

 Desiccated Coconut Special Type	 AXELUM RESOURCES CORP. "Serving the need of the food industry worldwide"		
Toasted Unsweetened Coconut (Thick Chips)	Issue No.: 01 Revision No.: 00/00	Product Code: DC TC	Issue Date: 08 Sept. 2017
	Effectivity Date: 08 September 2017	Specification Code: SPEC 01DC.TC2	Page No.: Page 1 of 4
PRODUCT SPECIFICATION			

PRODUCT INFORMATION	
<p>RED V Toasted Unsweetened Coconut (Thick Chips) is the thick slices white meat of fresh and mature coconut full fat that is toasted to the desired color.</p>	

PRODUCT APPLICATION	
<p>RED V Toasted Unsweetened Coconut product is used mainly in confectionery products and bakery ingredients (as decorative cake toppings). It is also used in trial and breakfast cereals mixes and as a decorative topping for ice creams where distinct toasted coconut flavor and a crunchy mouth feel is desired.</p>	

PACKAGING and SIZE		
	Bag Size	QTY/40-FCL
35lbs net in double-walled corrugated carton with heat-sealed 3-mill polyethylene liner	35lb/carton	1152

INGREDIENTS , SOURCE and ORIGIN	
<ul style="list-style-type: none"> ■ Toasted Unsweetened Coconut (Thick chips) is produced from 100% grated white meat of fresh, mature coconuts that has been lightly toasted. 	

SHELF LIFE	
<ul style="list-style-type: none"> ■ RED V Toasted Unsweetened Coconut (Thick Chips) has a guaranteed shelf life period of <u>18-months</u> from date of production following our recommended storage and handling instructions. 	

Approved by: JAIME C. VILLARUZ	Date: 08 September 2017
--------------------------------	-------------------------



**Desiccated Coconut
Special Type**



Toasted Unsweetened Coconut (Thick Chips)	Effectivity Date: 08 September 2017	Product Code: DC TC	Issue Date: 08 Sept. 2017
	Issue No.: 01 Revision No.: 00/00	Specification Code: SPEC 01DC.TC2	Page No.: Page 2 of 4

PRODUCT SPECIFICATION

- Product must be consumed before the expiration date marked on the outer package.

GMO FREE DECLARATION

- Product is not produced from genetically modified material nor has the product or any of its ingredients undergone genetic modification.
- Coconuts are locally grown in the Philippines and there has been no known undertaking yet for the production of genetically modified coconuts.

METAL DETECTION and CONTROL

- During processing, the grated coconut white meat is blanched, dried, toasted and sifted. The toasted unsweetened coconut is passed through a series of magnets strategically located in the production line. Lastly, the toasted unsweetened coconut is passed through metal detector before packing.

PHYSICAL CHARACTERISTICS

Parameters	Methodology	Standard		
		Value	Min.	Max.
Color/Appearance	Hunter Colorimetric Readings	Golden Brown		
		L	65.0	72.0
Flavor	Taste test	Crunchy & pleasant toasted coconut		
Size	Sieve (Rotap)	(see size specification)		

CHEMICAL SPECIFICATIONS

Approved by: JAIME C. VILLARUZ	Date: 08 September 2017
--------------------------------	-------------------------

PLEASE NOTE: All information contained in this publication are based on the company's manufacturing and research and development network, and to the best of its knowledge accurate and applicable to the applications intended. Results of analysis are typical for the product under normal, regular production. Axelum Resources Inc. reserves the right to change or modify the product specifications in a continuing effort to improve its products in order to meet customer needs.

