



## Our company

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**Providing Agro commodity and Agro Value Added Products: Agro commodity, Agriculture products, Spices, Herbs, Tea, Coffee, Bio-Ingredients and Natural Extracts, Processed food products, Industrial products & Other Products**

**Manufacturer, Supplier and Exporter of Agro Commodity & Agro Value Added Products**

Navadhane Agro Foods Private Limited, Carry out business of Agri business-Contract farming, manufacturing and export of Agro commodity and Agro Value Added Products: Agro commodity, Agriculture products, Spices, Herbs, Tea, Coffee, Bio-Ingredients and Natural Extracts, Processed food products, Industrial products , Other Products and Retail & Wholesale.

We provide Agro Commodity and Agro Value Added products to the world. Together with farmers, customers, governments and communities, we help people thrive by applying our insights and experience.

Navadhane is an international Agro Commodity and Agro Value Added products company with a focus on Global Market.



## Desiccated Coconuts

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Desiccated coconut, sometimes referred to as Coconut Powder, is a dehydrated form of white coconut meat from freshly selected mature coconut kernels. It is prepared from substantially sound white kernel obtained from the whole nut of coconut (*Cocos nucifera*).

Desiccated coconuts have to be processed in an appropriate manner, undergoing operations such as de-husking (the removal of the husk, leaving the shell intact), hatcheting (the removal of the shell), paring (the removal of the brown skin around the kernel), washing, comminuting, drying (to humidity level below 3%) and sifting.

They can be produced without oil extraction or with partial oil extraction by appropriate physical means.

Preservatives are allowed for use in production of desiccated coconuts and the most common in practice is sulphur dioxide. Also citric acid is allowed for use as the antioxidant.

Table 1: Combined Nomenclature code for desiccated coconuts

Number	Product
080111	Coconuts, desiccated

India is a major exporter of Desiccated coconut in the world.

### **Product Specification:**

#### **Quality:**

- Colour: natural white to light creamy
- Texture: free-flowing and free from yellow specks
- Flavour: distinctive coconut flavour without off-flavours due to deterioration or absorption of extraneous substances.
- Odour: The odour shall be characteristic of the product, shall not be mouldy, cheesy, smoky, fermented or rancid, and shall not possess any undesirable odour.
- Oil content: According to the oil content, desiccated coconuts are in trade practice commonly divided into 2 categories:
  1. High fat Desiccated Coconut (sometimes referred as 'full fat') with equal or more than 60% m/m of oil. It is dehydrated form of white coconut meat from freshly selected mature kernels.
  2. Low fat Desiccated Coconut with less than 60% m/m of oil. It is a dehydrated form of white coconut meat after extraction of the Coconut milk. The fat content of this product can vary but is usually in the range of 45% - 55%.

#### **Additional quality requirements:**

Desiccated coconuts may be sized according to their granulometry into several categories. Cut sizes of Fine, Medium and Super Fine is widely used in the Confectionery and Bakery trades as toppings for cakes and pastries; fillers for candy bars; chocolates etc.

In addition to the Regular Cuts, Desiccated Coconut is also available in a variety of Fancy Cuts such as Chips, Flakes, Threads and Shreds. Desiccated Coconut Fancy Cuts are used as confectionery toppings and as breakfast cereal enhancers. The toasted and sweetened versions of Desiccated Coconut Fancy Cuts with their crunchy coconut flavour are also used as snacks.

**Varieties:**

Desiccated coconut-Varieties

*Fine grade*



*Medium grade*



*Chips grade*



*Flake grade*

**Labelling:**

The name of the product shall be “Desiccated Coconut” preceded or followed by the common or ordinary name legally accepted in the country of retail sale. The name should indicate the oil content of the product. When applicable, the name may indicate the sizing of the product.

	
<p><b>Low Fat Desiccated Coconuts Bulk Packaging</b></p>	<p><b>High Fat Medium Desiccated Coconut</b></p>
	
<p><b>Desiccated Coconut Chips</b></p>	<p><b>Desiccated Coconut Threads</b></p>

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **Packaging**

Packaging used for desiccated coconuts must protect the organoleptic and quality characteristics of the product, to protect the product from bacteriological and other contamination (including contamination from the packaging material itself) and not pass on to the product any odour, taste, colour or other foreign characteristics.

The most common types of packaging for desiccated coconuts in bulk are craft paper bags with inner sealed polythene to keep away from the atmosphere's moisture. The most common standard bag size is 25kg but bags of 8kg, 10kg and 50kg are also used. Packed products should be stored in a clean, cool and dry place under room temperature of 26 o C or below. In normal storage conditions shell life of the products should be 12 months.

The bags are packed on pallets (80 x 120 cm) and further transported on 20ft (500 bags of 25kg) or 40ft (1000 bags of 25kg) containers.

## **PAYMENT TERMS:**

- 30/70 T/T payment (30% advance upon Contract and balance 70% against scanned / faxed copy of SGS evidencing inspection done at warehouses)
- 40% advance upon Contract and balance 60% L/C at sight, irrecoverable, confirmed transferable, issued by a prime bank, confirmed by India advising bank and strictly as per our Contract.

## Trade Enquiry



If you wish to enquire about our products, please send us an email at [info@navadhane.com](mailto:info@navadhane.com) | [navadhanegroup@gmail.com](mailto:navadhanegroup@gmail.com) and we will get back to you right away.

## Company Details

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