

PRODUCT DOSSIER · DRAFT

Vietnam Desiccated Coconut

IVN-PF-C-02

INDUSVINA is the supply brand. Actual manufacturer remains unconfirmed.

Desiccated coconut for B2B buyers in food manufacturing, bakery, confectionery, cereal, beverage and ingredient distribution. Particle size, fat content and microbiological criteria must be confirmed for each shipment.

Desiccated coconut is a dried coconut meat ingredient suitable for bakery, confectionery, fillings, cereals, nutritional products, ice cream, beverages and other food formulations. INDUSVINA can help clarify technical requirements, packing formats, quality documentation and commercial terms based on buyer needs. Before quotation confirmation or sample approval, the particle size, fat content, microbiological criteria, ingredient declaration, packaging format and lot traceability should be verified.



Other producer reference only; does not establish INDUSVINA lot specifications or identity. Review image rights before publication.

Photo: Talaviet

Catalogue

SKU IVN-PF-C-02 is Vietnam desiccated coconut supplied by INDUSVINA for B2B customers; INDUSVINA is a supply brand and is not identified as the manufacturer. It is described for food processing, confectionery, bakery, fillings, cereals, nutritional products, ice cream, beverages and ingredient distribution. Codex CXS 177-1991 provides a reference standard for the desiccated coconut product category; it is used here only as category reference and does not confirm that this SKU or any shipment complies with the standard or holds certification. The procurement purpose is to select an ingredient suitable for the intended formulation and market requirements. Evaluation should include a representative sample, sensory review, label, ingredient declaration, particle size, fat content, microbiological criteria, packaging, lot identification and traceability documents. Storage and transport must follow verified label directions or lot documentation. Required records should be agreed in the contract or according to market requirements. Limitations: the factory, specific origin, packing format, technical limits, certifications and destination market for this SKU remain unidentified.

Specifications saved in Admin

No verified lot specifications available. Reference producer figures do not replace actual lot data.

Usage guide

B2B use guide: before incorporating SKU IVN-PF-C-02 into a formulation or approving a sample, define the intended application, such as bakery, confectionery, fillings, cereals, ice cream, beverages or ingredient blending. Submit written requirements for particle size, fat content, microbiological criteria, ingredient declaration, allergen or labelling needs where applicable, packing format, quantity and destination market. Sample evaluation should be performed only on a sample with clear lot identification. At receipt, check package integrity, labels, lot number, quantity and the agreed documents; do not use material showing moisture exposure, contamination, abnormal odour or documentary discrepancies until disposition is confirmed. After opening, keep the remaining material closed and store it according to verified label directions or lot documents. Retain use records by lot for traceability. Limitation: no dosage, temperature, humidity or shelf-life condition has been confirmed for this SKU.

Draft SOP

Purpose: control receiving, storage and release of SKU IVN-PF-C-02 for B2B use when lot-specific specifications have not been pre-confirmed in the administration record. Scope: INDUSVINA purchasing, warehouse, quality and sales teams. At receipt, reconcile product name, lot number, production or expiry date where available, quantity, seal condition, packaging condition and accompanying documents against the approved purchase order or quotation. Quarantine any lot with torn packaging, moisture exposure, abnormal odour, missing labels or incomplete documentation. Release only after particle size, fat content, microbiological criteria, ingredient declaration, packing format and lot traceability requirements are agreed. Store according to verified label directions or lot documents; do not assign temperature or humidity conditions without evidence. Retain receiving records, packaging photos, lot labels, quality documents and deviation records. Limitation: this is an INDUSVINA draft SOP and does not replace manufacturer instructions or destination-market legal requirements.

Sources and limits

Other producer reference only; does not establish INDUSVINA lot specifications or identity. Review image rights before publication.

Talaviet — High-fat reference grade only: fat $65 \pm 3\%$; moisture $\leq 3\%$. Actual SKU grade unconfirmed.

<https://www.talaviet.com/product/desiccated-coconut/>

CXS 177-1991 — Standard for Desiccated Coconut

Kết nối giao thương, xúc tiến thương mại sản phẩm dừa Bến Tre

Xuất xứ hàng hóa: "Giấy thông hành" mới của ngành thực phẩm xuất khẩu

Nhà sản xuất chưa xác định; không suy đoán nhà máy hoặc thương hiệu sản xuất.

Không có thông số kỹ thuật được xác minh trong Admin cho SKU IVN-PF-C-02; cỡ hạt, hàm lượng chất béo, chỉ tiêu vi sinh, thành phần và quy cách bao bì đều cần xác minh theo lô hàng.

Xuất xứ cụ thể, điều kiện bảo quản, hạn dùng, chứng nhận, thị trường đích, tuyến vận chuyển và điều kiện thương mại chưa xác định.

Codex CXS 177-1991 chỉ là nguồn tham khảo chung loại; không phải bằng chứng phù hợp tiêu chuẩn, chứng nhận hoặc chất lượng của bất kỳ lô hàng nào.

Không có tài liệu manual chính thức của nhà sản xuất. SOP và hướng dẫn sử dụng trong hồ sơ này là dự thảo do INDUSVINA biên soạn.

INDUSVINA là thương hiệu cung ứng. Nội dung và bản dịch là dự thảo; nguồn web không chứng minh quy cách, chất lượng hoặc chứng nhận của lô hàng.