

*Asia  
Coconut  
Indonesia*



## **Asia Coconut Indonesia**

Asia coconut Indonesia is one of the leading coconut supplier and exporter from Indonesia. Our company is focused on coconut based products which carefully produced to maintain the quality desired by the international market.

OUR  
FOUNDER



Marcelina

OUR

CO-FOUNDER



Siska  
Teresa

Product





*Semi Husked*  
**COCONUT**



GRADE A  
700 GR UP





# Crude Coconut Oil

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No.	Characteristic	Test Result	Grade Limit	Test Method
1.	Colour (Red/Yellow)	24/15	Max. 15/75	SNI 2902 :2011
2.	Moisture Content and dirt (b/b) (%)	0,315	Max. 0,5	SNI 2902 :2011
3.	Free Fatty Acid (%)	6,60	Max. 5	SNI 2902 :2011
4.	Iodine number (g iod/ex:100 gr)	9,46	7 - 11,0	SNI 2902 :2011
5.	Saponification number (ex: mg KOH/g)	270,48	248 - 265	SNI 2902 :2011

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.



# ” RBD OIL

**Description:** Refined Bleached Deodorized - Coconut Oil (RBD CNO).  
**Application:** Frying, Ice Cream, Chocolate, Cake, Cosmetics, Oleochemical.  
**Characteristic:** Light yellow in liquid form and white in solid form. Odorless and bland in taste.  
**Ingredient:** Pure coconut oil.

TECHNICAL SPECIFICATION			
Parameter	Level specification	Unit	Method
Free Fatty Acid (as Lauric)	0.075 (max)	%	AOCS Ca 5a - 40
Moisture & Impurities	0.1 (max)	%	AOCS Ca 2c - 25
Acid Value	0.2 (max)	%	AOCS Cd 3d - 83
Color (5% Levibond Column)	0.4 (max)	Red	AOCS Cc 13b - 45
	4.0 (max)	Yellow	
	-	Blue	
Saponification Value	245 - 265	mg KOH/g	AOCS Cd 3 - 25
Iodine Value	7.3 - 10.3		AOCS Tg 1a - 64 (Wj)s
Peroxide Value	1.0 (max)	meq/kg	AOCS Cd 8h - 90
Odor	Odorless		
Melting Point	± 24.1	°C	

**Standards:** Halal Certified

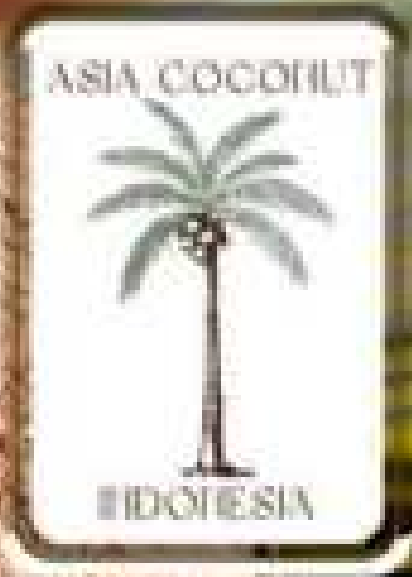
**Packing:** Fixed container /20', @22 MT  
 Drum 98 unit /20', @190 Kg  
 Bag in Box (BIB) 1000 carton /20', @20 kg  
 Jerry Can 1300 can /20', @16.5kg  
 IBC Tote 18 unit /20', @950 Kg

**Shelf life:** 24 months, if stored in a clean, cool, and dry place

**Origin:** Indonesia

**NOTE :** You are welcome to test it to get the accurate data, but we assure that the sample that you see is the one that you get.





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# Virgin Coconut Oil

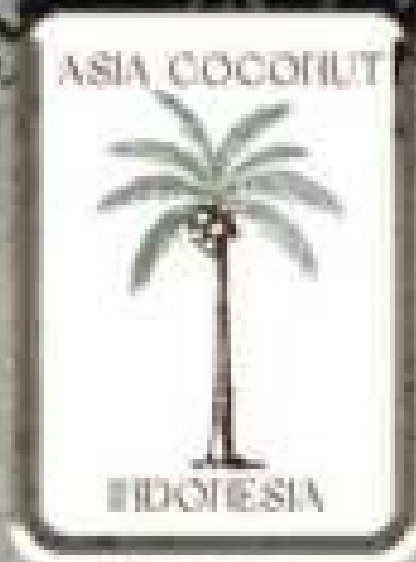
DESCRIPTION : VIRGIN COCONUT OIL ( VCO )  
 APPLICATION : FOOD AND SKIN CARE  
 CHARACTERISTIC : Liquid Oil, Transparant Clear  
 INGREDIENTS : 100% Pure Coconut.

