salmonella	ISO 6579-01:2017	NIL	
E. coli	ISO 7251:2005	NIL	
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram	
PHYS	SICAL AND CHEMICAL STANDAR	RDS	
TEST	METHOD OF TESTING	SPECIFICATION	
Infestation	Visual Observation	NIL	
Foreign Matter	Visual Observation	NIL	
Paring Particles/Burnt Particles	Visual Observation	Maximum 10 pieces per 100g	
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%	
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%	
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%	
Shred Size	Vanier caliper	0.5 cm – 2.5 cm (+/-2%) * Size based on pre-packing point	
Aflatoxin	FST-WI01 Chapter 14	NIL	

Updated on-	Updated by-	Authorized by-
01/08/2025	Sakunthala Sandamali	Nisanka Hansani
	Head of Microbiology	QA Manager



01/08/2025











Nisanka Hansani

QA Manager

Sedex?





EST. 1970 DA U.S. FOOD & DRUG ADMINISTRATION MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

		Email- info@coconutsrilanka.com
PRODUCT SPECIFICAT	ION: DESICCATED COCONUT SMALI	L CHIPS (CHIPLETS)
	Product Code: - M119 - 044	
PRODUCT CH	IARACTERISTICS	
TECHNICAL NAME	Desiccated Coconut Small Chips Grade	20
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel	Salas Sa
APPEARANCE OF FINISHED PRODUCT	White colour small chips particles	
AVAILABILITY	Conventional or Organic (Upon Availability	
PROCESS DESCRIPTION	100% Passes through 6 squares per inch sie	
	Remains on 08 squares per inch sieve. Free	e of
TASTE AND FLAVOUR	extraneous matters Characteristic taste of desiccated coconut	
SHELF LIFE	1 year	
PACKAGING	As per buyer's requirement. Net weight wit inner food grade polythene bag and outer pa	
	sack	iper
M	ICROBIOLOGICAL STANDARDS	
TEST	METHOD OF TESTING	SPECIFICATIONS
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram
Total Coliforms	ISO 4831:2006	0-5 MPN per gram
Salmonella	ISO 6579-01:2017	NIL
E. coli	ISO 7251:2005	NIL
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram
PHYS	ICAL AND CHEMICAL STANDAR	DS
TEST	METHOD OF TESTING	SPECIFICATION
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
Paring Particles/Burnt Particles	Visual Observation	Maximum 10 pieces per 100g
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.5%
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%
Shred Size	08 square per inch sieve	100% remains
Aflatoxin	FST-WI01 Chapter 14	Nil
Updated on-	Updated by-	uthorized by-
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Sakunthala Sandamali













QA Manager

Sedex?





EST. 1970 DA U.S. FOOD & DRUG ADMINISTRATION MATHAMMANA DC MILLS

Address- Gampaha Road, Mathammana, Minuwangoda, 11550, Sri Lanka

Phone- 0774181573 Website- www.coconutsrilanka.com Email- info@coconutsrilanka.com

		COLVENIENCE CONTROL CO		
PRODUCT SPECIFICATION: DES	SICCATED COCONUT SMALL CHIPS (Product Code: - M119 - 045	(CHIPLETS) - FULL TOASTED		
PRODUCT CHA	RACTERISTICS			
TECHNICAL NAME	Desiccated Coconut Small Chips Grade - Full Toasted	March Star		
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel			
APPEARANCE OF FINISHED PRODUCT	Golden- Brown colour small chips particles	《《经验》		
AVAILABILITY	Conventional or Organic (Upon Availability)			
PROCESS DESCRIPTION	100% Passes through 4 squares per inch sieve. Remains on 08 squares per inch sieve. Free of extraneous matters	2 000年6月		
TASTE AND FLAVOUR	Characteristic taste of toasted desiccated coconut	學為許多激變		
SHELF LIFE	1 year	"我们是是一个人的人,我们就是一个人,		
PACKAGING	As per buyer's requirement. Net weight with inner food grade polythene bag and outer paper sack or corrugated carton			
MICROBIOLOGICAL STANDARDS				
TEST	METHOD OF TESTING	SPECIFICATIONS		
Aerobic Plate Count	ISO 4833:2013	< 5000 CFU per gram		
Yeast and Mould	ISO 21527-02:2008	< 50 CFU per gram		
Total Coliforms	ISO 4831:2006	0-5 MPN per gram		
Salmonella	ISO 6579-01:2017	NIL		
E. coli	ISO 7251:2005	NIL		
Faecal streptococci	ISO 7251:2005	< 50 CFU per gram		
PHYSICAL AND CHEMICAL STANDARDS				
TEST	METHOD OF TESTING	SPECIFICATION		
Infestation	Visual Observation	NIL		
Foreign Matter	Visual Observation	NIL		
Paring Particles	Visual Observation	Maximum 10 pieces per 100g		
Moisture Content	SLS 98: 1998 Appendix D: 2021	Below 2.0%		
Oil Content	SLS 98: 1998 Appendix D: 2013	64-69%		
Free Fatty Acids, Calculated as Lauric Acid	SLS 313: Part 2 / Section 6	0.2%		
Shred Size	08 square per inch sieve	100% remains		
Aflatoxin	LCHE/TM/SOP/062	Nil		
Updated on-	Updated by-	Authorized by-		
01/08/2025	Sakunthala Sandamali	Nisanka Hansani		