

COCO INDONESIA COMPANY PROFILE



ABOUT US

We are Coco Indonesia, a small but motivated company specializing in Desiccated Coconut Industries.

We believe passionately in great bargains and excellent service, which is why we commit ourselves to giving you the best of both.

If you're looking for a new supplier, you're in the right place

The interests of our customer are always top priority for us, so we hope you will enjoy our products as much as we enjoy making them available to you

OUR PHILOSOPHY



MISSION

Grow Your Business
With Coco Indonesia



VISION

To Become Best
Indonesia Exporter in
Desiccated Coconut
Product Industries



VALUES

Integrity, Quality,
Comitment, Service, and
Handling Complaint

LOCATIONS



INDONESIA

Dusun Parapat,
Kab. Pangandaran,
Prov. Jawa Barat,
Indonesia 46396





HIGH FAT (65%) – MEDIUM GRADE

SPECIFICATION



HIGH FAT – MEDIUM GRADE

1. PHYSICAL

- | | |
|------------------------|---------------------------------------------------------------------------------|
| 1. Colour | : White, free from yellow specs or other discolourations |
| 2. Flavour Odour | : Mild and sweet characteristics of coconut, free of foreign flavour and odours |
| 3. Size | : Medium granules of coconut |
| 4. Partical Size : | |
| Retained on 8 mesh | : Max 10 % |
| Retained on 12 mesh | : 80 % |
| Passed through 12 mesh | : Max 10 % |

2. CHEMICAL

- | | |
|---------------------------------------------|----------------------------------------------------|
| 1. Moisture Content, % | : 3.0 maximum |
| 2. Fat Content (Dry basis), % | : 65 % ± 2 % |
| 3. Free Fatty Acid (as lauric) Dry basis, % | : 0.10 maximum |
| 4. Residual SO ₂ , ppm | : 50ppm max or SO ₂ Free (upon request) |
| 5. pH (10% dispersion filtrate) | : 6.1 to 6.7 |
| 6. Total Aflatoxins, ppb (DL : 4 ppb) | : Negative |
| 7. Total Lipase, ppb | : Negative |

3. MICROBIOLOGICAL

- | | |
|------------------------------|----------------------------------------|
| 1. Total Plate Count, cfu/ml | : 5 X 10 ⁵ cfu/gram maximum |
| 2. Yeast | : 0 cfu/gram maximum |
| 3. Moulds | : 0 cfu/gram maximum |
| 4. <i>Enterobacteriaceae</i> | : 100 cfu/gram maximum |
| 5. <i>E. Coli (Type 1)</i> | : Negative / 25 grams |
| 6. <i>Salmonella</i> | : Negative / 25 grams |

4. INGREDIENT LIST

Raw coconuts

5. PACKAGING AND PACKING SIZE

Standard packing in plain 25kg multi ply kraft paper bag with inner plastic liner.
We can also pack in 7kg-10kg, and 50kg.
Our bags is plain and we offer free customized packaging with your own marking.
Quantities loaded into 1x40HC = 26MT and 1x20fc1 = 13mt.

6. SHELL LIFE

Shell life 12 months from date of production under recommended storage conditions.

7. STORAGE

Recommended storage temperature is between 50°F – 70°F (10-25°C) and relative humidity is between 50% – 60%.
Store in clean odor free area and keep away from direct heat and sunlight.





HIGH FAT (65%) – FINE GRADE SPECIFICATION



HIGH FAT – FINE

1. PHYSICAL

- | | |
|------------------------|---------------------------------------------------------------------------------|
| 1. Colour | : White, free from yellow specs or other discolourations |
| 2. Flavour Odour | : Mild and sweet characteristics of coconut, free of foreign flavour and odours |
| 3. Size | : Fine granules of coconut |
| 4. Partical Size : | |
| Retained on 12 mesh | : Max 10 % |
| Retained on 20 mesh | : 80 % |
| Passed through 20 mesh | : Max 10 % |

2. CHEMICAL

- | | |
|---------------------------------------------|----------------------------------------------------|
| 1. Moisture Content, % | : 3.0 maximum |
| 2. Total Fat (Dry basis), % | : 65 % ± 2 % |
| 3. Free Fatty Acid (as lauric) Dry basis, % | : 0.10 maximum |
| 4. Residual SO ₂ , ppm | : 50ppm max or SO ₂ Free (upon request) |
| 5. pH (10% dispersion filtrate) | : 6.1 to 6.7 |
| 6. Total Aflatoxins, ppb (DL : 4 ppb) | : Negative |
| 7. Total Lipase, ppb | : Negative |

