

## FINISHED PRODUCT SPECIFICATIONS

## **GEM® TENDER FLAKE**

INGREDIENTS:	Coconut and sodium met	conut and sodium metabisulfite (retain whiteness).						
PHYSICAL:	Size Width Thickn	inch ess, inch (ave.)	3/32 to 1/8 0.018					
	Granulation Typical distribution when 100-gram sample is shaken for 5 minutes on a sieve shaker equipment equipped with the following U.S. Sieve Designation Sieve Designation							
		Alternate	Standar	rd (mm)	% Retained			
		41° 41° 11° 80	4.5	75	6 max.			
		8/10/12	2.36/2.0		80 min.			
		14/20	1.40/		12 max.			
		Pan	< 850	0 μm	2 max.			
	Specks Count (per 50 g Paring specks	sample)						
	Discolored specks	19						
Burger Carlos	College Mathematical Italian	all all all all						
SENSORY:		creamy white racteristic of coco	onut with no of	ff-flavors				
r Franklin Bake				ff-flavors <u>Test Metl</u>	hod			
r Franklin Bake	Flavor Mild, fresh cha <u>Parameter</u> Moisture, %	racteristic of coco <u>Limits</u> 4.1 max.	and in Bolester Balester	<u>Test Metl</u> AOCS, Bra Heating/I	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000			
r Franklin Bake	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis	racteristic of coco <u>Limits</u> 4.1 max. 65 to 71		<u>Test Metl</u> AOCS, Bra Heating/I AOCS Aa	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38			
r Franklin Bake	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis Free Fatty Acid, % dry b	racteristic of coco <u>Limits</u> 4.1 max. 65 to 71 oasis 0.15 max	- - - - - - - - - - - - - - - - - - -	Test Metl AOCS, Bra Heating/I AOCS Aa AOAC 940	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 D.28/AOCS Aa 6-38			
r Franklin Bake	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis	racteristic of coco <u>Limits</u> 4.1 max. 65 to 71 basis 0.15 max ion) 6.1 to 6.7	ias oleic)	Test Metl AOCS, Bra Heating/I AOCS Aa AOAC 940 AOAC 982	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 D.28/AOCS Aa 6-38			
ANALYTICAL:	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis Free Fatty Acid, % dry b pH (10% aqueous solut	racteristic of coco Limits 4.1 max. 65 to 71 basis 0.15 max ion) 6.1 to 6.7 D <sub>2</sub> 150 max.	ias oleic)	Test Meth AOCS, Bra Heating/I AOCS Aa AOAC 940 AOAC 98: Modified	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 D.28/AOCS Aa 6-38 1.12			
ANALYTICAL:	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis Free Fatty Acid, % dry b pH (10% aqueous solut Sulfite Residual, ppm S	racteristic of coco Limits 4.1 max. 65 to 71 basis 0.15 max ion) 6.1 to 6.7 O <sub>2</sub> 150 max. <u>Value</u>	(as oleic)	Test Metl AOCS, Bra Heating/I AOCS Aa AOAC 940 AOAC 98: Modified	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 0.28/AOCS Aa 6-38 1.12 AOAC 990.28 <u>Test Method</u>			
ANALYTICAL:	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis Free Fatty Acid, % dry back pH (10% aqueous solut Sulfite Residual, ppm Si <u>Parameter</u> Aerobic Plate Count	racteristic of coco Limits 4.1 max. 65 to 71 0asis 0.15 max ion) 6.1 to 6.7 O <sub>2</sub> 150 max. <u>Value</u> 5,000 cfu	(as oleic) (as oleic) / / <u>Tolerance</u>	Test Metl AOCS, Bra Heating/I AOCS Aa AOAC 940 AOAC 98: Modified	Abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 0.28/AOCS Aa 6-38 1.12 AOAC 990.28 Test Method BAM Chapter 3 8 <sup>th</sup> ed.			
SENSORY: ANALYTICAL: MICROBIOLOGICAL:	Flavor Mild, fresh cha <u>Parameter</u> Moisture, % Fat, % dry basis Free Fatty Acid, % dry back pH (10% aqueous solut Sulfite Residual, ppm Solut <u>Parameter</u>	racteristic of coco <u>Limits</u> 4.1 max. 65 to 71 0asis 0.15 max ion) 6.1 to 6.7 O <sub>2</sub> 150 max. <u>Value</u> 5,000 cfu <10 MF	(as oleic) / / <u>/Tolerance</u> per gram, max PN per gram	Test Metl AOCS, Bra Heating/I AOCS Aa AOAC 940 AOAC 98: Modified	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 0.28/AOCS Aa 6-38 1.12 AOAC 990.28 Test Method BAM Chapter 3 8 <sup>th</sup> ed. BAM Chapter 4 8 <sup>th</sup> ed./			
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ANALYTICAL:	FlavorMild, fresh chaParameter Moisture, %Fat, % dry basis Free Fatty Acid, % dry b pH (10% aqueous solut Sulfite Residual, ppm SParameter Aerobic Plate CountColiformE. coli Yeast Mold	racteristic of coco Limits 4.1 max. 65 to 71 basis 0.15 max ion) 6.1 to 6.7 O2 150 max. Value 5,000 cfu <10 MF <10 cfu None Detected 100 cfu p 100 cfu p 100 cfu p	/Tolerance per gram, max 2N per gram u per gram d (<3.0 MPN/ g ed (<10 cfu/gra per gram max.	Test Metl AOCS, Bra Heating/I AOCS Aa AOAC 94( AOAC 98: Modified	abender Oven/AOCS 2a-38, Halogen Modified ISO 665:2000 4-38 0.28/AOCS Aa 6-38 1.12 AOAC 990.28 Test Method BAM Chapter 3 8 <sup>th</sup> ed. BAM Chapter 4 8 <sup>th</sup> ed./ AOAC 991.14 BAM Chapter 4 8 <sup>th</sup> ed./ AOAC 991.14 BAM Chapter 18 8 <sup>th</sup> ed./AOAC995.21 BAM Chapter 18 8 <sup>th</sup> ed./AOAC 995.21			



