



ALMONDS

DRIED FRUITS

PRESERVED  
ALIMENTARY

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## COCONUT FLOUR

**INGREDIENTS:** Coconut flour.

It may contain traces of sulphites

### **TECHNICAL CHARACTERISTICS AND CHEMICAL PROPERTIES:**

Origin:	Sri-Lanka, Malesya, Indonesia
Moisture (%):	max 3
Total aflatoxins:	< 4 ppb
Aflatoxin B1:	< 2 ppb
Perossides:	< 5 meqO <sub>2</sub> /Kg.
Kreiss rancidity:	negative
Foreign vegetable materials:	< 0,01%
Foreign non-vegetable materials:	Absent
Pesticides:	Within the limits of law

### **MICROBIOLOGICAL CHARACTERISTICS:**

Total bacterial count:	< 50000 UFC/g
Salmonella:	Assente/25g
Total coliforms:	< 1000 UFC/g
Fecal coliforms:	< 10 UFC/g
Yeasts and molds:	< 1000 UFC/g
Pathogen agents:	Absent

### **CONSERVATION:**

12 months in a cool and dry place, far from heat and moisture.