COCONUT SUGAR

ORGANIC

EU Organic, NOP Organic, JAS Organic, Naturland, FSSC 22000, ISO 22000, HACCP, FDA Registered

Serendipol
REGENERATIVE INTEGRITY

Country of Origin : Sri Lanka	100% Natural	No Irradiation	Allergen Free	Monkey Free
Ingredient : Organic Coconut Sap	Gluten Free	GMO Free	Dairy Free	Vegan

Nutrition Facts

Per 100 g

Calories	**380**
Total Fat	0.0 g
Saturated Fat	0.0 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	0.0 mg
Total Carbohydrate	95 g
Dietary Fibre	0.0 g
Total Sugars	92.5 g
Includes 0.0 g Added Sugars	
Protein	0.0 g
Vitamin D	0.0 mcg
Calcium	333 mg
Iron	2.2 mg
Potassium	778 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

Organic Coconut Sugar is a natural, unrefined sweetener produced from the sap of the coconut palm *(Cocos nucifera)*. The fresh coconut palm sap is filtered, heated and evaporated to concentrate its natural sugars before being crystallised and sieved. It has a characteristic sweet taste with a subtle caramel undertone and is suitable for a variety of food and beverage applications.

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

500 g and 1 kg standard pouches; 5 kg, 12.5 kg and 25 kg multi-ply kraft paper bags with inner PE liners, or according to customer requirements

Shelf Life

24 months from the date of manufacture of unopened product when stored under recommended storage conditions

Intended User

Accepted for all ages except infants

Intended Use

Beverages, bakery products, confectionery, desserts and sauces

PHYSICAL PARAMETERS

Flavour	Characteristic sweet taste with a mild, pleasant caramel-like undertone	Sensory
Appearance	Free-flowing, granular/crystalline product, free from visible foreign matter	Sensory
Colour	Natural golden brown to medium brown, characteristic of coconut sugar	Sensory
Moisture & Volatile	<4%	(SLS 98:2021, Appendix D)

MICROBIOLOGICAL PARAMETERS

Total Plate Count	$<1 \times 10^4$ CFU/g	ISO 4833-1:2013
Yeast and moulds	$<1 \times 10^2$ CFU/g	ISO 21527-2:2008
Coliform	Absent	ISO 4831:2006
E. coli	Absent	ISO 7251:2005
Salmonella (in 25 g)	Absent	ISO 6579-1:2017

STORAGE & HANDLING INSTRUCTIONS

Storage	Store packed products in a clean, cool and dry place, away from strong odours, pests, direct sunlight and other heat sources.
Usage	After opening, keep the package tightly closed and store in a cool, dry place. Consume within 1 month of opening.

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