

ORGANIC COCONUT WHIPPING CREAM

PRODUCT SPECIFICATION (Spec No: 4.8)

PRODUCT DESCRIPTION

Sterilized Organic Coconut Whipping Cream in hermetically sealed metal cylindrical can. Organic coconut whipping cream is produced from pasteurized pure coconut cream extracted from selected, fresh, mature organically grown coconut kernels & other certified organic ingredients, standardized, homogenized, hot filled and sterilized by retorting

INGREDIENTS

Coconut kernel Extract, Organic Guar gum (E412).

PRODUCT ACQUIRED

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

PACKAGING

200ml can & 400ml can

SHELF LIFE

24 months at ambient condition.

STORAGE

Store in a cool, dry place. Keep away from direct sunlight

MICROBIOLOGICAL STANDARDS

| | |
|--------------------------|-------------------------------------|
| TPC (cfu/g) | No viable Microorganisms Present |
| Total Coli forms (cfu/g) | Absent/ g |
| E coli (MPN/g) | Absent/ g |
| Salmonella (MPN/25g) | Absent/ 25g |
| Yeast & mould (cfu/g) | Absent/ g |

SENSORY CHARACTERISTICS

| | |
|------------|--|
| Appearance | Smooth and Viscous |
| Texture | Smooth free flowing liquid, Organic coconut whipping cream has natural tendency for slight phase separation and solidification at temperature below 20 °C. |
| Flavour | Characteristic to the pleasant coconut flavor |
| Taste | Coconut milk taste |
| Colour | White – Off white |

NUTRITION FACTS

| | |
|------------------------------|---------------|
| servings per container | |
| Serving size | (60g) |
| Amounts Per Serving | |
| Calories | 200Kcal |
| | % Daily Value |
| Total Fat 20g | 30% |
| Saturated Fat 18g | 90% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 18mg | 1% |
| Total Carbohydrate 3g | 2% |
| Dietary Fiber 0.6g | 0.4% |
| Total Sugar 2.3g | |
| Includes 0g Added Sugars | 0% |
| Protein 2g | 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.

CHEMICAL PROPERTIES

| | |
|-----|-----------|
| pH | 5.7 - 6.3 |
| Fat | 33 ± 1% |

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