



LUCKY COCO ASIA COMPANY PROFILE

# Your Sustainable Industrial Coconut Partner

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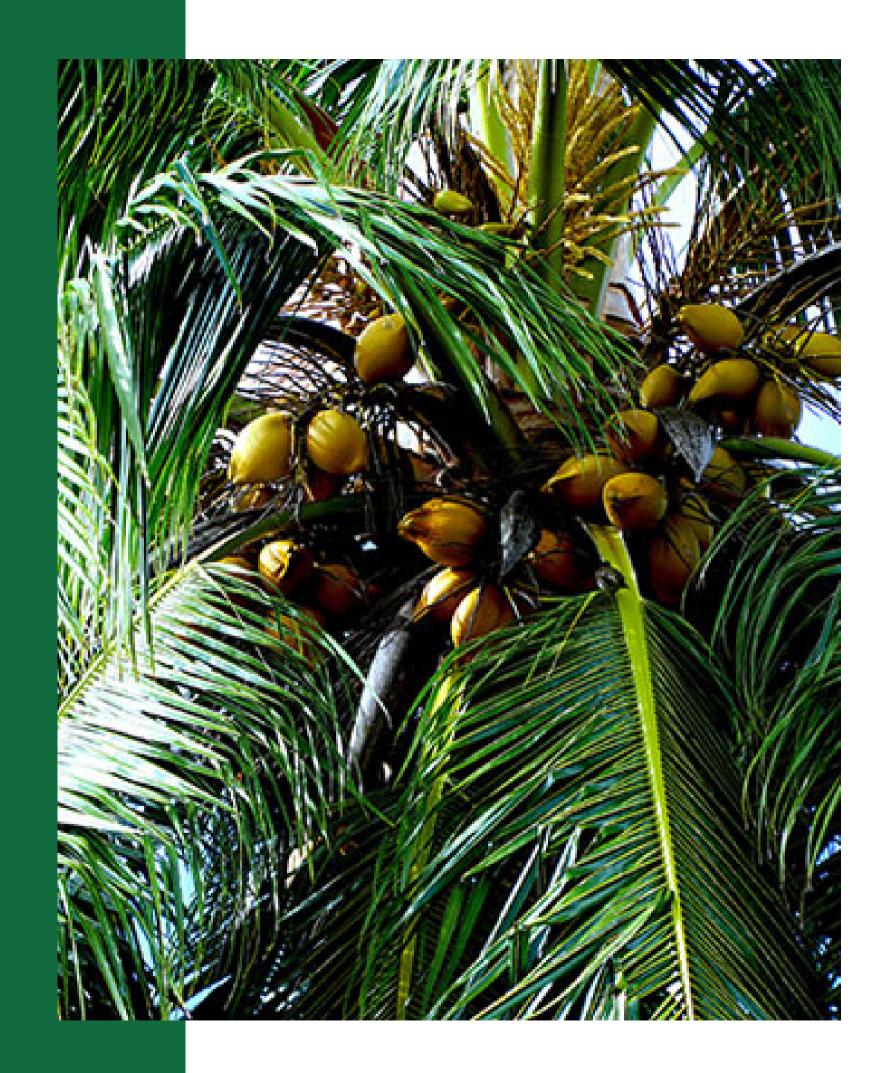
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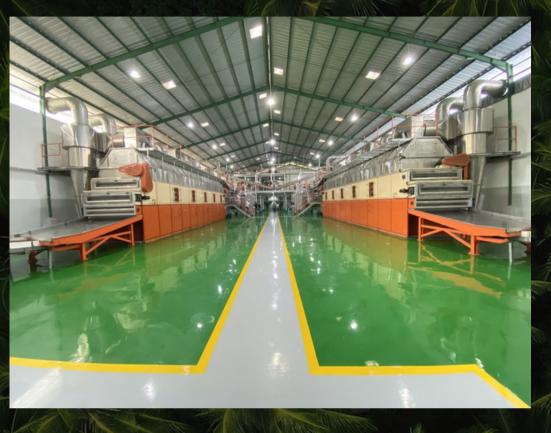
## About Our Company

LuckyCocoAsia is one of the leading supplier of Industrial Coconut products in Indonesia. We are engaged from the very first supply chain of coconut ~ Starts from the cultivations to the process of producing the value-added coconut products such as Desiccated Coconut, Coconut Sugar, and Coconut Oil. We also ship and merchandising our products to global destinations.

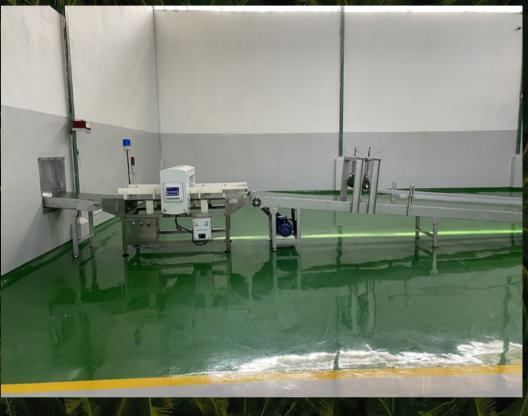
Currently, we have 2 factories located in Kisaran, North Sumatra, 6 partners factory and around 2100 farmers in Indonesia. With Sustainability as our core value, we are being very selective in selecting our partners and our operational team to ensure only the best quality products produced.



