

**Finished Product Specification Sheet**

Doc. Code

ECIRL - 06 - 0001 - 7.0

Prod. Name

**FROZEN PASTEURISED  
COCONUT CREAM**

Prod. Code


NADD

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<b>Product Code</b>	NADD
<b>Product Name</b>	<b>FROZEN PASTEURISED COCONUT CREAM</b>
<b>Product Brand</b>	Not Applicable
<b>Product Grade</b>	30% Fat Pure Coconut Cream
<b>Product Description</b>	Pure liquid extracted from mature coconut flesh. Frozen Pasteurized Coconut Cream are uniquely flavorful, multipurpose food and beverage ingredient. Pasteurized to prevent pathogenic microbial harm and blast-frozen. Frozen Pasteurized Coconut Cream range can be added directly or thawed into dishes such as curries, puddings, ice-cream and beverages.
<b>Product Claim(s)</b>	No added flavor, no bleaching agent, no added preservative, cholesterol free, non-allergenic
<b>Product Compliance(s)</b>	Halal Certified, Kosher Certified, GMO Free
<b>Packaging Size</b>	5kg, Custom
<b>Shelf Life</b>	Best Before 12 months
<b>Storage Requirement</b>	Store frozen at < -18°C, consume product immediately once thawed & do not refreeze
<b>Intended Usage</b>	As a food ingredient to impart coconut flavors
<b>Usage Instruction</b>	Use directly or thaw at 4°C (e.g. in refrigerator). Dilute thawed product with water for lighter flavors. Consume immediately after opening.
<b>Ingredient List</b>	Fresh Coconut Cream
<b>Country of Origin</b>	Indonesia
<b>Intended Consumer</b>	Food Industrial consumer, retail consumer, general / public consumer

Organoleptic Property	
Parameter	Description
Colour	White
Aroma	Characteristic of fresh coconut, mild, not sour, not oily and well rounded
Taste & Flavour	Mildly sweet, coconut flavour
Powder Texture	Not Applicable
Liquefied Texture	Similar to fresh coconut cream
Overall Appearance	Frozen: Solid homogenous product without foreign particulate Thawed: Homogenous, slightly viscous liquid without foreign particulate

Nutrition Information Per 100ml Product				
Parameter	Unit	Standard	Minimum	Maximum
Energy	kJ	1,285	1,160	1,450
Energy	kcal	306	276	345
Energy from Fat	kcal	270	252	297
Total Fat	g	30	28	33
- Saturated Fat	g	27	25	29
- Trans Fat	g	0	-	0
Cholesterol	mg	0	-	0
Protein	g	3	2	4
Total Carbohydrate	g	6	4	8
- Sugars	g	2.8	1	4
Dietary Fibre	g	0.7	-	1.5
Sodium	mg	25	10	60

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<b>Physical &amp; Chemical Property</b>				
<b>Parameter</b>	<b>Unit</b>	<b>Standard</b>	<b>Minimum</b>	<b>Maximum</b>
pH	-	6.0	5.9	6.4
Moisture	%m/m	63	-	66
Total Solids	%m/m	37	35	41
Non-Fat Solids	%m/m	7	6	8

<b>Microbiological Property</b>				
<b>Parameter</b>	<b>Unit</b>	<b>Standard</b>	<b>Minimum</b>	<b>Maximum</b>
Total Plate Count	cfu/ml	< 50,000	-	< 50,000
Coliform	cfu/ml	< 50	-	< 100
<i>Escherichia coli</i>	cfu/ml	ND (<10)	-	ND (<10)
<i>Salmonella</i>	in 25g	Absent	-	Absent
Yeast	cfu/ml	< 20	-	< 20
Mold	cfu/ml	< 50	-	< 50

\*ND denotes Not Detected

\*(< Numeric Number) denotes detection limits

<b>Contaminants and Toxins Property</b>	
<b>Heavy Metal Contaminant</b>	<b>Product Limit</b>
Arsenic (As) / (As <sub>2</sub> O <sub>3</sub> )	< 0.01 mg/kg
Cadmium (Cd)	< 0.01 mg/kg
Chromium (Cr)	< 0.10 mg/kg
Lead (Pb)	< 0.10 mg/kg
Mercury (includes Methylmercury) (Hg)	< 0.01 mg/kg
Tin (Sn)	< 0.02 mg/kg
Antimony (Sb)	< 0.01 mg/kg
<b>Chemical Contaminant</b>	<b>Product Limit</b>
Radionuclides	Cs - 134: < 1.00 Bq/kg, Cs - 137: < 1.00 Bq/kg
Pesticides	Organochlorine: < 0.01 mg/kg, Organophosphorus: < 0.01 mg/kg

<b>Allergen Declaration</b>		
<b>Allergen</b>	<b>Contain as Ingredient</b>	<b>May Contain</b>
Cereals with gluten (wheat, rye, barley, oat)		
Crustaceans		
Eggs		
Fish		
Lupin		
Milk		
Molluscs		
Mustard		
Tree Nuts (cashew nuts, almonds, hazelnuts)		
Peanuts		
Sesame Seeds		
Soybeans / Soya		
Added Sulphur dioxide / Added Sulphites in concentration of 10mg/kg or more		
Celery		

\*\* Product made on equipment that also processes the allergen indicated