PANDAWA
COCO INDONESIA

PRODUCT SPEC SHEET
EDITION NOVEMBER 2026

Desiccated Coconut

High Fat (HFDC)

For confectionery, chocolate inclusions and premium bakery

Raw material. 100% mature white coconut meat. No testa, no additives, no bleach, no preservatives.

KEY SPECIFICATIONS

Fat content	**60–68%**
Moisture	**max 3%**
Free fatty acid	**below 0.5%**
pH	**6.1–6.8**
Colour	**White to off-white**
Shelf life	12–18 months; oxygen absorber recommended

FORM & SIZE

Cuts	Fine 0.5–1.4 mm, medium 1.0–2.8 mm
Optional	Extra fine powder, flakes or fancy cut

PACKING

Bulk	25 kg kraft bag with food-grade liner
Retail / OEM	250 g / 500 g / 1 kg / 5 kg
Pallet	1,000–1,200 kg, heat-treated
Private label	Your brand on the bag or retail pack

QUALITY CONTROL ON EVERY ORDER

1. **Raw material**
   White meat only; colour, aroma and cleanliness check
2. **Production**
   Mesh uniformity, hygienic controlled drying, metal detection, fat verification
3. **Before loading**
   Lab: microbiology, FFA, peroxide; packing hygiene, label and batch traceability; COA

CONTAINER LOADING

20ft approx. 12–13 MT · **40ft** approx. 26–27 MT

EXPORT DETAILS

HS code	0801.11 (desiccated coconut)
Shipping	Food-grade, non-hazardous; COA with every shipment

TRADE TERMS

Incoterms	FOB, CFR or CIF
Minimum order	Depends on product and packing; confirmed in the quotation
Payment	T/T (deposit, balance before B/L release) for initial orders; L/C discussable for qualified volumes

Values are typical ranges. Microbiology limits and SO2 treatment follow your standard and are confirmed in the quotation. Certifications (HACCP, ISO 22000 / FSSC 22000, Halal) are held by our manufacturing partners. Pandawa Coco Indonesia is an export trading house working with audited manufacturing partners in Indonesia.

Send us your target specification and destination port.

sales@pandawacoco.com
www.pandawacoco.com