



























JAINDI EXPORTS PVT LTD

NO.47, INDUSTRIAL STATE, DANKOTUWA, SRI LANKA

Phone: + 94 312 265 708 / 607, Email: info@econutrena.com, Web: www.econutrena.com

PRODUCT NAME: Organic Coconut Vinegar

INGREDIENTS: Organic Coconut Water, Sugar

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: Coconut water vinegar is made by 2 distinct biological processes, both the

results of the action of microorganisms that turn carbohydrates into acetic acid.

This is produced by using coconut water and it is low in acidity.

INTENDED USE: Serves as an ideal seasoning compound which renders tempting flavor and aroma. It's an antifungal agent and a good preservative and can be used in salads, pickles, chutneys and

many other dishes

MICROBIOLOGICAL STANDARDS:

Total plate count : < 100 cfu / g
Coliform : Negative
E. coli : Negative
Salmonella : Absent

ORGANOLEPTIC PROPERTIES:

Appearance : Pale yellow liquid Flavor : Musty flavor

Issued Date:15.03.2017 Issue No: 02

Revised Date: 08.06.2019

Revised No: 01

Doc No: JE/SPC/CV/01





























CHEMICAL AND PHYSICAL STANDARDS:

Residual Alcohol : NMT 1
Total Acidity (as Acetic Acid g/100 mL) : NLT 4
Permanganate oxidation value : NLT 750
Alkaline Oxidation Value : NLT 80
Iodine Value : NLT 160
Total solid (g/100 mL) : NLT 1

SHELF LIFE: 3 years from the date of manufacture

STORAGE: Store in clean, cool dry place. Keep away from direct sunlight. After opening, the lid must be closed

properly.

PACKAGING

Primary packaging

250 mL colorless glass bottle 4 L Pail 25 L Jerry Cans

240 L Drums

Issued Date:15.03.2017 Issue No: 02

Revised Date: 08.06.2019

Revised No: 01

Doc No: JE/SPC/CV/01































Nutritional values per 100 mL

Energy 3.6 Kcal Total fat Not Detected Cholesterol Not Detected Protein 0.2 g**Total Carbohydrates** 0.7 g

(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.

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

Issued Date:15.03.2017 Issue No: 02 Revised Date: 08.06.2019 Revised No: 01

Doc No: JE/SPC/CV/01



























Issued Date:15.03.2017 Issue No: 02 Revised Date: 08.06.2019

Revised No: 01

Doc No: JE/SPC/CV/01





























Issued Date:15.03.2017 Issue No: 02 Revised Date: 08.06.2019

Revised No: 01

Doc No: JE/SPC/CV/01

