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PRODUCT SPECIFICATION	Product Code:	COCO600 (15kg) COCO600-01 (1kg)
COCONUT MILK POWDER SL DAIRY FREE	Issue No:	3
	Change Notice No:	2
	Date Issued:	25/11/2024

Product Identification	
Product Name	Coconut Milk Powder SL Dairy Free
Country of Origin	Product of Sri Lanka.
Description	The product is a white sluble free flowing powder porudced by removing water from coconut milk by spray drying method
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Coconut Kernel Extract (80-85%), Maltodextrin (tapioca) (Percentage: Proprietary).

Personal Diet & Regulations	
Allergens due to ingredient nature	Coconut Milk Powder SL Dairy Free contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement is required.
GMO statement	Coconut Milk Powder SL Dairy Free is a non GM product.
Halal accreditation	Coconut Milk Powder SL Dairy Free is Halal suitable (validation means: Certified).
Kosher accreditation	Coconut Milk Powder SL Dairy Free is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Coconut Milk Powder SL Dairy Free is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		**Average quantity per 100g**	**Units**
Energy		2847	kJ
Protein		5.9	g
Fat	Total	60.2	g
	Saturated	56.9	g
Carbohydrate	Total	28.9	g
	Sugars	6	g
Dietary Fibre		0.3	g
Sodium		49.2	mg
Potassium		1692	mg
Data from theoretical source (Information obtained from Supplier).			

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Appearance	Creamy white, fine free flowing powder
Flavour / odour	Characteristic flavour and aroma of fresh coconut, free from off flavours / odours
Colour	Characteristic of coconut, creamy white

Physical Specification(s)	
Test / Parameter	**Specification**
Foreign matter Tolerance-metal	zero
Foreign matter Tolerance-plastic	zero
Solubility	Soluble in water

Microbiological Specification(s)	
Test / Parameter	**Specification**
Total Plate Count	< 10,000cfu/g
Yeast	< 100cfu/g
Mould	< 100cfu/g
Coliform	< 10cfu/g
E.coli	Negative /g
Salmonella	Negative /25g

Chemical Specification(s)	
Test / Parameter	**Specification**
Moisture	≤ 3 %
Crude Fat (w/w %)	60.0% ± 3
PH	6.5 - 7.5 (at 25°C ,of reconstituted milk - 10g in 100ml water
Peroxide value	< 0.05 meqO2/kg
Free Fatty Acid	< 0.2% w/w
Crude Protein	> 4.0% w/w
Total Ash	< 3.0% w/w

Packaging description:	Product shall be packed into double-walled corrugated cartons with heat sealed laminated pouches (15kg) and food grade plastic bag heat sealed (1kg). No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Number, Best Before Date
Delivery temperature:	Delivery temperature is 20°C.
Pack size:	15 & 1kg
Storage and shelf life:	Before opening, the product should be stored at 20°C. Additionally, dry, clean conditions, protected from heat or sunlight with R.H. 80% max. If stored as advised, the shelf life in original, unopened packaging should be 18* months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 25/11/2024
Authorised by: Liviu Gorgos	Signature:	Date: 25/11/2024