PANDAWA
COCO INDONESIA

Desiccated Coconut from Indonesia

PRODUCT CATALOGUE 2026
Low-fat and high-fat grades in fine and medium cuts, sourced from audited manufacturing partners in Indonesia, with a COA for every shipment.



Desiccated Coconut at a Glance

Two grades, two core cuts, food-grade documentation and export-ready packing.

01

Low-fat DC (LFDC)

Fat 40–50%; the most traded industrial grade

02

High-fat DC (HFDC)

Fat 60–68%; richer aroma for premium applications

03

Fine and medium cuts

Fine 0.5–1.4 mm, medium 1.0–2.8 mm; extra fine and flakes on request

04

Food grade, COA per lot

100% white coconut meat; no additives, bleach or preservatives

05

25 kg kraft bags

Food-grade liner; retail and OEM packs from 250 g to 5 kg

06

20ft and 40ft loads

About 12–13 MT per 20ft and 26–27 MT per 40ft container

Product Specifications

Typical values for LFDC and HFDC; final specification confirmed per order.



Parameter	LFDC (low fat)	HFDC (high fat)
Fat content	40–50%	60–68%
FFA	< 0.3%	< 0.5%
pH	6.0–7.0	6.1–6.8
Moisture	max 3%	max 3%
Cut sizes (mm)	Fine 0.5–1.0, medium 1.0–2.8	Fine 0.5–1.4, medium 1.0–2.8
Shelf life	12–24 months	12–18 months

Raw material: 100% mature white coconut meat, no additives, bleach or preservatives. Microbiology (TPC, yeast and mould, E. coli, Salmonella) to your specification; COA per shipment. Shelf life at max 25 °C, RH below 60%, dry and dark.

Grades and Cut Sizes

Two core cuts for industrial use; special cuts confirmed per order.

Cut	Typical use	Particle size (mm)
Fine	Biscuits, fillings, confectionery, ice cream	LFDC 0.5–1.0 / HFDC 0.5–1.4
Medium	Cakes, toppings, granola, snack coating	1.0–2.8
Extra fine (powder)	Fillings and creams	On request
Flakes / fancy cut	Decoration, cereal, premium snacks	On request

Each cut is available in LFDC or HFDC. Particle size is controlled by sieving at the partner facility. Organic desiccated coconut on request.



Applications

01

Bakery

Cakes and fillings (LFDC);
premium bakery (HFDC)

02

Biscuits and cookies

Dough and toppings;
LFDC fine cut

03

Confectionery

Bars, fillings and macaroons;
LFDC or HFDC

04

Chocolate

Inclusions and coatings;
HFDC for richer aroma

05

Dairy and ice cream

Ice cream inclusions and toppings;
LFDC fine cut

06

Cereal and granola

Cereal and granola mixes;
HFDC for premium granola

07

Snacks

Snack coating (LFDC);
gourmet snacks (HFDC)

Quality Checkpoints

Six documented checkpoints in partner production, from raw nut to COA.

01

Raw nut selection

Mature nuts, white meat only;
colour, aroma, cleanliness

02

Paring and washing

Brown testa removed;
hygienic washing

03

Grinding and drying

Hygienic, controlled drying
to max 3% moisture

04

Sieving and metal check

Mesh uniformity per cut;
metal detection

05

Lab tests

Fat, FFA, moisture, peroxide,
microbiology; aflatoxin if required

06

Packing and COA

Liner check, batch traceability;
COA with every shipment

Packaging and Loading

Typical pack formats and container loads; exact stuffing plan confirmed per order.

Format	Specification	20ft / 40ft
Bulk 25 kg	Kraft paper bag, food-grade liner	~12–13 MT / ~26–27 MT
Bulk 50 kg	Woven bag (market dependent)	Confirmed per order
Retail / OEM	250 g, 500 g, 1 kg, 5 kg	Confirmed per order
Palletised	1,000–1,200 kg per heat-treated pallet	Slightly lower per container

Floor-loaded: approx. 500 bags (20ft) or 1,050 bags (40ft) of 25 kg.
Oxygen absorber recommended for premium HFDC.
Minimum order: one 20ft FCL; grades and cuts can be combined.



Certifications and Transparency

Evidence over logos: documents are shared per order.

Certifications are factory-owned and shared on request.

Food-safety and halal certifications such as HACCP, ISO 22000, FSSC 22000 and Halal are available via selected partner facilities, depending on product and destination. Documents are shared on request; facility details under NDA once you approve us as a vendor.

1. **Audit methodology and lab results at quotation**
2. **Redacted certificates for first review**
3. **Full certificates under NDA at vendor approval**
4. **COA and QC report with every shipment**
5. **Third-party inspection available on request**

How to Order

From RFQ to bill of lading in eight clear steps.

1

Send RFQ

Grade, cut, packing,
quantity, port, incoterm

2

Quotation

Price, packing options, lead time;
valid 7–10 days

3

Sample approval

DC sample by grade and cut,
matched to your spec

4

Contract and deposit

Deposit by T/T;
LC for qualified volumes

5

Production

Typically 2–4 weeks after approval

6

QC and loading

Inspection, loading photos
and seal record

7

Balance and documents

Balance against document drafts

8

B/L release

Originals released,
goods on the water

Let’s build your supply programme.

Send us your target specification, packaging and destination port. We will respond with a quotation, packaging options and production lead time.

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