



PRODUCT SPECIFICATION

JAINDI EXPORTS PVT LTD

NO.47, INDUSTRIAL STATE, DANKOTUWA, SRI LANKA

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PRODUCT NAME: Organic King Coconut Water- Mint Flavour

INGREDIENTS: Organic king coconut water, Natural mint flavour, Natural colour

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: King Coconut water which extracted from fresh organic king coconut nuts, mix with natural flavor and natural colour. Filled into can or glass bottles after pasteurization and final product is subjected to heat treatment.

ORGANOLEPTIC PROPERTIES:

Appearance : Clear light green to green color liquid

Odor : Characteristic to fresh king coconut water with mint

Taste : Characteristic to fresh king coconut water with mint

MICROBIOLOGICAL STANDARDS

Total Plate Count : < 10,000 cfu / g

Yeast & Molds : < 300 cfu / g

Coliform : < 10 MPN / g

E. coli : Negative MPN / g

Salmonella : Negative / 25g

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Revised No: 01

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CHEMICAL AND PHYSICAL STANDARDS:

Parameter		According to
Brix	5.0+/- 0.2	
pH	4.7+/- 0.2	
Fat	<0.1	
Pesticides	< 0.01mg/kg	EU-VO 834/2007
Bromide	< 5mg/kg	EU regulation 834/2007
Heavy metals		Empfehlung BgVV/ BgVV recommendation
Lead (Pb)	< 0.50mg/kg	
Cadmium (Cd)	< 0.05mg/kg	
Mycotoxins		EU VO / EU regulation 1881 / 2006
Aflatoxins		
B1	< 2.0µg/kg	
B1+B2+G1+G2	< 4.0µg/kg	

SHELF LIFE : 18 months
After opening 3 days

STORAGE : Recommended to store at normal room temperature, relative humidity below 65 % and in odor free environment.
After opening keep the product in refrigerator

PACKAGING : In a 330ml can, 200ml or 350ml glass bottles according to the buyer's requirement

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NUTRITIONAL VALUES PER 100G

Energy	17.10 kcal
Protein	0.3 g
Total Carbohydrates	3.3 g
Total Sugar (as sucrose)	2.96 g
Sodium	557 mg
Calcium	12.3 mg
Potassium	0.18 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.

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

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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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