

COCONUT CREAM

24% FAT

ORGANIC, ASEPTIC



Fair For Life, Regenerative Organic Certified® SILVER, EU Organic, NOP Organic, JAS Organic, Naturland, Naturland Fair, Hand In Hand, Kosher, FSSC 22000, ISO 22000, HACCP, FDA Registered

Country of Origin : Sri Lanka

100% Natural

No Irradiation

Allergen Free

Monkey Free

Ingredients :
Organic Coconut, Water

Gluten Free

GMO Free

Dairy Free

Vegan

Nutrition Facts

Per 100 g

Calories 244

Total Fat	24.0 g
Saturated Fat	22.7 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	9.4 mg
Total Carbohydrate	4.4 g
Dietary Fibre	1.5 g
Total Sugars	2.1 g
Includes 0.0 g Added Sugars	
Protein	2.6 g
Vitamin D	0.0 mcg
Calcium	16.0 mg
Iron	1.6 mg
Potassium	263.0 mg

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



PRODUCT DESCRIPTION

Aseptic Coconut Cream is a homogeneous liquid emulsion extracted by mechanically pressing fresh, mature and healthy coconut kernels (*Cocos nucifera*). The standardised product is UHT processed and aseptically packed in pre-sterilised aseptic bags under sterile conditions to ensure commercial sterility, microbial safety and an extended shelf life.

HEAVY METALS

Arsenic (As)	<0.1 mg/kg
Lead (Pb)	<0.1 mg/kg
Cadmium (Cd)	<0.1 mg/kg
Tin (Sn)	<40 mg/kg
Mercury (Hg)	<0.1 mg/kg

LOGISTICS, HANDLING, EXPIRATION & CONSUMER SAFETY

Packing

20 kg in Aseptic Bag in Box (BIB) and
200 kg Aseptic Bag in Metal Drum

Shelf Life

12 months from the date of manufacture

Intended User

Accepted for all ages
except infants

Intended Use

Suitable for both culinary preparation and
ready-to-eat (RTE) applications

PHYSICOCHEMICAL & MICROBIOLOGICAL PARAMETERS

<i>Flavour</i>	Characteristic coconut flavour	Sensory
<i>Appearance</i>	Room temperature (20–30 °C). Keep away from pests, direct sunlight and other heat sources. Coconut cream has a natural tendency to solidify under cool conditions below 20 °C.	Sensory
<i>Colour</i>	Whitish	Sensory
<i>Total Fat Content</i>	24 ± 1%	(SLS 1365 Part 1:2009)
<i>pH Value</i>	5.7–6.3	(SLS 1365 Part 1:2009)
<i>Microbiology</i>	Commercially sterile	(SLS 516 Part 10:1983)

STORAGE, USAGE & THAWING INSTRUCTIONS

<i>Storage</i>	Room temperature (20–30 °C). Keep away from pests, direct sunlight and other heat sources. Coconut cream has a natural tendency to solidify under cool conditions below 20 °C.
<i>Usage</i>	Use immediately after opening. Do not store the opened product
<i>Thawing</i>	When the product is stored at 25 ± 2 °C (73–81 °F), mix the product well manually or using a low-shear method. When the product has been stored at a temperature of 0–20 °C (32–68 °F), it may have hardened, separated and solidified. Thaw the bag at an appropriate room temperature of 28–32 °C (82–90 °F) for 24 hours until the contents become liquid. Then mix the product well manually or using a low-shear method. When the product has been exposed to freezing temperatures below 0 °C (32 °F), thaw the bag at an appropriate room temperature of 28–32 °C (82–90 °F) for 72–96 hours until the contents become liquid. Then mix the product well manually or using a low-shear method.



Office/ Factory:

Pannala Road, Dandagamuwa, Kuliyaipitiya, Sri Lanka.

Phone : +94 77 775 2121

Email : sonali@serendipol.com

Web : www.serendipol.com

