



Dried coconut

01 / Product perspective

LOOK BEYOND THE DRIED WEIGHT

Added sugar, moisture, sulphites and drying method can change both nutrition and processing behaviour. Compare the declared ingredient list and the offered form before using a generic nutrient profile in product development.

NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Nuts, coconut meat, dried (desiccated), not sweetened

ENERGY

660 kcal

PROTEIN

6.9 g

FAT

64.5 g

CARBOHYDRATE

23.6 g

FIBRE

16.3 g

SATURATED FAT

57.2 g

IRON

3.3 mg

POTASSIUM

543.0 mg

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

HOW TO USE THIS INFORMATION

Dehydration concentrates the edible material, while added sugar changes the composition. Use the actual recipe and residual moisture for final label work.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 170170.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



Dried coconut

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Dried coconut, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Cut and particle size: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Fat and moisture basis: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Sweetened or unsweetened form: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Microbiological and allergen requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

INGREDIENT DECLARATION

Added sugar or coating changes the final composition.

Request: Full ingredients, additives and sugar-treatment statement.

WATER ACTIVITY

Moisture percentage alone does not establish stability.

Request: Water-activity result and validated storage/shelf-life conditions.

SULPHITE REQUIREMENTS

Buyer labelling rules depend on the destination and concentration.

Request: Use declaration and analytical result if relevant.

REHYDRATION AND CUT

Size and process history influence the final texture.

Request: Cut tolerance and an agreed rehydration or baking trial.

STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



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03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

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Open product enquiry

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