

ORGANIC COCONUT MILK – GREEN CURRY

PRODUCT SPECIFICATION (Spec No: 4.9)

PRODUCT

Organic Green Curry Coconut Milk is an authentic vegetarian green curry recipe and it is packed with local spices & herbs to give very aromatic and flavorful note. You can simmer it with vegetables in this curry such as chopped yam, eggplant, green beans, broccoli among others.

INGREDIENTS

Water, Organic Coconut Kernel Extract, Organic Green chilies, Organic Lemongrass, Sea Salt, Organic Ginger, and Organic Curry leaves, Organic Pepper, Xanthan Gum, Guar Gum, Organic Cinnamon, Organic Turmeric

STORAGE

Ambient temperature

SHELF LIFE

24 months, after opening keep in refrigerator and consume within 3 days

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. USDA Organic, EU Organic

MICROBIOLOGICAL PARAMETERS

Parameter	Limits/Specification
Aerobic Plate Count	Commercially Sterile
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NUTRITION FACTS

7 servings per 400ml container

Serving size (60g)

Amounts Per Serving

Calories 45.6Kcal

% Daily Value

Total Fat 4.2g 6.5%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 168mg 7%

Total Carbohydrates 1.3g 0.4%

Dietary Fiber 0.3g 1.2%

Total Sugar 0.4g

Includes 0g Added Sugars 0%

Protein 0.64g 1.3%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2,000 calories a day is used for general nutrition advice.

SENSORY CHARACTERISTICS

Parameter	Specification
Appearance	Milky homogeneous liquid and free from any foreign matter
Colour	Light green
Texture	Free flowing creamy liquid
Odour	Characteristics to the product
Taste	Characteristics to the product

PHYSIO-CHEMICAL PROPERTIES

Parameter	Specification
pH	5.2-6.0 (By pH meter)

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