3. MICROBIOLOGICAL

- | | |
|------------------------------|----------------------------------------|
| 1. Total Plate Count, cfu/ml | : 5 X 10 ⁵ cfu/gram maximum |
| 2. Yeast | : 0 cfu/gram maximum |
| 3. Moulds | : 0 cfu/gram maximum |
| 4. <i>Enterobacteriaceae</i> | : 100 cfu/gram maximum |
| 5. <i>E. Coli (Type 1)</i> | : Negative / 25 grams |
| 6. <i>Salmonella</i> | : Negative / 25 grams |

4. INGREDIENT LIST

Raw coconuts

5. PACKAGING AND PACKING SIZE

Standard packing in plain 25kg multi ply kraft paper bag with inner plastic liner.
We can also pack in 7kg-10kg, and 50kg.
Our bags is plain and we offer free customized packaging with your own marking.
Quantities loaded into 1x40HC = 26MT and 1x20ft1 = 13mt.

6. SHELL LIFE

Shell life 12 months from date of production under recommended storage conditions.

7. STORAGE

Recommended storage temperature is between 50°F – 70°F (10-25°C) and relative humidity is between 50% – 60%.
Store in clean odor free area and keep away from direct heat and sunlight.





FLAKES / SHREDDED

SPECIFICATION



FLAKES / SHREDDED

1. PHYSICAL

1. Colour	: White, free from yellow specs or other discolourations
2. Flavour Odour	: Mild and sweet characteristics of coconut, free of foreign flavour and odours
3. Thickness	: 0.2 – 0.3 mm
4. Length :	
> 25.4 mm	: Max 10 %
12.7 – 25.4 mm	: Around 30 %
6.35 – 12.7 mm	: Around 30 %
< 6.35 mm	: Max 20 %

2. CHEMICAL

1. Total Fat (Dry basis), %	: 65 % ± 3 %
2. Moisture Content, %	: 3.0 maximum
3. Free Fatty Acid (as lauric) Dry basis, %	: 0.10 maximum
4. Residual SO ₂ , ppm	: 50ppm max or SO ₂ Free (upon request)
5. pH (10% dispersion filtrate)	: 6.1 to 6.2
6. Total Aflatoxins, ppb (DL : 4 ppb)	: Negative
7. Total Lipase, ppb	: Negative

3. MICROBIOLOGICAL

1. Total Plate Count, cfu/ml	: 5 X 10 ⁵ cfu/gram maximum
2. Yeast	: 0 cfu/gram maximum
3. Moulds	: 0 cfu/gram maximum
4. <i>Enterobacteriaceae</i>	: 100 cfu/gram maximum
5. <i>E. Coli (Type 1)</i>	: Negative / 25 grams
6. <i>Salmonella</i>	: Negative / 25 grams

4. INGREDIENT LIST

Raw coconuts

5. PACKAGING AND PACKING SIZE

Standard packing in plain 25kg multi ply kraft paper bag with inner plastic liner.
We can also pack in 7kg-10kg, and 50kg.
Our bags is plain and we offer free customized packaging with your own marking.
Quantities loaded into 1x40HC = 26MT and 1x20ft1 = 13mt.

6. SHELL LIFE

Shell life 12 months from date of production under recommended storage conditions.

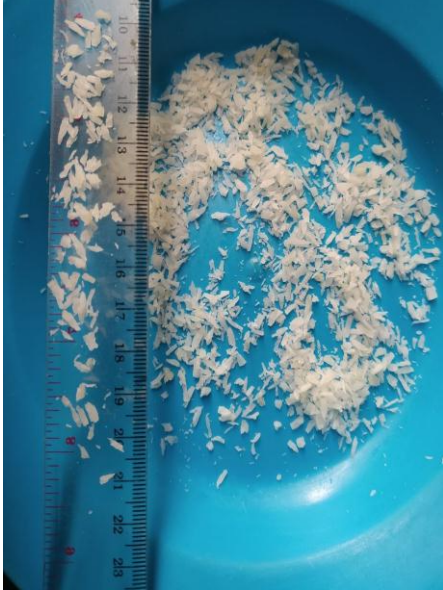
7. STORAGE

Recommended storage temperature is between 50°F – 70°F (10-25°C) and relative humidity is between 50% – 60%.
Store in clean odor free area and keep away from direct heat and sunlight.





