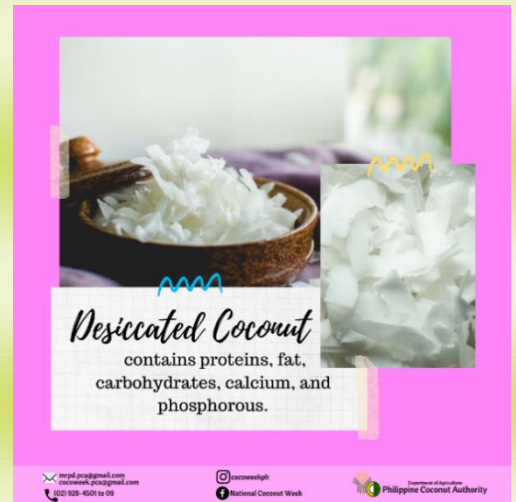


Desiccated Coconut

Desiccated Coconut is a pure white, pared, dehydrated, and shredded coconut meat prepared from the fresh kernel of the coconut, which is considered an excellent food product because of its superior quality.¹³

Desiccated Coconut is used as filler for chocolate bars and other confectionery products. It can be a nut meat for candies, biscuits, cookies and cakes. It is popularly used as toppings for bakery and pastry products, and as ingredient in ready-to-cook mixes in packaged and canned foods.



Principal characteristics of Philippine Desiccated Coconut:

- ✓ Crispy, sweet, pleasant & fresh taste
- ✓ Snow white in color
- ✓ Very low fatty acid content
- ✓ Available in granular, flaked and shredded forms of varying sizes and shred lengths.

In 2016, the Philippines' desiccated coconut exports were valued at US\$ 194.70 million. The US, the Netherlands and Australia were the Philippines' top three export markets. The top five known brands are Fiesta, Celebes, Frankin Baker, Peter Paul Phils and Ram Desiccated Coconut.¹⁴

A list of Desiccated Coconut Processors/Exporters in the Philippines can be accessed through link: <http://www.pca.da.gov.ph/pdf/tradeDirectory/2017/DesiccatorsTD.pdf>.



Regular DCN



Sweetened DCN



Toasted DCN



Toasted Long Chips

Photos: <https://www.peterpaul.com>

¹³ Product Information, Philippine Coconut Authority, www.pca.gov.ph. Accessed on 25 May 2020.

¹⁴ Industry Profiles, DTI-Export Marketing Bureau, www.tradelinephilippines.dti.gov.ph. Accessed on 25 May 2020.