## FINISHED PRODUCT SPECIFICATIONS GEM<sup>®</sup> TENDER FLAKE

		Printed Name	Signature	
CONFORME:				
DIETARY DATA:	Kosher and Halal C	ompliant		
SHELF LIFE:	Best before date is	18 months under reco	mmended storage conditions.	
	25 lbs	920	1840	
	25 kg	480	1000	
	50 lbs	530	1100	
CONTAINER VAN:	75 lbs	300	684	
MAXIMUM QUANTITY PER	<u>Pack size</u> 80 lbs	<u>20'ft van (bags)</u> 300	<u>40'ft van (bags)</u> 600	
STORAGE:	and away from wal	Is. Fanklin Balle		/, odor-free area, out of sunligh
SHIPPING:	Dry, ambient condi optimum shelf life.	tion. Avoid prolonged e	exposures to high storage temp	peratures (above 29ºC/85ºF) fo
	25 lbs	4800630 1	9125 5	
	25 kg	4800630 0		
	50 lbs	4800630 0		
	75 lbs	4800630 1	9124 8	
	80 lbs	4800630 1		
PACK SIZES:	Pack size	EAN Nun	nhers	
	DV-Di Si E	amond) apphire: San Pablo, Lag merald: Coronon, Sta. (		S
	• D manut	facturing plant where t	he product was produced, i.e.	Emerald (L-Sapphire, D-Emeral
DATE:	<ul> <li>298 day of</li> </ul>	the year when the pro	Juuci was produced/packed, i.e	e. Oct 25 (001-Jan 1,,365-Dec

This product does not require a Material Safety Data Sheet to be in compliance with OSHA regulations. It is a food-grade product, which is intended for edible uses. It is not a health, safety or toxic hazard. In addition, it is subject to the U.S Federal Food, Drug and Cosmetic Act.



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Basic Components			Vitamins & Minerals			
NUTRIENT	UNIT	Per 100 grams	NUTRIENT	UNIT	Per 100 grams	
Calories	Kcal	660.0	Vitamin A	SIUS	0,00	
	kj	2761.44	Vitamin C	mg	1.50	
Protein	g N	6.880	Thiamine	mg	0.06	
Total Carbohydrate	g	23.650	Riboflavin	mg	0.10	
Total Fat	g	64.530	Niacin	mg	0.603	
SFA (total)	gog	57.218	Vitamin B <sub>6</sub>	mg	0.3	
MUFA (total)	S g	2.745	Folate	mcg	9.0	
PUFA (total)	g	0.706	Vitamin B <sub>12</sub>	mcg	Call Hill Os He	
Trans Fatty Acid	S B S	let front din	Pantothenic Acid	mg	0.8	
Cholesterol	mg	a the O tal the	Calcium	mg	26.0	
Total Sugars	C g	7.35	Iron	mg	3.32	
Added Sugar	S B N	in Bar Or Fr	St. Will Bo Her a L	ar Hung	and the st	
Moisture	g	3.0	Phosphorus	mg	206.0	
Dietary Fiber	g	16.3	Magnesium	mg	90.0	
Fiber (crude)	8° get	3.94	Zinc	mg	2.01	
Ash	S Sg Ne	1.94	Copper	mg	0.796	
Others	Sec. all	at the all the	Sodium*	mg	41.45	
Caffeine	mg	at of O all all	Potassium	mg	543.0	

Reference: U.S. Department of Agricultural Research Service. 2010. USDA National Nutrient Database for Standard Reference, Release 28. Nutrient Data Laboratory Home Page, <u>http://www.ars.usda.gov/ba/bhnrc/ndl</u> \*Calculated data based on ingredient technical data sheet

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