

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 ₂ 150 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 ₂ 150 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 ₂ 150 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 th 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 ₂ 150 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 th ed. BAM Chapter 4 8 th ed./			
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FINISHED PRODUCT SPECIFICATIONS GEM[®] 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:	 298 day of 	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 ₆	mg	0.3	
MUFA (total)	S g	2.745	Folate	mcg	9.0	
PUFA (total)	g	0.706	Vitamin B ₁₂	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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