



CV ALAM HARAPAN JAYA

**PRODUCT
SPECIFICATIONS**



Coconut Shell Charcoal HS Code (4402)

Coconut Charcoal Granul (Activated Carbon)

1. Moisture Content, %	: 8% maximum
2. Coarseness (Mesh)	: 4-8, 6-12, 8-16, 8-30, 10-20, 12-40
3. Iodine	: >900 ; >1000 ; >1100 ; >1200
4. Surface Ace	: >900 ; >1000 ; >1100 ; >1200
5. Ash Content	: Max. 3%
6. CTC (%)	: >40 ; >50 ; >60 ; >70 ; >80
7. Hardness	: >98 ; >98 ; >97 ; >95
8. Bulk Density (g/l)	: 500-550; 450-520; 430-500

Coconut Shell Charcoal

1. Moisture	: 14.08%
2. Ash Content	: 3.30%
3. Volatile Matter	: 13.95%
4. Fixed Carbon	: 70%
5. Total sulphur	: 0.07%
6. Gross calorific value	: 7588 kcal/kg

NB: sack packaging size 25kg - 50 kg and can be adjusted according to buyer's request



Desiccated Coconut Low Fat (extra fine)

A. Physical

- 1. Colour : White, free from yellow specs or other discolorations
- 2. Flavour / Odour : Mild and sweet characteristics of coconut, free of foreign flavours and odours.
- 3. Size : Extra fine granules of coconut
- 4. Granulation
 - No. of sieves (ASTM)
 - Retained On Mesh
 - 18 (1.00 mm) : 25% maximum

B. Chemical

- 1. Moisture Content % : 2,5 maximum
- 2. Total fat (dry basis), % : 50 +_ 5
- 3. Free fatty acid (as lauric) Dry basis,% : 0.10 maximum
- 4. Residual SO₂, ppm : Free
- 5. pH (10% dispersion filtrate) : 6.1 to 6.7
- 6. Total Aflatoxins, ppb (DL : 4 ppb) : not detected
- 7. Organophosphorus pesticide residus,

Desiccated Coconut HS Code (0801)

C. Microbiological

- 1. Total plate count, cfu/ml : 5,000 cfu/gram maximum
- 2. Yeast : 50 cfu/gram maximum
- 3. Moulds : 50 cfu/gram maximum
- 4. Enterobacteriaceae 100 : 100 cfu/gram maximum
- 5. E. coli (Type 1) : Negative/10 gram
- 6. Salmonella : Negative/ 50 gram

Dessicated Coconut HS Code (0801)

Dessicated Coconut Low Fat (fine)

A. Physical

1. Colour : White, free from yellow specs or other discolorations
2. Flavour / Odour : Mild and sweet characteristics of coconut, free of foreign flavours and odours.
3. Size : Fine granules of coconut
4. Granulation
 - No. of sieves (ASTM) : % Retained On
 - Mesh 7 (2,8 mm) : 0 – 0
 - Mesh 14 (1,4 mm) : 10 maximum
 - Mesh 18 (1,0 mm) : 30 maximum
 - Pan : 65 – 80%

B. Chemical

1. Moisture Content % : 3,5 maximum
2. Total fat (dry basis), % : 50 +_ 5
3. Free fatty acid (as lauric) Dry basis,% : 0.10 maximum
4. Residual SO₂, ppm : < 10
5. pH (10% dispersion filtrate) : 6.1 to 6.7
6. Total Aflatoxins, ppb (DL : 4 ppb) : not detected
7. Organophosphorus pesticide residus, ppm (DL : 0.1 ppm) : none detected

C. Microbiological

1. Total plate count, cfu/ml : 5,000 cfu/gram maximum
2. Yeast : 50 cfu/gram maximum
3. Moulds : 50 cfu/gram maximum
4. Enterobacteriace 100 : 100 cfu/gram maximum
5. E. coli (Type 1) : Negative/ 10 gram
6. Salmonella : Negative/ 50 gram

Dessicated Coconut Low Fat (medium)

A. Physical

1. Colour : White, free from yellow specs or other discolorations
2. Flavour / Odour : Mild and sweet characteristics of coconut, free of foreign flavours and odours.
3. Size : Medium granules of coconut
4. Granulation
 - No. of sieves (ASTM) : % Retained On
 - Mesh 7 (2,8 mm) : 0 – 0
 - Mesh 14 (1,4 mm) : 10 maximum
 - Mesh 18 (1,0 mm) : 30 maximum
 - Pan : 65 – 80%