## TECHNICAL SPECIFICATION

NO	LEVEL SPECIFICATION	RESULT	UNIT	METHOD
1	Color	Normal	-	SNI 7381_2008 POINT B.2 (Gravimetric )
2	Odor	Normal	-	SNI 7381_2008 POINT B.2 (Gravimetric )
3	Taste	Normal	-	SNI 7381_2008 POINT B.2 (Gravimetric )
4	Moisture Content	0.07	g/100g	SNI 7381_2008 POINT B.3 (Titrimetric )
5	Free Fatty Acid ( FFA ) as Laurat acid (%)	0.07	g/100g	SNI 7381_2008 POINT B.5 (Titrimetric )
6	Peroxide Value	ND (LOD 0.2)	Mg ek o <sub>2</sub> /Kg	SNI 7381_2008 POINT B.5 (Titrimetric )
7	Saponification Value	254.1	Mg KOH/g	SNI 01-3555-1988 POINT 8 (Titrimetric )
8	Iodine Value	7.12	g I <sub>2</sub> /100g	SNI 01-3555-1988 POINT 7 (Titrimetric )

Standarts : Halal Certified  
 Packing : Bag in Box ( BIB ) @ 20 Lt  
                   Jerican @ 25 Lt  
 Shelf Life : 24 months , if stored in clean and dry place  
 Origin : Indonesia

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.



## Desiccated Coconut Low Fat Fine

### DESCRIPTION

Desiccated Coconut is the de-shelled, pared, washed, milled, blanched, dried, sifted and hygienically packed meat of the fresh and mature fruit of coconut (scientific name: *Cocos nucifera L.*)

Each pack is identified as to grade, production code/date and serial number. Other marking is stamped on the bag as required by buyer.

(Packing 25 kg/sack)

- Container 20 ft 12 MT 400 sack
- Container 40 ft 24 MT 900 sack

### A. PHYSICAL

1. Colour
2. Flavour/odour
3. Size
5. Granulation  
No. of sieves (ASTM)  
Mesh 7 (2.8 mm)  
Mesh 14 (1.4 mm)  
Mesh 18 (1.0 mm)  
Pan

### B. CHEMICAL

1. Moisture, %
2. Total Fat (Dry Basis), %
3. Free Fatty Acid (as lauric) Dry basis, %
4. pH (10% dispersion)
5. Residual SO<sub>2</sub>, ppm

### C. MICROBIOLOGICAL

1. Total Plate Count, cfu/gram
2. Yeast, cfu/gram
3. Moulds, cfu/gram
4. Enterobacteriaceae, cfu/gram
5. Salmonella, per 50 gram
6. E. coli, per 50 gram



NOTE :You are welcome to test it to get the accurate data, but we assure that the sample that you see is the one that you get.



## Desiccated Coconut Low Fat Extra Fine

### DESCRIPTION

Desiccated Coconut is the de-shelled, pared, washed, milled, blanched, dried, sifted and hygienically packed meat of the fresh and mature fruit of coconut (scientific name: *Cocos nucifera* L.)

Each pack is identified as to grade, production code/date and serial number. Other marking is stamped on the bag as required by buyer.

(Packing 25 kg/sack) - Container 20 ft 12 MT 480 sack - Container 40 ft 24 MT 960 sack

### A. PHYSICAL

- |                      |  |
|----------------------|--|
| 1. Colour            | - White, free from yellow specks or other discolorations                         |
| 2. Flavour/<br>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)