LOW FAT (45%) – MEDIUM GRADE SPECIFICATION



LOW FAT – MEDIUM GRADE

1. PHYSICAL

- | | |
|------------------------|---------------------------------------------------------------------------------|
| 1. Colour | : White, free from yellow specs or other discolourations |
| 2. Flavour Odour | : Mild and sweet characteristics of coconut, free of foreign flavour and odours |
| 3. Size | : Medium granules of coconut |
| 4. Partial Size : | |
| Retained on 8 mesh | : Max 10 % |
| Retained on 12 mesh | : 80 % |
| Passed through 12 mesh | : Max 10 % |

2. CHEMICAL

- | | |
|------------------------------------------------------------|-----------------|
| 1. Total Fat (Dry basis), % | : 45 % ± 3 % |
| 2. Moisture Content, % | : Max 3 % |
| 4. Residual SO ₂ , ppm | : < 10 |
| 5. pH (10% dispersion filtrate) | : 6.1 to 6.7 |
| 6. Total Aflatoxins, ppb (DL : 4 ppb) | : Not Detected |
| 7. Organophosphorus pesticide residues, ppm (DL : 0.1 ppm) | : None Detected |

3. MICROBIOLOGICAL

- | | |
|------------------------------|----------------------------------------|
| 1. Total Plate Count, cfu/ml | : 5 X 10 ⁵ cfu/gram maximum |
| 2. Yeast | : 0 cfu/gram maximum |
| 3. Moulds | : 0 cfu/gram maximum |
| 4. <i>Enterobacteriaceae</i> | : 100 cfu/gram maximum |
| 5. <i>E. Coli</i> (Type 1) | : Negative / 25 grams |
| 6. <i>Salmonella</i> | : Negative / 25 grams |

4. INGREDIENT LIST

Raw coconuts

5. PACKAGING AND PACKING SIZE

Standard packing in plain 25kg multi ply kraft paper bag with inner plastic liner.
We can also pack in 7kg-10kg, and 50kg.
Our bags is plain and we offer free customized packaging with your own marking.
Quantities loaded into 1x40HC = 26MT and 1x20ft1 = 13mt.

6. SHELL LIFE

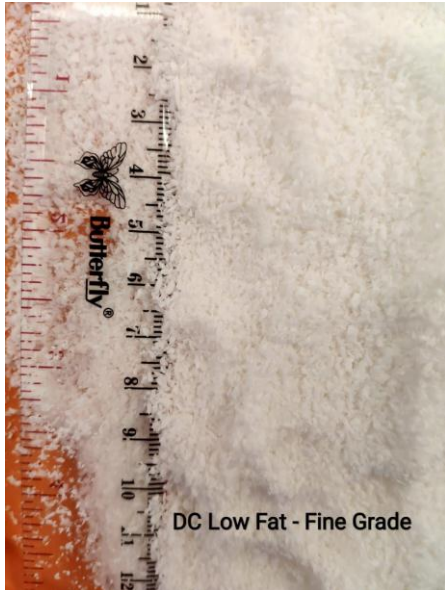
Shell life 12 months from date of production under recommended storage conditions.

7. STORAGE

Recommended storage temperature is between 50°F – 70°F (10-25°C) and relative humidity is between 50% – 60%.
Store in clean odor free area and keep away from direct heat and sunlight.



LOW FAT (45%) – FINE GRADE SPECIFICATION



DC Low Fat - Fine Grade

LOW FAT – FINE

1. PHYSICAL

- | | |
|------------------------|---------------------------------------------------------------------------------|
| 1. Colour | : White, free from yellow specs or other discolourations |
| 2. Flavour Odour | : Mild and sweet characteristics of coconut, free of foreign flavour and odours |
| 3. Size | : Fine granules of coconut |
| 4. Partical Size : | |
| Retained on 12 mesh | : Max 10 % |
| Retained on 20 mesh | : 80 % |
| Passed through 20 mesh | : Max 10 % |

2. CHEMICAL

- | | |
|------------------------------------------------------------|-----------------|
| 1. Total Fat (Dry basis), % | : 45 % ± 3 % |
| 2. Moisture Content, % | : Max 3 % |
| 4. Residual SO ₂ , ppm | : < 10 |
| 5. pH (10% dispersion filtrate) | : 6.1 to 6.7 |
| 6. Total Aflatoxins, ppb (DL : 4 ppb) | : Not Detected |
| 7. Organophosphorus pesticide residues, ppm (DL : 0.1 ppm) | : None Detected |

