SILK FOODS CEYLON

TECHNICAL PRODUCT SPECIFICATION

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
Exporter	E-Silk Route Ventures (Pvt) Ltd
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Document Information

Document No.	SFC/SPEC/COCO-CPLT/2026/01
Product Name	Coconut Chiplets
Version	2026 V1.1
Date of Issue	31 May 2026
Revision	2026 V1.1
Revision Date	31 May 2026
Operation	Manufacturing — full in-house process per the QA-approved Process Flow Master Document

1. Product Description

Coconut Chiplets is produced from selected, fully mature coconuts (Cocos nucifera) of Sri Lankan origin, sourced through E-Silk Route Ventures' direct-trade smallholder coconut-grower network. Processing is carried out in a FSSC 22000 / HACCP / GMP-certified facility under controlled hygienic conditions, with no preservatives, no artificial colours, and no artificial flavours added.

2. Intended Use

Coconut Chiplets is intended for use as a food ingredient in culinary, beverage, bakery, confectionery and functional-food applications. Suitable for vegan, vegetarian, plant-based and ketogenic diets. Compliant with EU 1169/2011 labelling, EU 2073/2005 microbiological criteria, and Codex CXS 173 (Coconut Milk) where applicable. Coconut is regulated as a tree nut by the US FDA — US-market labelling required.

3. Ingredient Declaration

100 % Coconut Chiplets (*Cocos nucifera L.*)

4. Allergen Declaration

Free from all 14 major allergens declared under EU Regulation 1169/2011. Note: COCONUT is regulated as a TREE NUT

under US FDA labelling — US-destination labels must declare coconut as a tree-nut allergen.

5. Nutritional Information (Per 100 g)

Nutrient	Amount per 100 g
energy (kcal)	660
energy (kJ)	2761
carbohydrate (g)	23
of which total sugars (g)	7
dietary fibre (g)	16
protein (g)	7
total fat (g)	64
of which saturated fa (g)	57
trans fatty acids (g)	0
sodium (mg)	37

6. Physical Specifications (Sensory / Organoleptic)

Parameter	Specification
Appearance	Dried chiplets, uniform, free from foreign matter
Colour	White flakes with brown edge
Odour	Characteristic coconut
Taste	Sweet, characteristic coconut

7. Chemical Specifications

Parameter	Specification	Method
Moisture (%)	Product-specific	ISO 939:2021
Water Activity (aw)	Product-specific	ISO 21807:2004
pH (at 25 °C)	Product-specific	AOAC 981.12
Pesticide Residues	Compliant with EU 396/2005	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

8. Microbiological Criteria

Parameter	Limit	Method
Aerobic Plate Count	≤ 1×10^4 CFU/g (Codex CXS 173 / industry)	ISO 4833-1:2013 (Amd 1:2022)
Yeast & Mould	≤ 100 CFU/g (Industry)	ISO 21527-2:2008
Escherichia coli	Absent / g (EU 2073/2005)	ISO 7251:2005 (Amd 1:2023)
Salmonella spp.	Absent / 25 g (EU 2073/2005)	ISO 6579-1:2017 / Amd 1:2020
Listeria monocytogenes	Absent / 25 g (EU 2073/2005)	ISO 11290-1:2017
Total Coliforms	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 4832:2006
Staphylococcus aureus	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 6888-1:2021 (Amd 1:2023)
Bacillus cereus	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 7932:2004 (Amd 1:2020)

9. Heavy Metal Limits

Parameter	Limit	Method
Lead (Pb)	≤ 0.1 mg/kg (EU 2023/915 (default))	ICP-MS per AOAC 999.10 / EPA 6020B
Cadmium (Cd)	≤ 0.05 mg/kg (EU 2023/915)	ICP-MS per AOAC 999.10 / EPA 6020B
Arsenic (As)	≤ 0.1 mg/kg (Codex CXS 193-1995)	ICP-MS per AOAC 999.10 / EPA 6020B
Mercury (Hg)	≤ 0.05 mg/kg (Codex CXS 193-1995)	CV-AAS per AOAC 977.15 / EPA 7473

10. Mycotoxin Limits

Parameter	Limit	Method
Aflatoxin B1	≤ 5 µg/kg (EU 1881/2006 (coconut products))	HPLC-FLD per AOAC 991.31
Aflatoxin Total	≤ 10 µg/kg (EU 1881/2006 (coconut products))	HPLC-FLD per AOAC 991.31
Ochratoxin A	≤ 10 µg/kg (EU 1881/2006 (coconut products))	HPLC-FLD per AOAC 2000.03

11. Pesticide Residues

Parameter	Limit	Method
Total Pesticide Residue (multi-residue scan)	Within EU Regulation (EC) 396/2005 MRL limits	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

12. Shelf Life & Storage

Shelf Life: 12 – 24 months depending on product form (see product-specific data).

After Opening: Product-specific — refer to label.

Storage Conditions:

- Store in a cool, dry place at ambient temperature (15–25 °C), relative humidity below 65 %.
- Protect from direct sunlight, heat sources, moisture, strong odours and pests.
- Handle using clean, dry, and appropriate utensils to prevent contamination.
- Once opened, reseal tightly and consume within a reasonable period.

13. Packaging

Primary Packaging: Product-specific — bottles / pouches / Tetra Pak / tins / multi-layer laminated pouches.

Bulk / Secondary Packaging: Bulk pails, drums, IBCs depending on product form. Cartons.

Coding: Batch number, MFD, EXP, Lot No. printed.

14. Compliance & Standards

Products comply with Sri Lanka Food Act No. 26 of 1980 + Regulations 2026, EU Regulation (EC) 1881/2006 (heavy metal contaminants), EU Regulation (EC) 2073/2005 (microbiological criteria), EU Regulation (EC) 396/2005 (pesticide MRLs), EU Regulation 1169/2011 (Food Information to Consumers), and applicable Codex Alimentarius standards. Products are manufactured under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP-certified facilities.

Authorization

Report Prepared By	Manager Quality Assurance / R&D
Report Approved By	Factory Manager
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