


Finished Product Specification Sheet
Doc. Code

ECIRL - 06 - 0005a - 4.0

Prod. Name
UHT COCONUT CREAM
Prod. Code

WADD 1

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Product Code	WADD 1
Product Name	UHT COCONUT CREAM
Product Brand	-
Product Grade	24% Fat Content
Product Description	Extracted from mature coconut flesh, UHT Coconut Cream are uniquely flavorful, multipurpose food and beverage ingredient. Ultra-high heat treatment sterilized the product, making it free of pathogenic microbial harm and shelf-stable at room temperature. It can be added directly into dishes such as curries, puddings, ice-cream and beverages.
Product Claim(s)	No bleaching agent, no added preservative, cholesterol free, non-allergenic, GMO Free
Product Compliance(s)	Halal Certified, Kosher Certified
Packaging Size	1L, 370mL, 200mL, 20L, Custom
Shelf Life	Best Before 18 months under recommended storage condition.
Storage Requirement	Store at ambient temperature (25 - 30°C) in dry condition & avoid direct sunlight. The product will slowly solidify when exposed to temperature below 20°C, but can be thawed for use without significant degradation. Do not freeze as this will cause water part separation and degrade product quality upon thawing. Once opened, keep in airtight container, refrigerate & use within 5 days.
Intended Usage	As a food ingredient to impart coconut flavours
Usage Instruction	Shake well before use. Use directly or dilute product with water for lighter flavours.
Ingredient List	Fresh coconut cream, water, stabilisers (E412, E415)
Country of Origin	Indonesia
Intended Consumer	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
Liquefied Texture	Similar to fresh coconut cream
Overall Appearance	Homogenous, slightly viscous liquid without foreign particulate

Nutrition Information Per 100ml Product

Parameter	Unit	Standard	Minimum	Maximum
Energy	kJ	1,020	890	1,125
Energy	kcal	245	215	270
Energy from Fat	kcal	215	200	235
Total Fat	g	24	22	26
- Saturated Fat	g	22	20	24
- Trans Fat	g	0	-	0
Cholesterol	mg	0	-	0
Protein	g	2.2	1.5	3.5
Total Carbohydrate	g	4.4	2.5	5
- Sugars	g	2	1	2.5
Dietary Fibre	g	0	0	-
Sodium	mg	35	20	55

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Physical & Chemical Property				
Parameter	Unit	Standard	Minimum	Maximum
pH	-	6.0	5.9	6.4
Viscosity (s63, 30 rpm, 25 °C)	cps	-	600	1500
Total Solids	% m/m	30	27	33
Non-Fat Solids	% m/m	6	5.4	7
Moisture	% m/m	70	67	73

Microbiological Property				
Parameter	Unit	Standard	Minimum	Maximum
Total Plate Count	cfu/g	ND (<10)	-	ND (<10)
Coliform	cfu/g	ND (<10)	-	ND (<10)
<i>Escherichia coli</i>	cfu/g	ND (<10)	-	ND (<10)
<i>Salmonella</i>	in 25g	Absent	-	Absent
Yeast & Mould	cfu/g	ND (<10)	-	ND (<10)

*ND denotes Not Detected

*(< Numeric Number) denotes detection limits

Contaminants and Toxins Property	
Heavy Metal Contaminant	Product Limit
Arsenic (As) / (As ₂ O ₃)	< 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
Chemical Contaminant	Product Limit
Radionuclides	Cs - 134: < 1.00 Bq/kg, Cs - 137: < 1.00 Bq/kg
Pesticides	Organochlorine: < 0.01 mg/kg, Organophosphorus: < 0.01 mg/kg

Allergen Declaration		
Allergen	Contain as Ingredient	May Contain
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