 <p>Desiccated Coconut Special Type</p>	 <p>AXELUM RESOURCES CORP. "Serving the need of the food industry worldwide"</p>	
---	---	---

Toasted Unsweetened Coconut (Thick Chips)	Effectivity Date: 08 September 2017	Product Code: DC TC	Issue Date: 08 Sept. 2017
	Issue No.: 01 Revision No.: 00/00	Specification Code: SPEC 01DC.TC2	Page No.: Page 3 of 4

PRODUCT SPECIFICATION

Parameter	Medium	Methodology
Moisture	2.5% max	Use of Brabender Moisture Tester (10gms sample 30mins@120°C)
Total fat, % dry basis	60% - 70%	Soxhlet Oil Extraction, AOAC 963.15
Free Fatty Acid (as Oleic)	0.15%	Titration Method, AOAC 17 th Ed., (940, 28a)

MICROBIOLOGICAL SPECIFICATIONS

Parameters	Standard	Methodology
Standard Plate Count	5,000 cfu/g max	BAM Chapter 3
Mold Count	< 100 cfu/g	BAM Chapter 18
Yeast Count	< 100 cfu/g	BAM Chapter 18
Enterobacteriaceae	100 cfu/g	ISO 7402
Coliform Count	11 MPN/g max	BAM Chapter 4
Staph Aureas	<10 S.aureus/g	Petri Film
E. Coli	Negative	BAM Chapter 4
Salmonella (375 g)	Negative	BAM Chapter 5

SIEVE SPECIFICATIONS

	<i>Inches</i>	<i>Millimeters</i>
Average Thickness	0.033 - 0.065	0.838 - 1.651
Average Width	1/4 to 9/16 (85% min.)	
Average Length	70% are between 0.5 inches and above dependent on the natural thickness of coconut meat	

STORAGE & HANDLING INSTRUCTIONS

■ RED V Toasted Sweetened Coconut should be stored in a cool, clean and dry place at conditions

Approved by: JAIME C. VILLARUZ	Date: 08 September 2017
--------------------------------	-------------------------

PLEASE NOTE: All information contained in this publication are based on the company's manufacturing and research and development network, and to the best of its knowledge accurate and applicable to the applications intended. Results of analysis are typical for the product under normal, regular production. Axelum Resources Inc. reserves the right to change or modify the product specifications in a continuing effort to improve its products in order to meet customer needs.

 <p>Desiccated Coconut Special Type</p>	 <p>AXELUM RESOURCES CORP. "Serving the need of the food industry worldwide"</p>		
<p>Toasted Unsweetened Coconut (Thick Chips)</p>	<p>Effectivity Date: 08 September 2017</p>	<p>Product Code: DC TC</p>	<p>Issue Date: 08 Sept. 2017</p>
	<p>Issue No.: 01 Revision No.: 00/00</p>	<p>Specification Code: SPEC 01DC.TC2</p>	<p>Page No.: Page 4 of 4</p>

PRODUCT SPECIFICATION

15°C – 21°C at 59 - 70% relative humidity.

- Keep the package from external damage of any kind.
- When the product is not completely used up, reseal the package tightly
- Avoid other environmental conditions such as direct sunlight, heat and oxidizers.

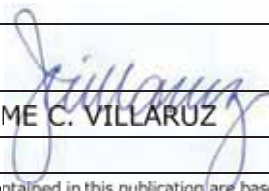
QUALITY CERTIFICATES & ACCREDITATIONS

The company's quality assurance system is in compliance with HACCP & GMP principles. Since November 2002, our production site is certified according to the strictest food safety industry standards--BRC. We are the 1st coconut factory to get accredited by British Retail Consortium Food Safety at a higher level "Grade A". We have certifications for Kosher, Halal, Ethical Trade and Responsible Sourcing, Bioterrorism, Organic and Sustainability standards.



This Product Specification Sheet is "Confidential" and may only be used by the Supplier.

For acceptance:
(Date, signature and stamp of the Supplier)



<p>Approved by: JAIME C. VILLARUZ</p>	<p>Date: 08 September 2017</p>
---------------------------------------	--------------------------------

PLEASE NOTE: All information contained in this publication are based on the company's manufacturing and research and development network, and to the best of its knowledge accurate and applicable to the applications intended. Results of analysis are typical for the product under normal, regular production. Axelum Resources Inc. reserves the right to change or modify the product specifications in a continuing effort to improve its products in order to meet customer needs.