## OUR FACTORY













**120 EMPLOYEE** 

1 LOGISTIC **OFFICE** 

**FACTORIES** 

MTs / MONTH

## DESICCATED COCONUT



#### **SPECIFICATION**

**Moisture Content:** Max 3%

Color: White

**Size:** Fine granule / Extra Fine granule

Mesh: 7-18

**Total Fat:** 50% +/-5% (Reduced Fat) / 65% +/-5% (High

Fat)

Packaging: 25 kg Kraft paper bag with polyethylene liner

inside / 25 kg White PP Bag + PE Bag inside layer

Note: Can be changed as per buyer requirements

**USED FOR** 

**Ready to Eat** 

**Bakery** 

**Cosmetic Products** 

**Skin Care** 

**Aromatic Ingredients** 

**Grocery Products / Food Products** 

### DC - HIGH FAT FINE GRADE

#### **PHYSICAL**

Granulation (%retained)

Mesh No.10 (2.00 mm): 0 - 15 %

Mesh No.14 (1.40 mm): 10 - 55%

Mesh No.16 (1.18 mm): 10 - 30%

Mesh No.20 (0.85 mm): 10 - 30%

Mesh No.30 (0.60 mm): 2 - 40%

**Pan:**3 - 20%

Color: Natural white color, free from yellow specks or other

Flavor: Mild and sweet characteristic, free from foreign flavor and odors.



#### **CHEMICAL**

Moisture Content: 3 % Maximum

**Total Fat (%):** 65 + / - 5

FFA (as Lauric Acid) (%): 0.10 Maximum

Residual SO2 (ppm): Not detected (<5) or 50 ppm max

upon request

Residual Chlorine: Not detected (<0.02)

**pH:** 6.0 to 6.7

Lipase activity (U/g): Negative

Total Aflatoxin: Negative

Organoplosphorus: Negative

#### **MICROBIOLOGICAL**

**Total Plate Count :** 5,000 cfu/gram max.

Enterobacteriaceae: 100 cfu/gram max.

Yeast Count: 50 cfu/gram max.
Mold Count: 50 cfu/gram max.

E. coli: Negative

Salmonella: Negative

### DC - HIGH FAT MEDIUM GRADE

#### **PHYSICAL**

Granulation (%retained)

Mesh No.6 (3.35 mm): 0 - 6 %

Mesh No.10 (2.00 mm): 40 - 80 %

Mesh No.12 (1.70 mm): 18 - 32 %

**Mesh No.14 (1.40 mm):** 0 - 15 %

Mesh No.16 (1.18 mm): 0 - 10 %

Mesh No.20 (0.85 mm): 0 - 8%

**Pan:**0-8%

Color: Natural white color, free from yellow specks or other

**Flavor:** Mild and sweet characteristic, free from foreign flavor and odors.

#### **CHEMICAL**

Moisture Content: 3 % Maximum

Total Fat (%): 65 + / - 5

FFA (as Lauric Acid) (%): 0.10 Maximum

Residual SO2 (ppm): Not detected (<5) or 50 ppm max

upon request

Residual Chlorine: Not detected (<0.02)

**pH:** 6.0 to 6.7

Lipase activity (U/g): Negative

Total Aflatoxin: Negative

Organoplosphorus: Negative



#### **MICROBIOLOGICAL**

**Total Plate Count :** 5,000 cfu/gram max.

Enterobacteriaceae: 100 cfu/gram max.

Yeast Count: 50 cfu/gram max.
Mold Count: 50 cfu/gram max.

E. coli: Negative

Salmonella: Negative

### PACKAGING AND SHELF LIFE

#### **PACKAGING**

- 25 kg Multiply Kraft paper bag with polyethylene liner inside.
- Optional packing: 10kg and 50kg as per customer requirements
- Our Standard Packing is plain, Free customized packaging is available.
- Pre-shipment treat : Each of container sides covered with corrugated paper
- QTY Loaded on Container:
- 1. 20 FT Container: 13 Metric Ton
- 2. 40 FT Container: 25 Metric Ton
- 3. 40 HC Container: 26 Metric Ton

#### STORAGE AND SHELF LIFE

Recommended storage temperature is between 50'F - 60'F ('10 - 15.5"C) and relative humidity is between 50% - 60%. Store in clean odor free area and keep away from wall.

- 1. Shelf Life with SO2 within 12 Months
- 2. SO2 Free within 9 Months



## CERTIFICATION













## Send Us Your Inquiry

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Good businessman cooperate with the right partner and seek for a sustainable-beneficial party to assist his business.

**LUCKYCOCOASIA.COM**