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**PRODUCT NAME:** Organic Drinking Coconut Milk with Coffee flavour (4.5% Fat)

**INGREDIENTS:** Organic coconut Milk, Water, Organic brown sugar, Guar gum and Natural coffee

extract flavour

**ORIGIN:** Sri Lanka

PROCESSDESCRIPTION: Extract coconut milk from organic coconut and standardize according to the fat

level, mix with other ingredients then homogenize, fill in to the containers and

retort.

INTENDED USE: Ready to eat (RTE) as drink

## MICROBIOLOGICAL STANDARDS:

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

## **ORGANOLEPTIC PROPERTIES:**

: Light brown color, free from discolorations and extraneous matter Appearance

Odor : Typical and characteristic to fresh coconut with coffee odor

: Typical and characteristic to fresh coconut taste with bitterness of coffee, creamy Taste

and sweetish

: Liquid, more creamy like consistency floats to the top of the can Consistency

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Approved By: QAM

Just



















**According to** 

Gerber Method

EC 396, EU 2018/960

Calibrated pH Meter

Calibrated Brix Meter

BNN und EU-VO 834/2007









# PRODUCT SPECIFICATION

#### **CHEMICAL AND PHYSICAL STANDARDS:**

**Parameter** 

pH 5.90 - 7.00 Brix  $7 \pm 1$ 

Fat  $4.5\% \pm 1$ 

Pesticides < 0.01 mg/kg

**Heavy Metal** 

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: 18 Months for unopened Can

3 days for opened can

**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

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

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## **Nutritional values per 100g**

Energy 62 kcal
Total fat 4.5 g
Saturated fatty acids 4.05 g

Trans Fat Not Detected

Protein 0.32 g
Total Carbohydrates 4.95 g
Sugar 4.38 g
Sodium 8.21 mg
Dietary fiber 0.36g

(Values may vary naturally)

## LABELING, TRACEABILITY:

The lot number and the BBD are printed on primary and secondary package. The lot number is gathered in our data system, the super ordinate 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 Directive2000/13/EC as at 20<sup>th</sup> March 2000, Directive2003/89/EC as at 10<sup>th</sup> Nov 2003 as regards indication of the ingredients present in food stuffs, Directive007/68/EECv.27thNov2007 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 milk 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 (Amygdaluscommunis L.), Hazelnut (Corylusavellana), Walnut (Juglansregia), Cashew (Anacardiumoccidentale), Pecan nut (Caryaillinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletiaexcelsa), Pistachio nutillinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletiaexcelsa), Pistachio nut (Pistaciavera), 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 recentversion.
- The product is not processed from GMO nor does it contain GMO according to EG regulation 1829/2003. Marking "genetically modified" is notrequired

#### Reference

The addition of binders is to be abstained from the production process is traditional and gentle. Therefore, temperatures below 18°C may lead to phase formation. That is the solid coconut ingredients are deposited in the upper part of the packing which remains as liquid in the refrigerated condition. This is not a sign of spoilage. It's rather a natural process in which the fatty ingredients separate from the water soluble components. By shaking gently, the drinking coconut milk can be quickly and easily returned into normal state.

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