



KANDETIYA AGRO PRODUCTS (PVT) LTD



24% FAT ORGANIC ASEPTIC COCONUT CREAM

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PRODUCT INFORMATION

Product Description	Ultra High Temperature treated 24 % fat organic coconut cream without any additives.
Country of Origin	Sri Lanka
Process Description	Kandetiya aseptic coconut milk is processed from pure coconut milk extracted from fresh, selected, matured and paired coconut kernels (white meat). Our products are manufactured using the latest UHT technology under stringent quality assurance system and aseptically packed to preserve freshness and wholesomeness of natural coconut milk.
Ingredients	Organic Coconut Kernel Extract, Water
Allergen Information	Coconut
GMO Status	GMO Free
Certifications	ISO 22000, HACCP, GMP, USDA Organic, Star-K Kosher

PHYSICAL CHARACTERISTICS

Color and Appearance	Creamy white
Flavor and Aroma	Natural fresh coconut flavor and aroma
Texture	Smooth, pourable, homogenous liquid at 25+5°C (77+41°F) There can be slight phase separation or solidification at low temperatures. The product comes back to original pourable texture by proper thawing. Refer below for thawing and usage instructions.

CHEMICAL CHARACTERISTICS

PARAMETER	SPECIFICATION	TEST METHOD
Fat	24±1 %	SLS 1365 Part 1:Appendix C:2009
pH at 27 °C	5.7 – 6.3	SLS 1365 Part 1:Appendix F:2009
Total Solids	30±2 %	SLS 1365 Part 1:Appendix B:2009

**NUTRITIONAL VALUES**

**Per 100 g**

Energy	239 kcal (1000 kJ)
Protein	2.2 g
Total Fat	23.8 g
Saturated Fat	22.1 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Total Carbohydrate	4.0 g
Total Sugar (as Sucrose)	0.0 g
Starch	0 g
Total Fiber	3.8 g
Total Ash	0.8 g
Sodium	8.77 mg
Potassium	252 mg
Calcium	80.1 mg
Iron	1.24 mg
Vitamin C	0 mg
Vitamin A	0.0 mg
Vitamin D	0.0 mg

\*Nutritional values are based on an ISO 17025 accredited laboratory test report

**OTHER PARAMETERS**

PARAMETER		RESULTS	TEST METHOD
Heavy Metals	Arsenic	<0.04 mg/kg	FD-MTHD-034 with ICP-MS Analysis
	Cadmium	<0.04 mg/kg	
	Lead	<0.04 mg/kg	
	Mercury	<0.007 mg/kg	
Aflatoxin	B1	<0.2 µg/kg	FD-MTHD-011:2014(in house method)AOAC Chapter 49 HPLC-FLD+Kobra Cell
	B2	<0.05 µg/kg	
	G1	<0.2 µg/kg	
	G2	<0.05 µg/kg	
	Total	<0.5 µg/kg	
Melamine Content		<0.01 mg/kg	By LC MS/MS
Pesticide and related substances			
	Organochlorine Pesticides	<0.001 mg/kg	Pesticides, GC-MS/MS-64 LFGB L 00.00-115, mod. & Pesticides, LC-MS/MS-64 LFGB L 00.00-115, mod.
	Organophosphorus Pesticides	<0.001 mg/kg	
	Organonitrogen Pesticides	<0.001 mg/kg	
	Pyrethroids	<0.001 mg/kg	
	Further pesticides, synergists	<0.001 mg/kg	

**MICROBIAL CHARACTERISTICS**

PARAMETER	SPECIFICATION	TEST METHOD
Total Plate Count	Commercially sterile/ Negative	ISO 4833:2003
Coliforms	Commercially sterile/ Negative	ISO 4831:2006
<i>E. coli</i>	Commercially sterile/ Negative	ISO 7251:2005

**PACKING AND LABELLING**

<b>Pack Size</b>	<b>19.4 kg ( 20 L)</b>
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Contact packing material      Metalized Polyester / LLD Polyethylene Aseptic bag



