

COCONUT SUGAR

ORGANIC

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



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, 1 kg standard pouch 5 kg, 12.5 kg and 25 kg Multi-Ply Kraft Paper Bag with inner PE Liner or according to the customer demand.

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

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

MICROBIOLOGICAL PARAMETERS

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

STORAGE & HANDLING INSTRUCTIONS

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



Office/ Factory:

Pannala Road, Dandagamuwa, Kuliyaipitiya, Sri Lanka.

Phone : +94 77 775 2121

Email : sonali@serendipol.com

Web : www.serendipol.com