Pan

% Retained  
On

25 maximum

75 - 100

### B. CHEMICAL

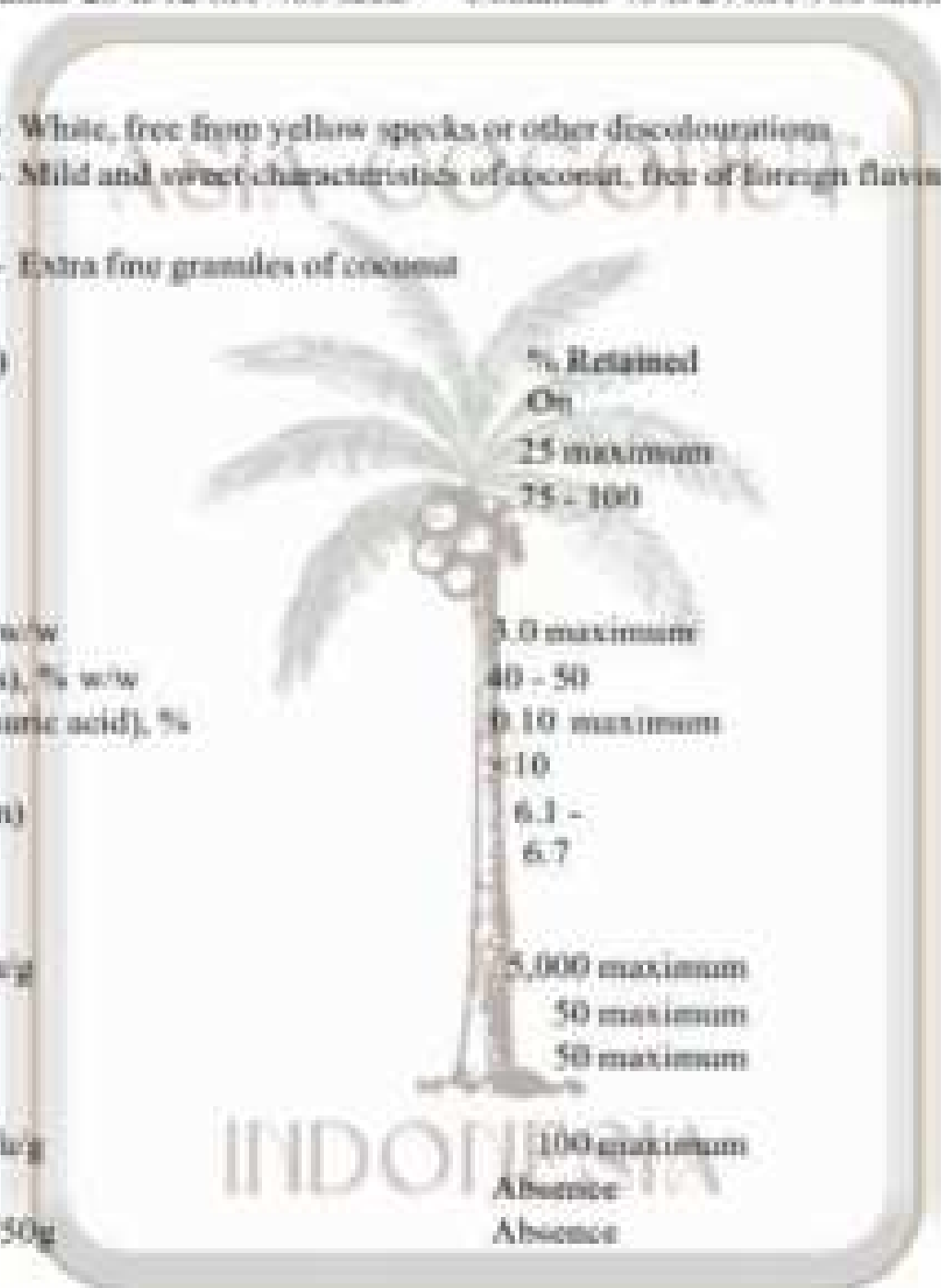
- |  |              |
|--|--------------|
| 1. Moisture Content, % w/w             | 3.0 maximum  |
| 2. Fat Content (Dry basis), % w/w      | 40 - 50      |
| 3. Free Fatty Acid (as lactic acid), % | 0.10 maximum |
| 4. Residual SO <sub>2</sub> , mg/kg    | <10          |
| 5. pH (in 10% dispersion)              | 6.1 - 6.7    |