3. MICROBIOLOGICAL

- | | |
|------------------------------|------------------------------------|
| 1. Total Plate Count, cfu/ml | : 5×10^5 cfu/gram maximum |
| 2. Yeast | : 0 cfu/gram maximum |
| 3. Moulds | : 0 cfu/gram maximum |
| 4. <i>Enterobacteriaceae</i> | : 100 cfu/gram maximum |
| 5. <i>E. Coli</i> (Type 1) | : Negative /25 grams |
| 6. <i>Salmonella</i> | : Negative /25 grams |

4. INGREDIENT LIST

Raw coconuts

5. PACKAGING AND PACKING SIZE

Standard packing in plain 25kg multi ply kraft paper bag with inner plastic liner.
We can also pack in 7kg-10kg, and 50kg.
Our bags is plain and we offer free customized packaging with your own marking.
Quantities loaded into 1x40HC = 26MT and 1x20fc1 = 13mt.

6. SHELL LIFE

Shell life 12 months from date of production under recommended storage conditions.

7. STORAGE

Recommended storage temperature is between 50°F – 70°F (10-25°C) and relative humidity is between 50% – 60%.
Store in clean odor free area and keep away from direct heat and sunlight.

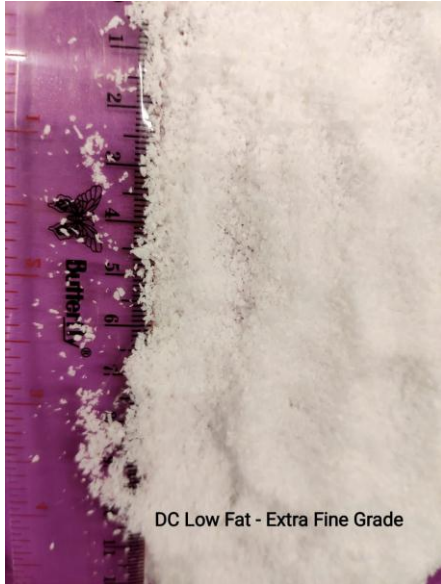


DC Low Fat - Fine Grade



LOW FAT (45%) – EXTRA FINE GRADE

SPECIFICATION



DC Low Fat - Extra Fine Grade

LOW FAT – EXTRA FINE

1. PHYSICAL

1. Colour	: White, free from yellow specs or other discolourations
2. Flavour Odour	: Mild and sweet characteristics of coconut, free of foreign flavour and odours
3. Size	: Extra fine granules of coconut
4. Partical Size :	
No. Of sieves (ASTM)	% Retained On
Mesh 24	: 25% maximum
Pan	: 75 – 100 %

2. CHEMICAL

1. Total Fat (Dry basis), %	: 45 % ± 3 %
2. Moisture Content, %	: Max 3 %
4. Residual SO ₂ , ppm	: Free
5. pH (10% dispersion filtrate)	: 6.1 to 6.7
6. Total Aflatoxins, ppb (DL : 4 ppb)	: Not Detected
7. Organophosphorus pesticide residues, ppm (DL : 0.1 ppm)	: None Detected

3. MICROBIOLOGICAL

1. Total Plate Count, cfu/ml	: 5 X 10 ³ cfu/gram maximum
2. Yeast	: 0 cfu/gram maximum
3. Moulds	: 0 cfu/gram maximum
4. <i>Enterobacteriaceae</i>	: 100 cfu/gram maximum
5. <i>E. Coli (Type 1)</i>	: Negative /25 grams
6. <i>Salmonella</i>	: Negative /25 grams

4. INGREDIENT LIST

Raw coconuts

5. PACKAGING AND PACKING SIZE

Standard packing in plain 25kg multi ply kraft paper bag with inner plastic liner.
We can also pack in 7kg-10kg, and 50kg.
Our bags is plain and we offer free customized packaging with your own marking.
Quantities loaded into 1x40HC = 26MT and 1x20fcl = 13mt.

6. SHELL LIFE

Shell life 12 months from date of production under recommended storage conditions.

7. STORAGE

Recommended storage temperature is between 50°F – 70°F (10-25°C) and relative humidity is between 50% – 60%.
Store in clean odor free area and keep away from direct heat and sunlight.



DC Low Fat - Extra Fine Grade



Do you have
any questions?

Please feel free
to contact us

CONTACT US



www.cocoindonesia.com



sales@cocoindonesia.com



+62 858-1456-9990



[@cocoindonesiacompany](https://www.instagram.com/cocoindonesiacompany)