Outer Packaging

5 ply Corrugated Carton  
Length 475 mm X Width 240 mm X Height 235 mm

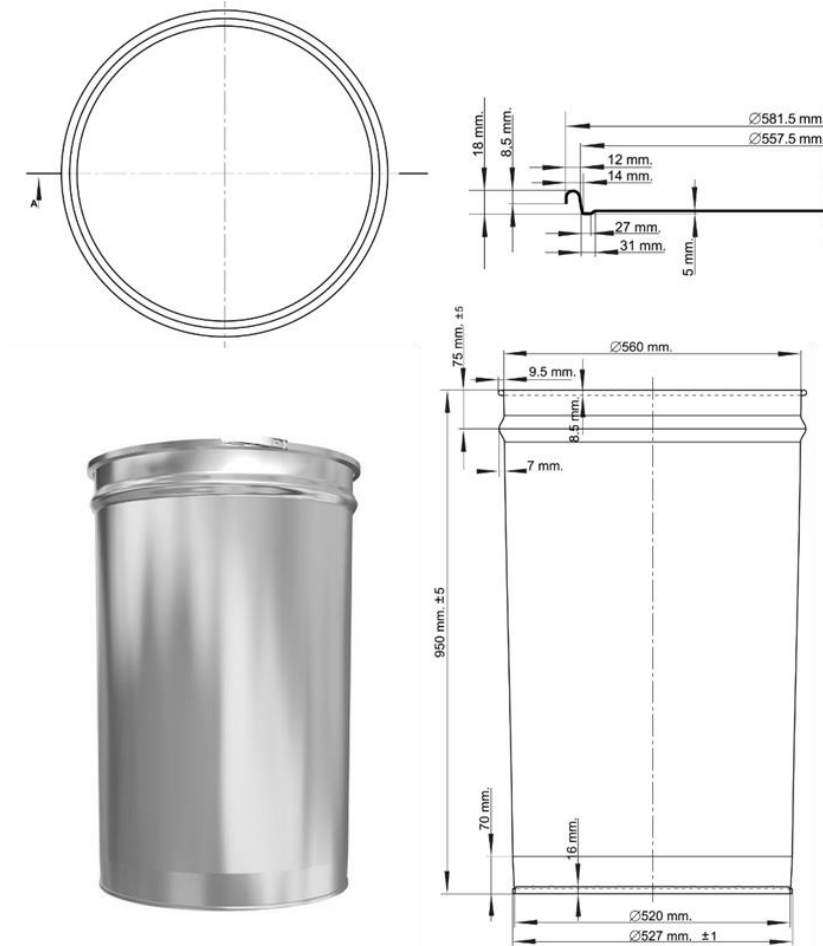


Coding on outer packing      Product name, batch code, production date and best before date  
Loadability – 20 FCL      900 cartons (18,000 L)  
Loadability – 40 FCL      1800 cartons (36,000 L)

<b>Pack Size</b>	<b>200 kg (206 L)</b>
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Contact packing material      Metalized Polyester / LLD Polyethylene Aseptic bag  
Safety Liner Bag      LD polyethylene  
Gauge 100, Length 1600 mm x Width 914 mm  
Outer packaging      Metal drums (11.05 kg)

## PRODUCT SPECIFICATION



Coding on outer packaging  
load ability – 20 FCL  
load ability – 40 FCL

Product name, batch code, production date and best before date  
80 drums  
160 drums

### SHELF LIFE DECLARATION

Organic aseptic coconut milk 24% fat has shelf life of 12 months from the date of manufacture under recommended storage conditions

Once opened, it must be stored at 0°C to 4°C (32°F to 39.2°F) and used within 72 hrs.

### STORAGE AND TRANSPORTATION

Store product in clean and dry environment free from pests and away from direct sunlight or other direct heat source. Transport product under similar conditions.

Ideal product storage temperatures 25+5°C (77+41°F). It is advisable to store the product within this temperature to ensure safety, quality and stability throughout its shelf life. This is a natural product with no stabilizers. The natural coconut milk starts solidifying at temperature below 20°C (68°F). But it can be thawed without any deviation in product taste, aroma and texture with proper thawing instructions as given below.

The product should not be stored for a long duration above 30°C (86°F) as it may result in separation of its constituents as well as deterioration in color.

## PRODUCT SPECIFICATION

It is not advised to expose the product for freezing temperatures below 0°C (32°F). It will enhance permanent phase separation and damage texture. If exposed, the product may require thawing as well as homogenization to bring back the original texture

Once opened, it must be stored at 0°C to 4°C (32°F to 39.2°F) and used within 72 hrs.

### THAWING AND USAGE INSTRUCTIONS

When the product is stored at 25±5°C (77±41°F), shake the bag well before opening and use.

When the product has been stored at temperature 0°C - 20°C (32°F - 68°F), it may have hardened, separated and solidified. Thaw the bag at 35°C-38°C (95°F - 100.4°F) for 1-2 days until the content becomes liquid. Then thoroughly shake the bag before opening and use.

When the product has been exposed to freezing temperatures below 0°C (32°F), thaw the bag at 35°C - 38°C (95°F - 100.4°F) for 3-4 days until the content becomes liquid. Then shake well and homogenize the liquid before use.

NOTE: The purpose of this document is to describe our product characteristics as closely as possible. Analysis results mentioned above are average for the product under normal processing conditions. The Company reserves the right to amend the product specifications continuously to improve the product characteristics.

Approved by	Quality Assurance Manager
Date	2019.02.07
Signature	