### C. MICROBIOLOGICAL

- |                              |               |
|------------------------------|---------------|
| 1. Total Plate Count, cfu/g  | 5,000 maximum |
| 2. Yeast, cfu/g              | 50 maximum    |
| 3. Moulds,<br>cfu/g          | 50 maximum    |
| 4. Enterobacteriaceae, cfu/g | 100 maximum   |
| 5. E.coli, Absence/50g       | Absence       |
| 6. Salmonella, Absence/50g   | Absence       |

### D. INGREDIENT LIST:

Coconut meat





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## Desiccated Coconut High Fat Medium

Analytical Date	Unit	Standard
<b>Physical</b>		
Colour	-	Natural White Coconut
Foreigner Speks or other Discoloration	-	Max 10/100gr
Moisture	%	3,0 % max
pH	-	6,5 - 6,7
<b>Chemical</b>		
Total Fat	%	63,0 to 68,0 %
Free Fatty Acid (as oleic acid)	%	0,10 % max
SO <sub>2</sub>	ppm	Free
<b>Microbiological</b>		
Standar Plate Count	Cfu/gr	5000 cfu / gr max
Mould & Yeast	Cfu/gr	100 cfu / gr max
Enterobacteriaceae	Cfu/gr	50 cfu / gr max
Coliform Count	Cfu/gr	10 cfu / gr max
Staphylococcus	Cfu/gr	Negative
E. Colli	MPN/gr	Negative
Salmonella (in 25)	/25 gr	N.D
Aflatoxin	-	N.D
<b>Granulation</b>		
On US Sieve 6 (retained)	100/gr	0 - 0 % max
On US Sieve 10 (retained)	100/gr	2 - 13 % max
On US Sieve 12, 14 (retained)	100/gr	43 - 71 % max
On US Sieve 16, 20 (retained)	100/gr	20 - 46 % max
Pan	100/gr	1 - 6 % max

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.



## Desiccated Coconut High Fat Fine

Analytical Data	Unit	Standard
<b>Physical</b>		
Colour	-	Natural White Coconut
Foreigner Speks or other Discoloration	-	Max 10/100gr
Moisture	%	3,0 % max
pH	-	6,5 - 6,7
<b>Chemical</b>		
Total Fat	%	63,0 to 68,0 %
Free Fatty Acid (as oleic acid)	%	0,10 % max
SO2	ppm	Free
<b>Microbiological</b>		
Standar Plate Count	Cfu/gr	5000 cfu / gr max
Mould & Yeast	Cfu/gr	100 cfu / gr max
Enterobacterialceae	Cfu/gr	50 cfu / gr max
Coliform Count	Cfu/gr	10 cfu / gr max
Staphylococcus	Cfu/gr	Negative
E. Colli	MPN/gr	Negative
Salmonella (in 25)	/25 gr	N.D
Aflatoxin	-	N.D
<b>Granulation</b>		
On US Sieve 10	(retained)	100/gr
On US Sieve 14	(retained)	100/gr
On US Sieve 16,20	(retained)	100/gr
On US Sieve 30	(pas)	100/gr
Pan		100/gr

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.



# COPRA cake



Moisture Content (%) = 11,05

Crude Protein (%) = 20,18

Crude Fat (%) = 11,01

Crude Fiber (%) = 16,52

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.





# Capra Meal Powder



Moisture Content (%) = 8.21

Crude Protein (%) = 20.45

Crude Fat (%) = 10.01

Crude Fiber (%) = 13.01

NOTE : You are welcome to test it to get the accurate data, but we assure that the sample that you see is the one that you get.



# Palm Kernel Expeller/Meal



Moisture Content (%) = 7.45

Crude Protein (%) = 14.76

Crude Fat (%) = 8.75

Ash (%) = 4.91

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.





# COCOPEAT

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Moisture	30-40%
High EC	>100
PH	5,5-6,5%
Packing	Polybag
Packing size	30x40x70 cm
Weight/polybag	28-30kg

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.



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# COCO BRICK

@650 GR

LOW EC OR HIGH EC ON REQUEST

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NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.



# COCO FIBER

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Fiber Length	5-30 cm (5-15cm 25%, up 15 cm 75%)
Moisture	13-18%
Ash Max	3%
Bale size	45 x 75 x 110 cm
Weight/bale	95-110 kg

NOTE :You are welcome to test it to get the accurate data,but we assure that the sample that you see is the one that you get.

# Asia Coconut Indonesia

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