COCONUT BUTTER (CREAMED COCONUT)

ORGANIC

Fair For Life, EU Organic, NOP Organic, JAS Organic, 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	Gluten Free	GMO Free	Dairy Free	Vegan

Nutrition Facts

Per 100 g

Calories	**732**
Total Fat	65 g
Saturated Fat	62 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	16 mg
Total Carbohydrate	28 g
Dietary Fibre	12 g
Total Sugars	8 g
Includes 0.0 g Added Sugars	
Protein	8 g
Vitamin D	0.0 mcg
Calcium	0.0 mg
Iron	4.8 mg
Potassium	0.0 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

Organic Creamed Coconut, also known as Coconut Butter, is a smooth paste made from organically produced desiccated coconut. The desiccated coconut is finely ground to create a smooth, homogeneous paste with a rich, characteristic coconut flavour and aroma. It is suitable for a wide range 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

4 kg, 10 kg and 20 kg LDPE pouches, 14 oz and 30 oz glass jars, 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

Spreads, bakery products, confectionery, desserts, sauces, fillings and plant-based food applications

PHYSICAL PARAMETERS

Flavour	Rich, natural coconut flavour	Sensory
Appearance	Smooth, creamy paste	Sensory
Colour	Off white to creamy white	Sensory
Moisture	<3%	(SLS 98:2021, Appendix D)

CHEMICAL PARAMETERS

Fat	60-70%	SLS 1365 Part 1
FFA (as lauric acid)	≤ 0.3%	AOCS Ca 5a-40
pH	5.8-6.3	SLS 1365 Part 1

MICROBIOLOGICAL PARAMETERS

Total Plate Count	$<5 \times 10^3$ CFU/g	ISO 4833-1:2013
Yeast and moulds	$<1 \times 10^2$ CFU/	ISO 21527-2:2008
Coliform	<10 MPN/g	ISO 4831:2006
E. coli	Absent	ISO 7251:2005
Salmonella (in 25 g)	Absent	ISO 6579-1:2017

STORAGE, USAGE & THAWING 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.
Thawing	When the product has been stored at temperature below 24 °C (76 °F), It may harden and become white in colour. Thaw the container at 35–38 °C (95–100.4 °F) until the contents become liquid.

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