

ORGANIC COCONUT MILK – RED CURRY

PRODUCT SPECIFICATION (Spec No: 4.10)

PRODUCT

Organic Red Curry Coconut Milk is an authentic vegetarian red curry recipe and it is packed with local spices & herbs to give very aromatic and flavorful note. You can simmer it with meat, fish and vegetables in this curry.

INGREDIENTS

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

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

PHYSIO-CHEMICAL PROPERTIES	
Parameter	Specification
pH	5.2-6.0 (By pH meter)

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

NUTRITION FACTS	
7 servings per container	
Serving size	(60g)
Amounts Per Serving	
Calories	52Kcal
	% Daily Value
Total Fat 4.3g	6.6%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 156mg	6.5%
Total Carbohydrates 2.2g	%
Dietary Fiber 0.3g	0.7%
Total Sugar 0.4g	
Includes 0g Added Sugars	0%
Protein 0.7g	1.4%

*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.

MICROBIOLOGICAL PARAMETERS	
Parameter	Limits/Specification
Aerobic Plate Count	Commercially Sterile
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Prepared By	Sanduni Sithara – Research and Development Executive
Seconded By	Angela Jayatilake – Director Marketing and Administration
Recommended By	Shehan Marthris – Director Production and Sales
Approved By	Peter Jayatilake – Managing Director