

COCONUT BUTTER (CREAMED COCONUT)

ORGANIC

Fair For Life, EU Organic, NOP Organic, JAS Organic, FSSC 22000,
ISO 22000, HACCP, FDA Registered



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

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

CHEMICAL PARAMETERS

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

MICROBIOLOGICAL PARAMETERS

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

STORAGE, USAGE & THAWING INSTRUCTIONS

<i>Storage</i>	Packed products shall be stored in a clean, cool and dry place and keep away from strong odours, pests, direct sunlight or 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.
<i>Thawing</i>	When the product has been stored at temperature below 24 °C (76 °F), it may have hardened and white in colour. Thaw the container at 35-38 °C (95-100.4 °F) until the content becomes liquid.



Office/ Factory:

Pannala Road, Dandagamuwa, Kuliyaipitiya, Sri Lanka.

Phone : +94 77 775 2121

Email : sonali@serendipol.com

Web : www.serendipol.com

