

PRODUCT SPECIFICATION



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)

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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

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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 per gram		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)	<i>Escherichia coli</i>	5	0	0	00	SLS 516:Part 12
v)	<i>Salmonella</i>	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: and

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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager



EU ORGANIC



Mathammana D/C Mills

Phone: +94 774 181 573

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

Email: www.coconutsrilanka.com

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-
01/08/2025Updated by-
Sakunthala Sandamali
Head of MicrobiologyAuthorized by-
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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	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

PHYSICAL 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 2.0%
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-
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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - FULL TOASTED

Product Code: - M119 - 002

PRODUCT CHARACTERISTICS

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



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 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-
01/08/2025

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QA Manager

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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE – HALF TOASTED

Product Code: - M119 - 003

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Fine Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Yellow- Light 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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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 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

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Updated by-
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QA Manager

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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE – FULL TOASTED & SWEETENED

Product Code: - M119 - 004

PRODUCT 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 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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	10 square per inch sieve	100% passes
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

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QA Manager

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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
APPEARANCE OF FINISHED PRODUCT	Light brown colour fine particles
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	10 square per inch sieve	100% passes
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-
01/08/2025

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Head of Microbiology

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PRODUCT SPECIFICATION: DESICCATED COCONUT FINE - FULL TOASTED & SALTED

Product Code: - M119 - 006

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Fine Grade - Full Toasted & Salted
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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	10 square per inch sieve	100% passes
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM

Product Code: - M119 - 007

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Medium Grade
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



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 / 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 on-
01/08/2025

Updated by-
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QA Manager

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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM – FULL TOASTED

Product Code: - M119 - 008

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Medium Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure kernel
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
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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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 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-
01/08/2025

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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM – HALF TOASTED

Product Code: - M119 - 009

PRODUCT CHARACTERISTICS

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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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 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-
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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM - HALF TOASTED & SWEETENED

Product Code: - M119 - 010

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Medium 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
APPEARANCE OF FINISHED PRODUCT	Light brown colour 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 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



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	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-
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PRODUCT SPECIFICATION: DESICCATED COCONUT MEDIUM - FULL TOASTED & SALTED

Product Code: - M119 - 011

PRODUCT 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
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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	10 square per inch sieve	100% remains
Aflatoxin	LCHE/TM/SOP/062	NIL

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



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

Product Code: - M119 - 012

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White 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 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 corrugate 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 / 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- 01/08/2025	Updated by- Sakunthala Sandamali Head of Microbiology	Authorized by- Nisanka Hansani QA Manager
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PRODUCT SPECIFICATION



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 - FULL TOASTED

Product Code: - M119 - 013

PRODUCT CHARACTERISTICS

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 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	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

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



MATHAMMANA DC MILLS

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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - HALF TOASTED

Product Code: - M119 - 014

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light 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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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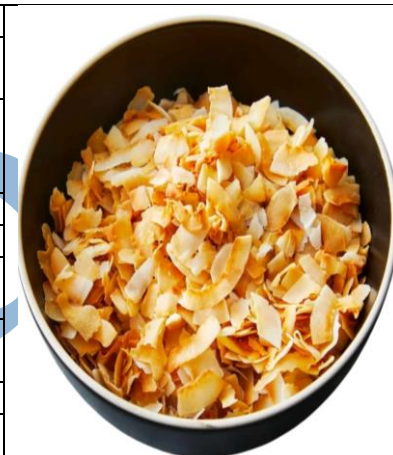
Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - FULL TOASTED & SWEETENED

Product Code: - M119 - 015

PRODUCT CHARACTERISTICS

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)
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



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	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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS - HALF TOASTED & SWEETENED

Product Code: - M119 - 016

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips 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
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. 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



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



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

Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT CHIPS – FULL TOASTED & 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
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

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



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 – FULL TOASTED, SWEETENED & SALTED

Product Code: - M119 - 018

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Chips 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 chips particles
AVAILABILITY	Conventional or Organic (Upon Availability)
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 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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT- LONG CHIPS

Product Code: - M119 - 019

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut- Long Chips Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White colour long chips particles
AVAILABILITY	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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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 / 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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



MATHAMMANA DC MILLS

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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT SHORT THREAD (FLAKES)

Product Code: - M119 - 020

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Short Thread /Flakes Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White colour short 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
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

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 / 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 on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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 SHORT THREAD (FLAKES) - HALF TOASTED

Product Code: - M119 - 021

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Short Thread/Flakes Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Light brown colour short 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 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



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



MATHAMMANA DC MILLS

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Phone- 0774181573

Website- www.coconutsrilanka.com

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PRODUCT SPECIFICATION: DESICCATED COCONUT SHORT THREAD (FLAKES) - FULL TOASTED

Product Code: - M119 - 022

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Thread Grade – Full Toasted
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
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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT SHORT THREAD (FLAKES) - FULL TOASTED & SWEETENED

Product Code: - M119 - 023

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Short Thread (Flakes) 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 short 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 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



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	Vanier caliper	1.5 cm – 3.0 cm (Above 3cm - 25-30%, 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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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 SHORT THREAD (FLAKES) - FULL TOASTED & SALTED