B. Chemical

1. Moisture Content % : 3,5 maximum
2. Total fat (dry basis), % : 50 +_ 5
3. Free fatty acid (as lauric) Dry basis,% : 0.10 maximum
4. Residual SO₂, ppm : < 10
5. pH (10% dispersion filtrate) : 6.1 to 6.7
6. Total Aflatoxins, ppb (DL : 4 ppb) : not detected
7. Organophosphorus pesticide residus, ppm (DL : 0.1 ppm) : none detected

C. Microbiological

1. Total plate count, cfu/ml : 5,000 cfu/gram maximum
2. Yeast : 50 cfu/gram maximum
3. Moulds : 50 cfu/gram maximum
4. Enterobacteriace 100 : 100 cfu/gram maximum
5. E. coli (Type 1) : Negative/ 10 gram
6. Salmonella : Negative/ 50 gram

Dessicated Coconut HS Code (0801)

Dessicated Coconut High Fat (extra fine)

A. Physical

1. Colour : White, free from yellow specs or other discolorations
2. Flavour / Odour : Mild and sweet characteristics of coconut, free of foreign flavours and odours.
3. Size : Extra fine granules of coconut
4. Granulation
 - No. of sieves (ASTM)
 - Mesh 18 (1.00 mm) : 25% maximum
 - Pan : 75 – 100%

B. Chemical

1. Moisture Content % : 2,5 maximum
2. Total fat (dry basis), % : 50 + _ 5
3. Free fatty acid (as lauric) Dry basis,% : 0.10 maximum
4. Residual SO₂, ppm : Free
5. pH (10% dispersion filtrate) : 6.1 to 6.7
6. Total Aflatoxins, ppb (DL : 4 ppb) : not detected
7. Organophosphorus pesticide residus, ppm (DL : 0.1 ppm) : none detected

C. Microbiological

- 1.Total plate count, cfu/ml : 5,000 cfu/gram maximum
- 2.Yeast : 50 cfu/gram maximum
- 3.Moulds : 50 cfu/gram maximum
- 4.Enterobacteriace 100 : 100 cfu/gram maximum
- 5.E. coli (Type 1) : Negative/ 10 gram
- 6.Salmonella : Negative/ 50 gram

Dessicated Coconut High Fat (fine)

A. Physical

1. Colour : White, free from yellow specs or other discolorations
2. Flavour / Odour : Mild and sweet characteristics of coconut, free of foreign flavours and odours.
3. Size : Fine granules of coconut
4. Granulation
 - No. of sieves (ASTM) : % Retained On
 - Mesh 7 (2,8 mm) : 0 – 0
 - Mesh 14 (1,4 mm) : 10 maximum
 - Mesh 18 (1,0 mm) : 30 maximum
 - Pan : 65 – 80%

B. Chemical

1. Moisture Content % : 3,5 maximum
2. Total fat (dry basis), % : 50 + _ 5
3. Free fatty acid (as lauric) Dry basis,% : 0.10 maximum
4. Residual SO₂, ppm : < 10
5. pH (10% dispersion filtrate) : 6.1 to 6.7
6. Total Aflatoxins, ppb (DL : 4 ppb) : not detected
7. Organophosphorus pesticide residus, ppm (DL : 0.1 ppm) : none detected

C. Microbiological

- 1.Total plate count, cfu/ml : 5,000 cfu/gram maximum
- 2.Yeast : 50 cfu/gram maximum
- 3.Moulds : 50 cfu/gram maximum
- 4.Enterobacteriace 100 : 100 cfu/gram maximum
- 5.E. coli (Type 1) : Negative/ 10 gram
- 6.Salmonella : Negative/ 50 gram

Dessiccated Coconut High Fat (medium)

A. Physical

- 1. Colour** : White, free from yellow specs or other discolorations
- 2. Flavour / Odour** : Mild and sweet characteristics of coconut, free of foreign flavours and odours.
- 3. Size** : Medium granules of coconut
- 4. Granulation**
 - No. of sieves (ASTM) : % Retained On**
 - Mesh 7 (2,8 mm) : 0 – 0**
 - Mesh 14 (1,4 mm) : 10 maximum**
 - Mesh 18 (1,0 mm) : 30 maximum**
 - Pan : 65 – 80%**

B. Chemical

- 1. Moisture Content % : 3,5 maximum**
- 2. Total fat (dry basis), % : 50 +_ 5**
- 3. Free fatty acid (as lauric) Dry basis,% : 0.10 maximum**
- 4. Residual SO₂, ppm : < 10**
- 5. pH (10% dispersion filtrate) : 6.1 to 6.7**
- 6. Total Aflatoxins, ppb (DL : 4 ppb) : not detected**
- 7. Organophosphorus pesticide residus, ppm (DL : 0.1 ppm) : none detected**

