



PRODUCT SPECIFICATION

JAINDI EXPORTS PVT LTD

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PRODUCT NAME: Organic Heavy Cream 30% Fat (Canned Product)

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

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: Extract coconut milk from organic coconut; adjust fat content with water according to the buyer's requirement. Then the homogenized milk is filled, sealed and commercially sterilized by retorting.

INTENDED USE: Cooking, deserts etc.

MICROBIOLOGICAL STANDARDS:

Parameter	Test Method	Limits
Total plate count	ISO 4833-1:2013	<10 CFU/g
Yeast & Mold	ISO 21527 : 2007	< 10 CFU/g
Coliform	ISO 4831 : 2006	Negative
E. coli	ISO 7251 : 2005	Negative
Salmonella	ISO 6579-1:2017	Negative/25 g

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, nattily, sweetish

Consistency : Liquid, more creamy

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CHEMICAL AND PHYSICAL STANDARDS:

Parameter		According to
pH	5.90 – 7.00	Calibrated pH Meter
Fat	24% ± 1	Gerber Method
Pesticides	< 0.01 mg/kg	BNN und EU-VO 834/2007
Heavy Metal		EC 396, EU 2018/960
Lead (Pb)	<0.10 mg/kg	
Cadmium (Cd)	<0.05 mg/kg	
Arsenic (As)	<0.10 mg/kg	
Tin (Sn)	<0.10 mg/kg	
Aflatoxins	EU VO / EU regulation 1881 / 2006	
B1	<2.0 µg/kg	
B1+B2+G1+G2	<4.0 µg/kg	

SHELF LIFE: 24 Months

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

PACKAGING:

Consumer packaging

Filing Volume	Pack size
200 ml ± 2%	12 x 200 ml
400 ml ± 2%	6 or 12 x 400 ml
3000 ml ± 2%	6 x 3000 ml

Primary packaging: Tinfoil can with BPA NI inner lacquering

Secondary packaging: Corrugated Carton/Tray

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Nutritional values per 100g

Energy	304 kcal
Total fat	24 g
Saturated fatty acids	21.15 g
Trans Fat	Not Detected
Protein	2.14 g
Total Carbohydrates	6.34 g
Sugar	2.56 g
Sodium	47.55 mg
Dietary Fiber	2.46 g

(Values may vary naturally)

LABELING, TRACEABILITY:

The lot number and the BBD are printed on secondary package. The lot number is gathered according to the 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. According to EU legislation 1169/2011, Coconut Cream does not contain any of allergen as listed below. 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 (<i>Amygdalus communis</i> L.), 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

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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

Reference

Coconut milk contain water and fat. 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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