

**Finished Product Specification Sheet****Doc. Code**

ECIRL - 06 - 0003a - 3.0

**Prod. Name****UHT COCONUT WATER****Prod. Code**


General

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<b>Product Code</b>	General
<b>Product Name</b>	UHT COCONUT WATER
<b>Product Brand</b>	-
<b>Product Grade</b>	UHT
<b>Product Description</b>	Extracted from mature coconut water, UHT Coconut Water is an Ultra-high heat treatment sterilized the product, making it free of pathogenic microbial harm and shelf-stable at room temperature.
<b>Product Claim(s)</b>	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>	330mL
<b>Shelf Life</b>	Best Before 18 months under recommended storage condition.
<b>Storage Requirement</b>	Store at room temperature & avoid direct sunlight. Do not freeze. Once opened, refrigerate & use within 5 days.
<b>Intended Usage</b>	As beverages
<b>Usage Instruction</b>	Shake well before use. Use directly. Consume immediately after opening.
<b>Ingredient List</b>	Fresh coconut water, water, sugar
<b>Country of Origin</b>	Indonesia
<b>Intended Consumer</b>	Food Industrial consumer, retail consumer, general / public consumer

Organoleptic Property	
Parameter	Description
Colour	Clear
Aroma	Characteristic of coconut water
Taste & Flavour	Sweet
Liquefied Texture	Similar to fresh coconut water
Overall Appearance	Homogenous liquid without foreign particulate

Nutrition Information Per 100mL Product				
Parameter	Unit	Standard	Minimum	Maximum
Energy	kJ	34	17	50
Energy	kcal	8	4	12
Energy from Fat	kcal	0	-	-
Total Fat	g	0	-	-
- Saturated Fat	g	0	-	-
- Trans Fat	g	0	-	0
Cholesterol	mg	0	-	0
Protein	g	0	-	-
Total Carbohydrate	g	2	1	3
- Sugars	g	2	1	3
Dietary Fibre	g	0	-	-
Calcium	mg	15	10	25
Iron	mg	0.6	-	-
Potassium	mg	160	130	200
Vitamin C	mg	0.1	-	1
Sodium	mg	20	15	25

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**Physical & Chemical Property**

Parameter	Unit	Standard	Minimum	Maximum
pH	-	5.4	5	5.7
Brix	°Bx	4	3	6

**Microbiological Property**

Parameter	Unit	Standard	Minimum	Maximum
Total Plate Count	cfu/g	0	-	0
Coliform	cfu/g	0	-	0
<i>Escherichia coli</i>	cfu/g	0	-	0
<i>Salmonella</i>	in 25g	Absent	-	Absent
Yeast & Mould	cfu/g	0	-	0

**Contaminants and Toxins Property**

Heavy Metal Contaminant	Product Limit
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
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