C. Microbiological

- 1. Total plate count, cfu/ml : 5,000 cfu/gram maximum**
- 2. Yeast : 50 cfu/gram maximum**
- 3. Moulds : 50 cfu/gram maximum**
- 4. Enterobacteriace 100 : 100 cfu/gram maximum**
- 5. E. coli (Type 1) : Negative/10 gram**
- 6. Salmonella : Negative/ 50 gram**

NB : Packaging Dessiccated Coconut : Printed Kraft Paper bag 25kg/sack





Copra HS Code (2306)

Edible Copra

1. Moisture Content, %	: 6% Maximum
2. Smoky %	: 1%
3. Drying Process	: Sunlight Drying
4. Size	: 6 cm to 9 cm
5. Foreign Matter Total Aflatoxiins, Ppb (DL : 4 ppb)	: None Deteced
6. Organophosphorus pesticide Residues, ppm (DL : 0,1 ppm)	: None Deteced
7. Packing Size	: 70-75 kg per Gunny Bag

Regular Copra

1. Moisture Content, %	: 6% Maximum
2. Smoky %	: 1%
3. Drying Process	: Sunlight Drying
4. Size	: 6 cm to 15 cm
5. Foreign Matter Total Aflatoxiins, Ppb (DL : 4 ppb)	: None Deteced
6. Organophosphorus pesticide Residues, ppm (DL : 0,1 ppm)	: None Deteced
7. Packing Size	: 70-75 kg per Gunny Bag



Virgin Coconut Oil HS Code (1513)

Virgin Coconut Oil

1. Saturated fat, %	: 91,3827
2. Taste	: Savory
3. Color	: Slightly Yellow
4. Odor	: Normal
5. Free Fatty Acid as Lauric Acid, %	: 0.54
6. Moisture Content and Volatile matter	: 0.15

Coconut Coking Oil (RBD Coconut Oil)

1. Appearance	: fully liquid at above 26 calcius
2. Melting point	: 22 – 27 Celcius
3. Moisture and impurity	: max. 0.1%
4. Free Fatty Acid as Lauric Acid	: max. 0.10%
5. Taste	: Bland neutral taste, free from rancid or sour Taste
6.Odour	: odourless, free from rancid odour
7.Colour (5 1/4 inch cell lovibond)	: Red - 0.6 Maximum : Yellow -15.0 Maximum
8. Packing size	: 25L or 22,5kg Jerry Can



Charcoal Briket HS Code (4422)

Briket Shisa Cube Charcoal

1. Premium Quality
2. 100% natural coconut shell charcoal
3. Ash content 2,5% Max
4. White gray / silver natural color
5. Calories 7000 Cal / g
6. Fixed Carbon 82% - 85% Max
7. 6% humidity max
8. No Chemicals
9. No Crack
10. No Smell
11. Strong, not easy to crack
12. Don't be there soon
13. No fire when briquette
14. Natural smell of coconut shell charcoal
15. Environmentally friendly
16. Burning Time 100 – 120 minutes

NB: Packaging 10 kg master box and the contents of each box are 1 kg inner box

Briket Bbq Hexagonal

1. Premium hexagonal Bbq
2. Ash color : white
3. Ash content : 3.5 – 4%
4. Calories : 6500
5. Carbon : 75%
6. Moisture : 7%
7. Heat : 600
8. Droptest : Good
9. Burning Time up to 6 hours

NB: Packaging 10 kg master box



Coco Peat HS Code (5305)

Cocopeat Low EC

1. Moisture Content	: 15% maximum
2. Standart Size	: 30 x 30 x 12
3. EC	: < 0,5
4. pH	: 5,5 to 6,5
5. Expansion	: 15 Liter / kg
6. Fiber	: 3%
7. Sand	: 2%
8. Weight	: 5 KGs Bloks or Customs
9. Foreign matter	: None Detected

Cocopeat High EC

1. Moisture Content	: 15% maximum
2. Standart Size	: 30 x 30 x 12
3. EC	: > 0,7 maximum 1,6
4. pH	: 5,1 to 6,5
5. Expansion	: 15 Liter / kg
6. Fiber	: 3%
7. Sand	: 5%
8. Weight	: 5 KGs Bloks or Customs
Foreign matter	: None Detected



Cocofiber HS Code (5305)

Cocofiber

1. Moisture Content, %	: 14% maximum
2. Dimension	: 110 x 80 x 40
3. Length of fiber	: >10 cm
4. Drying process	: Sunlight
5. Color	: Brown to gold
6. Dust	: maximum 3%
7. Weight	: 75 kg
8. Packing	: Square or ball press
9. Foreign Matter	: None Detected



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FOR MORE INFO



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