



PRODUCT SPECIFICATION

JAINDI EXPORTS PVT LTD

NO.47, INDUSTRIAL STATE, DANKOTUWA, SRI LANKA

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PRODUCT NAME: Organic Aseptic Coconut Water

INGREDIENTS: Organic Coconut water

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: Organic coconut water is slight cloudy liquid inside the coconut extracted from fresh, selected, matured and paired coconuts. Our products are manufactured using the latest UHT technology under stringent quality assurance system and aseptically packed to preserve freshness and wholesomeness of natural coconut water.

INTENDED USE: Use as a refreshing drink

ORGANOLEPTIC PROPERTIES:
 Appearance : Turbid White
 Odor : Typical and characteristic to fresh coconut water
 Taste : Typical and characteristic to fresh coconut taste
 Consistency : Liquid

MICROBIOLOGICAL STANDARDS:	Parameter	Norms	Test method
	Total Plate Count	Commercially sterile/ Negative	ISO 4833:2003
	Yeast and Molds	Commercially sterile/ Negative	ISO 21527-2:2008

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CHEMICAL AND PHYSICAL STANDARDS:

Parameter		According to
pH	5-6	Direct measurement from pH meter
Brix	3.5 – 4.5 °	Digital refractometer
Pesticides	< 0.01 mg/kg	BNN und EU-VO 834/2007
Bromide	< 5 mg/kg	BNN and EU regulation 834/2007
Heavy metals		Empfehlung BgVV/ BgVV recommendation
Lead (Pb)	< 0.50 mg/kg	
Cadmium (Cd)	< 0.05 mg/kg	
Mycotoxins		EU VO / EU regulation 1881 / 2006
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, it must be stored at 0°C to 4°C and used within 12 hrs.

PACKAGING:

Consumer packaging

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

Primary packaging: Metalized Polyester Laminated Aseptic bag

Secondary packaging: 20L:- 5 Ply corrugated craft paper carton
200 L:- Metal drum

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PACK SIZE

202 ± 1 kg or 200 ± 1 L Metal drum

- Contact packing material - 80 µ LLD Polyethylene
- Outer packaging Metal drums: Inner Diameter 560mm ± 5mm, outer height 950mm ± 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: 80 drums
- Load ability - 40 FCL: 160 drums



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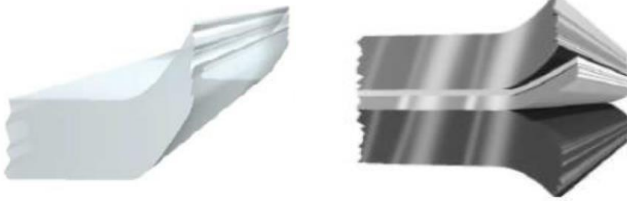
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Metalized Polyester Laminated Aseptic bag



5 Ply corrugated craft paper carton

- 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

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Nutritional values per 100g

Energy	18.2 kcal
Total fat	0.2 g
Saturated fatty acids	0.16 g
Cholesterol	0 g
Protein	0.7 g
Total Carbohydrates	3.6 g
Sugar	2.5 g
Dietary Fiber	1.0 g
Vitamin C	5.5 mg
Calcium	56.5 mg
Magnesium	60 mg
Potassium	600 mg

(Values may vary naturally)

LABELING, TRACEABILITY:

The lot number and the BBD are printed on secondary package. The lot number is gathered in our data system, the superordinate number is the number of the receiving document. The lot number includes all relevant information regarding the incoming goods and is documented on the invoice /delivery note.

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

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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 (Caryaillinoiesis (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

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.

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 above.
- 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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