Product Code: - M119 - 024

PRODUCT CHARACTERISTICS

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
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
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



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	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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



MATHAMMANA DC MILLS

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Phone- 0774181573

Website- www.coconutsrilanka.com

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PRODUCT SPECIFICATION: DESICCATED COCONUT LONG THREAD

Product Code: - M119 - 025

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Long 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 10 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



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



MATHAMMANA DC MILLS

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

Phone- 0774181573

Website- www.coconutsrilanka.com

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PRODUCT SPECIFICATION: DESICCATED COCONUT LONG THREAD HALF TOASTED

Product Code: - M119 - 026

PRODUCT CHARACTERISTICS

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 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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT LONG THREAD FULL TOASTED

Product Code: - M119 - 027

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Long Thread Grade- Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
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 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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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/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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT LONG THREAD - FULL TOASTED & SALTED

Product Code: - M119 - 028

PRODUCT CHARACTERISTICS

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



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	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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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

Product Code: - M119 - 029

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Long Thread 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 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 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

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	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	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

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



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 & SALET D

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

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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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	2.5 mm (+/- 0.2mm)
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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 SHREDDED

Product Code: - M119 - 031

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Long Shredded Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White 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 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



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



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

Product Code: - M119 - 032

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Shredded Grade – Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
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
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

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	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 Head of Microbiology	Authorized by- Nisanka Hansani QA Manager
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PRODUCT SPECIFICATION



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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED – HALF TOASTED

Product Code: - M119 - 033

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Shredded Grade – Half Toasted
SPECIFIC RAW MATERIAL USED	100% pure kernel
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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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PRODUCT SPECIFICATION: DESICCATED COCONUT SHREDDED - FULL TOASTED & SWEETENED

Product Code: - M119 - 034

PRODUCT CHARACTERISTICS

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 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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
Infestation	Visual Observation	NIL
Foreign Matter	Visual Observation	NIL
<i>Faecal streptococci</i>	ISO 7251:2005	< 50 CFU per gram

PHYSICAL AND CHEMICAL STANDARDS

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



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 - HALF TOASTED & SWEETENED

Product Code: - M119 - 035

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Shredded 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
APPEARANCE OF FINISHED PRODUCT	Light 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 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	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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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

TECHNICAL NAME	Desiccated Coconut Shredded Grade – Full 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
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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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	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- 01/08/2025	Updated by- Sakunthala Sandamali Head of Microbiology	Authorized by- Nisanka Hansani QA Manager
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PRODUCT SPECIFICATION



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)

Product Code: - M119 - 037

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Pairing Chips/Smiles Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	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



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
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 (+/- 0.2m)
Aflatoxin	LCHE/TM/SOP/062	Nil

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT PAIRING CHIPS (SMILES) FULL TOASTED

Product Code: - M119 - 038

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Pairing Chips Grade – Full Toasted
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
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



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
<i>Salmonella</i>	ISO 6579-01:2017	NIL
<i>E. coli</i>	ISO 7251:2005	NIL
<i>Faecal streptococci</i>	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
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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



MATHAMMANA DC MILLS

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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT PAIRING CHIPS (SMILES) HALF TOASTED

Product Code: - M119 - 039

PRODUCT CHARACTERISTICS

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
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



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
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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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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
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



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



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 SPECIAL LONG THREAD

Product Code: - M119 - 041

PRODUCT CHARACTERISTICS

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. 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



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/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 based on pre-packing point
Aflatoxin	LCHE/TM/SOP/062	NIL

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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 USED	100% pure coconut kernel with Chocolate Powder (20%), cane sugar or coconut sugar (15%) syrup and salt (1%) as per buyer's requirement
APPEARANCE OF FINISHED PRODUCT	Dark 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 desiccated coconut with mild sweet chocolate flavor and salt flavor
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

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
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

Updated on-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



MATHAMMANA DC MILLS

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Phone- 0774181573

Website- www.coconutsrilanka.com

Email- info@coconutsrilanka.com

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 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



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/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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



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Website- www.coconutsrilanka.com

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PRODUCT SPECIFICATION: DESICCATED COCONUT SMALL CHIPS (CHIPLETS)

Product Code: - M119 - 044

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Small Chips Grade
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	White colour small chips particles
AVAILABILITY	Conventional or Organic (Upon Availability)
PROCESS DESCRIPTION	100% Passes through 6 squares per inch sieve. Remains on 08 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



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/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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager

PRODUCT SPECIFICATION



MATHAMMANA DC MILLS

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Email- info@coconutsrilanka.com

PRODUCT SPECIFICATION: DESICCATED COCONUT SMALL CHIPS (CHIPLETS) - FULL TOASTED

Product Code: - M119 - 045

PRODUCT CHARACTERISTICS

TECHNICAL NAME	Desiccated Coconut Small Chips Grade - Full Toasted
SPECIFIC RAW MATERIAL USED	100% pure coconut kernel
APPEARANCE OF FINISHED PRODUCT	Golden- Brown colour small chips particles
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
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



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-
01/08/2025

Updated by-
Sakunthala Sandamali
Head of Microbiology

Authorized by-
Nisanka Hansani
QA Manager