



PRODUCT SPECIFICATION

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 Whipping Cream (30% fat)

INGREDIENTS: Organic Coconut, Water, & Guar gum (E412)
(Ingredients percentage will vary according to the buyer requirement)

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: Extract coconut milk from coconut; adjust fat content with water. Then the milk is mixed with other ingredients, homogenized, filled, seamed and commercially sterilized by retorting.

INTENDED USE: Cooking, deserts etc.

MICROBIOLOGICAL STANDARDS:

Parameter	Test Methods	Limits
Total plate count	ISO 4833-1:2013	< 10 cfu / g
Yeast & Molds	ISO 21527 : 2007	< 10 cfu / g
Coliform	ISO 4831 : 2006	Negative mpn / g
E. coli	ISO 7251 : 2005	Negative mpn / g

ORGANOLEPTIC PROPERTIES:

Appearance : Natural White, 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
 Consistency : Liquid more like creamy, after refrigeration (4°C - 7°C) it becomes solidify

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Approved by

Revised Date: NA
Revised No: 00

R&D Executive
Chamani Jayakodi



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CHEMICAL AND PHYSICAL STANDARDS:

Parameter		According to
pH	5.90 – 7.00	Calibrated pH Meter
Fat	30% ± 1	Gerber Method
Heavy metals		Empfehlung BgVV/ BgVV recommendation
Lead (Pb)	< 0.10 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: 24 Months for unopened can
3 days for opened can stored in refrigerator

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
400 ml ± 2%	6 or 12 x 400 ml

Primary packaging: Tinplate can with inner BPA NI food grade lacquering

Secondary packaging: Corrugated Carton/tray

(Further packaging options are available on request)

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NUTRITIONAL VALUES PER 100g

(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.

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

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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Revised Energy Revised Total fat	304 kcal 30.00 g



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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 (<i>Amygdalus communis L.</i>), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) 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

REFERENCE

The addition of binders is to be abstained from the production process is traditional and gentle. Therefore, temperatures below 18⁰C may lead to phase formation. That is the solid coconut ingredients are deposited in the upper part of the packing. This is not sign of spoilage. It's rather a natural process in which the fatty ingredients separate from the water soluble components. By brief heating in a water bath, the coconut milk can be quickly and easily returned in to a liquid state.

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