



PRODUCT SPECIFICATION

JAINDI EXPORTS PVT LTD

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PRODUCT NAME: Organic Aseptic Coconut Milk- 24 % fat

INGREDIENTS: Organic Coconut, Water and Guar gum-INS 412 (Ingredients percentage will vary according to the buyer requirement)

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: Extract coconut milk from selected fresh and mature organic coconut Kernels and adjust fat content with water according to the buyer's requirement. UHT processed with latest Danish technology under stringent Quality assurance System and aseptically packed, to retain the goodness and freshness of coconuts.

INTENDED USE: Cooking, deserts etc.

ORGANOLEPTIC PROPERTIES:
 Appearance : Natural White, Creamy, free from discolorations and extraneous matter
 Odor : Typical and characteristic to fresh coconut, free from odors foreign to coconut
 Taste : Typical and characteristic to fresh coconut flavor, creamy, sweetish
 Consistency : Liquid, more creamy

MICROBIOLOGICAL STANDARDS:

Parameter	Limits
Total plate count	< 1 cfu / g
Yeast & Molds	< 1 cfu / g
Coliform	Negative mpn / g
E. coli	Negative mpn / g
Salmonella	Negative/25g

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CHEMICAL AND PHYSICAL STANDARDS:

Parameter		According to
pH	5.90 – 7.00	Gerber Method BNN und EU-VO 834/2007 BNN and EU regulation 834/2007 Empfehlung BgVV/ BgVV recommendation
Fat	24% ± 1	
Pesticides	< 0.01 mg/kg	
Bromide	< 5 mg/kg	
<u>Heavy metals</u>		EU VO / EU regulation 1881 / 2006
Lead (Pb)	< 0.10 mg/kg	
Cadmium (Cd)	< 0.05 mg/kg	
Mycotoxins		
Aflatoxins		
B1	< 2.0 µg/kg	
B1+B2+G1+G2	< 4.0 µg/kg	

SHELF LIFE: 12 Months

STORAGE: Cool, clean and dry place at ambient temperature in unopened packaging, once opened stored in refrigerator and use within 3 days.

PACKAGING:

Consumer packaging

FILING VOLUME	PACK SIZE
2 L	1*2 L
20 L	1*20 L
200 L	1*200 L
1000L	1*1000 L

Primary packaging: Metalized Polyester Laminated Aseptic bag

Secondary packaging: 2L & 20L: -5 Ply corrugated craft paper carton

200 L:- Metal drum

1000 L:- High resistance cardboard boxes

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Metalized Polyester Laminated Aseptic bag



5 Ply corrugated craft paper carton

(Length 275mm * Width 275 mm * Height 390 mm)

- Coding on contact packing: batch code and bag number
- Coding on outer packaging: volume, batch code and best before date
- Loadability- 20fcl: 900cartons
- Loadability – 40 fcl: 1800 cartons

PACK SIZE

441lbs / 200kgs metal drums

- Contact packing material - Metalized Polyester / LLD Polyethylene Aseptic bag
- Outer packaging Metal drums: Inner Diameter 571mm ± 5mm, outer height 900mm ± 5 mm
- Coding on contact packing material- Batch code and Bag number
- Coding on outer packaging - Volume, batch code and best before date
- Load ability - 20FCL: 72 drums
- Load ability - 40 FCL: 115 drums

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Nutritional values per 100g

Energy	243 kcal
Total fat	24 g
Saturated fatty acids	21.72 g
Trans Fat	Not Detected
Protein	1.72 g
Total Carbohydrates	5.07 g
Sugar	2.05 g
Sodium	38.04 mg
Dietary Fiber	1.96 g

(Values may vary naturally)

LABELING, TRACEABILITY:

The lot number and the BBD are printed on primary package. The lot number is gathered in our data system which include the traceability information of the relevant order.

ALLERGENS:

The products does not contain any ingredients of the following potential allergens according to the Directive 2000/13/EC as at 20th March 2000, Directive 2003/89/EC as at 10th Nov 2003 as regards indication of the ingredients present in foodstuffs, Directive 007/68/EEC v. 27th Nov 2007 amending Annex III a to Directive 200/13/EC of the European Parliament and of the council as regards certain food ingredients. However, As per FDA Food Allergen Labeling and Consumer Protection Act (FALCPA) 2004 (added October 2006)- Section 201 (qq), Coconut is listed as tree nut and considered as a major food allergen. This product is made mainly from Coconut.

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Allergen Components	Presence in products (yes/no)
Cereals containing gluten (i.e. wheat, rye, barley, oats,spelt, kamut or their hybridised strains) and any derived products	No
Crustaceans and any derived product	No
Fish and any derived products	No
Molluscs and any derived products	No
Eggs and any derived products	No
Soybeans and any derived products	No
Milk and any derived products	No
Nuts i. e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana),Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Caryailinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nutillinoiesis (Wangenh.) K. Koch),Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and any derived products	No
Peanuts and any derived products	No
Celery and any derived products	No
Mustard and any derived products	No
Sesame seeds and any derived products	No
Lupin and any derived products	No
Sulphur dioxide and sulphites	No

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GMO AND IRRADIATION INFORMATION:

- The product is not sulfured and no flavors are added. During processing, treatment and storage it was not treated with any ionizing radiation.
- The product and the packaging material conform to the applicable German and European Food and Packaging Law in the recent version.
- The product is not processed from GMO nor does it contain GMO according to EG regulation 1829/2003. Marking "genetically modified" is not required

STORAGE AND TRANSPORTATION:

INSTRUCTION

- ☑ Store product in clean and dry environment free from pests and away from direct sunlight or other direct heat source. Transport product under similar conditions.
- Ideal product storage temperatures 25+2°C (77+80.6°F). It is advisable to store the product within this temperature to ensure safety, quality and stability throughout its shelf life. This is a natural product. The natural coconut milk starts solidifying at temperature below 20°C (68°F). But it can be thawed without any deviation in product taste, aroma and texture with proper thawing instructions as given below.
- The product should not be stored for a long duration above 30°C (86°F) as it may result in separation of its constituents as well as deterioration in color.
- It is not advised to expose the product for freezing temperatures below 0°C (32°F). It will enhance permanent phase separation and damage texture. If exposed, the product may require thawing as well as homogenization to bring back the original texture.

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THAWING AND USAGE INSTRUCTIONS:

- When the product is stored at 25+2°C (77+80.6°F), shake the bag well before opening and use.
- When the product has been stored at temperature 0°C - 20°C (32°F -68°F), it may have hardened, separated and solidified. Thaw the bag at 35°C-38°C (95°F- 100.4°F) for 1-2days until the content becomes fully liquid. Then thoroughly shake the bag before opening and use.
- When the product has been exposed to freezing temperatures below 0°C (32°F), thaw the bag at 35°C - 38°C(95°F - 100.4°F) for 3-4 days until the content becomes fully liquid. Then shake well and homogenize the liquid before use.

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