

FINISHED PRODUCT SPECIFICATIONS
GEM® MEDIUM
DESCRIPTION:

Gem Medium is desiccated, unsweetened medium granules of coconut. It is produced from fresh coconut meat carefully dehydrated to retain the full natural fat and flavor.

INGREDIENTS:

Coconut and sodium metabisulfite (retains whiteness).

PHYSICAL:

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		% Retained
Alternate	Standard (mm)	
6	3.35	0
10	2.00	16 max.
12/14/16	1.70/1.40/1.18	75 min.
20	850 µm	7 max.
Pan	<850 µm	2 max.

Specks Count (per 50 g sample)

Paring specks	3
Discolored specks	19

SENSORY:

Color White to light creamy white
Flavor Mild, fresh characteristic of coconut with no off-flavors

ANALYTICAL:

<u>Parameter</u>	<u>Limits</u>	<u>Test Method</u>
Moisture, %	3.8 max.	AOCS, Brabender Oven/AOCS 2a-38, Halogen Heating/Modified ISO 665:2000
Fat, % dry basis	65 to 71	AOCS Aa 4-38
Free Fatty Acid, % dry basis	0.15 max. (as oleic)	AOAC 940.28/AOCS Aa6-38
pH (10% aqueous solution)	6.1 to 6.7	AOAC 981.12
Sulfite Residual (ppm SO ₂)	150 max.	Modified AOAC 990.28

MICROBIOLOGICAL:

<u>Parameter</u>	<u>Value /Tolerance</u>	<u>Test Method</u>
Aerobic Plate Count	5,000 cfu/per gram, max	BAM Chapter 3 8 th ed.
Coliform	< 10 MPN/per gram, max < 10 cfu/per gram, max	BAM Chapter 4 8 th ed./ AOAC 991.14
<i>E. coli</i>	None Detected (<3.0 MPN/gram) None Detected (<10 cfu/gram)	BAM Chapter 4 8 th ed./ AOAC 991.14
Yeast	100 cfu/per gram max.	BAM Chapter 18 8 th ed./AOAC995.21
Mold	100 cfu/per gram, max.	BAM Chapter 18 8 th ed./AOAC 995.21
<i>Staphylococcus (C.P.)</i>	100 cfu/per gram, max.	AOAC 2003.11
<i>Salmonella</i> *	None Detected in 2 x 375 grams	AOAC 2003.09/AOAC 2016.01

* Based on Sampling Plans for Combinations of Degrees of Health Concern and Conditions of Use Case 14, Microorganisms in Foods 7, International Commission of Microbiological Specifications for Foods (ICMSF)

PACKAGING:

Blue polyethylene liner in multi-wall kraft bag

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**CODING / LOT
NUMBER / PACK
DATE:**
Code Date 8298D means:

- 8 last digit of the calendar year when the product was produced/packed, i.e. 2018
- 298 day of the year when the product was produced/packed, i.e. Oct 25 (001-Jan 1,...,365-Dec 31)
- D manufacturing plant where the product was produced, i.e. Emerald (L-Sapphire, D-Emerald, DV-Diamond)
 Sapphire: San Pablo, Laguna, Philippines
 Emerald: Coronon, Sta. Cruz, Davao Del Sur, Philippines
 Diamond: Darong, Sta. Cruz, Davao Del Sur, Philippines

PACK SIZES:

Pack size	Sapphire & Emerald Plant	Diamond Plant
	EAN Numbers	
50 lbs	4800630 19114 9	4800061 19114 5
25 lbs	4800630 19113 2	4800061 19113 8
50 kg	4800630 02005 0	4800061 02005 6
25 kg	4800630 02006 7	4800061 02006 3

SHIPPING:

Dry, ambient condition. Avoid prolonged exposures to high storage temperatures (above 29°C/85°F) for optimum shelf life.

STORAGE:

55 ± 5°F (13 ± 3°C) and 50 % RH. Store on pallets or dunnage, in cool, dry, odor-free area, out of sunlight, and away from walls.

MAXIMUM
QUANTITY PER
CONTAINER VAN:
Pack size
20'ft van (bags)
40'ft van (bags)

50 lbs

530

1100

25 lbs

1060

2120

50 kg

240

500

25 kg

480

1000

SHELF LIFE:

Best before date is 18 months under recommended storage conditions.

DIETARY DATA:

Kosher and Halal Compliant

CONFORME:

Customer Name	Printed Name	Signature	Date

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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NUTRITION INFORMATION:

Basic Components			Vitamins & Minerals		
NUTRIENT	UNIT	Per 100 grams	NUTRIENT	UNIT	Per 100 grams
Calories	Kcal	660.0	Vitamin A	IU	0
	kJ	2761.44	Vitamin C	mg	1.50
Protein	g	6.880	Vitamin D	IU	0
Total Carbohydrate	g	23.650	Vitamin E	mg	0
Total Fat	g	64.530	Riboflavin	mg	0.10
SFA (total)	g	57.218	Niacin	mg	0.603
MUFA (total)	g	2.745	Vitamin B ₆	mg	0.3
PUFA (total)	g	0.706	Folate	mcg	9.0
Trans Fatty Acid	g	0	Folic acid	µg	0
Cholesterol	mg	0	Vitamin B ₁₂	mcg	0
Total Sugars	g	7.35	Pantothenic Acid	mg	0.8
Added Sugar	g	0	Calcium	mg	26.0
Moisture	g	3.0	Iron	mg	3.32
Dietary Fiber	g	16.3	Manganese	mg	2.745
Fiber (crude)	g	3.94	Phosphorus	mg	206.0
Ash	g	1.94	Magnesium	mg	90.0
Others			Zinc	mg	2.01
Caffeine	mg	0	Copper	mg	0.796
			Sodium*	mg	41.45
			Potassium	mg	543.0

Reference: US Department of Agriculture, Agricultural Research Service. 2016. Nutrient Data Laboratory. USDA National Nutrient Database for Standard Reference, Release 28 (Slightly revised). Version Current: May 2016. <http://www.ars.usda.gov/nea/bhnrc/mafcl>

*Calculated data based on ingredient technical data sheet