

Food Beverage and Tobacco Products ; UNSPSC Code : 50000000												
Dried organic fruit; UNSPSC Code: 50330000												
Dried organic nominant fruits; UNSPSC Code: 50337000												
Commodity-Coconut powder; UNSPSC Code : 50337007												
Selling Unit : mass- gm												
Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Physical Characteristics												
1	Desiccated coconut shall be produced by a mechanical process of disintegrating cleaned and dried pieces of pared kernel of fully matured and fresh coconut obtained from <i>Cocos nucifera</i> .	Ch	Yes						v			
2	The product shall be natural white in colour. It shall have a characteristic taste, odour and flavour. It shall be free from cheesy, smoky, musty, or any other objectionable odours, fungus and insect infestation. It shall be crisp, free from rancidity and not show fat sweating.	Ch	Yes						v			
3	It shall not contain coconut shell testa, added starch, added sugar, papaya stem tissues or any other foreign substances, added colouring and flavouring material.	Ch	Yes						v			
4	Hygienic Conditions The material shall be manufactured and packed under hygienic conditions (as per IS 2491). The basic principle of hygiene underlining the technical advice in this code should be applied with appropriate modification.	Ch	Yes						v			
5	Particle Size	Ch	Fine: If size of particle is between 1.40 mm and 1.00 mm, or if it is retained on 1.00 mm IS test sieve.	Medium: If size of particle is between 1.70 mm and 1.40 mm; or if it is retained on 1.70 mm IS test seive.	Coarse: If size of particle is more than 1.70 mm, or if it passes through 1.70 mm IS test sieve.	Any other specified by the purchaser			v	v	v	
Requirements												
6	Moisture, percent by mass, max	N	2.50						v			
7	Total ash, percent by mass,max	N	2.00						v			
8	Acid insoluble ash, percent by mass,max	N	0.10						v			

9	Fat, percent by mass, min	N	65.00							v			
10	Free fatty acids (expressed as lauric acid), percent by mass, Max	N	0.20							v			
11	Protein, percent by mass, Min	N	7.00							v			
Bacteriological Specifications													
12	Bacterial Count: The bacterial colony count per gram of the product shall be absent per 0.1 g of the product when determined according to the method prescribed in IS 5402.	Ch	Yes							v			
13	Coliform Count: The coliform bacteria shall be not more than 10 per g of the product when determined according to the method prescribed in IS 5401.	Ch	Yes							v			
14	Escherichia Coli: Escherichia coli shall be absent per 1 g of the product when tested by the method prescribed in IS 5887 (Part 1).	Ch	Yes							v			
15	Salmonella and Shigella: Salmonella and Shigella shall be absent per 25 g of sample when tested by the method prescribed in IS 5887 (Part 3).	Ch	Yes							v			
Packing													
16	The product shall be packed in hermetically sealed, clean and sound containers (as per IS 9396) or in a flexible pack made from film or combination of any of the substrates. In case plastic material is used for flexible packaging, only food grade plastic shall be used (see IS 10171).	Ch	Yes							v			
17	Packing material	Ch	board paper	polyethylene	polyester	metallized films or aluminium foil				v	v		
18	Packing size (in kg)	Ch	0.5	1	2	5		Kg		v	v		
Marking													

19	Each container shall be suitably marked so as to give the following particulars: a)Name of the material, and brand name, if any; b)Name and address of the manufacturer; c)Batch or Code number; d)Month and year of manufacture or packing; e)Particle size of material; f)Net mass; i)The words 'Best before...', month and year to be indicated; and j)Any other requirements as stipulated under the Standards of Weights and Measures (Packaged Commodities) Rules, 1977, and the Prevention of Food Adulteration Act, 1954 and Rules framed thereunder.	Ch	Yes						√			
20	Each container may also be marked with the Standard Mark	Ch	Yes	No					√	√		
Shelf Life												
21	Shelf Life	N	1	2				Year	√	√		
Certification												
22	Compliance to FSSAI Standards	Ch	Yes						√			
23	FSSAI License Number for Manufacturing	Ch	Text						√			
24	FSSAI License Number for Reselling	Ch	Text						√			
25	Conformity to BIS specifications 966 (Latest)	Ch	Yes						√			
26	BIS License number, if ISI Marked	Ch	Text	NA					√	√		
27	Whether ISI marked	Ch	Yes	No					√	√		
Test Report Details												
28	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√		
29	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					√	√		