

ORGANIC COCONUT MILK – YELLOW CURRY

PRODUCT SPECIFICATION (Spec No: 4.11)

PRODUCT

Organic Yellow Curry Coconut Milk is a traditional ayurvedic tonic made with extracted coconut milk blended with natural spices & herbs. It is a nourish & delicious beverage on its own or add it in to smoothie, tea etc

INGREDIENTS

Water, Organic Coconut Kernel Extract, Organic Coconut Treacle, Organic Virgin Coconut Oil, Sea Salt, Organic Turmeric, Organic Ginger, Organic Cinnamon, Xanthan Gum, Guar Gum, Organic Pepper

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

SENSORY CHARACTERISTICS

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

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Recommended By	Shehan Marthris – Director Production and Sales
Approved By	Peter Jayatilake – Managing Director

MICROBIOLOGICAL PARAMETERS

Parameter	Limits/Specification
Aerobic Plate Count	Commercially Sterile
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NUTRITION FACTS

7 servings per container	
Serving size	(60g)
Amounts Per Serving	
Calories	78Kcal
	% Daily Value
Total Fat 7g	11%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 96mg	4%
Total Carbohydrates 3g	1%
Dietary Fiber 0.12g	0.5%
Total Sugar 2.6g	
Includes 0g Added Sugars	0%
Protein 0.7g	1.4%
Iron 0.3mg	
Potassium 66mg	
Calcium 2mg	

*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.

Physio-chemical properties

Parameter	Specification
pH	5.2-6.0 (By pH meter)