COCONUT MILK POWDER

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
Ingredients : Organic Coconut, Maltodextrin	Gluten Free	GMO Free	Dairy Free	Vegan

Nutrition Facts

Per 100 g

Calories	**670**
Total Fat	61 g
Saturated Fat	56 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	160 mg
Total Carbohydrate	23.5 g
Dietary Fibre	0.0 g
Total Sugars	6.8 g
Includes 0.0 g Added Sugars	
Protein	7.0 g
Vitamin D	0.0 mcg
Calcium	25 mg
Iron	4.5 mg
Potassium	875 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 Milk Powder is produced from coconut milk extracted from freshly selected, mature organic coconut kernels *(Cocos nucifera)*. The coconut milk is filtered, concentrated and spray-dried under controlled conditions to produce a fine, water-soluble powder with the characteristic flavour and aroma of coconut. It 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

10 kg, 20 kg, 25 kg in a food-grade triple laminate bag (PET, ALUFOIL, LLDPE), heat-sealed

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, curries, soups, sauces, bakery products, confectionery and instant food formulations

PHYSICAL PARAMETERS

Flavour	Natural fresh coconut flavour and coconut aroma	Sensory
Appearance	Fine powder	Sensory
Colour	Whitish	Sensory
Moisture	<2.5%	(SLS 98:2021, Appendix D)

CHEMICAL PARAMETERS

Fat Content	60-65%	Modified Gerber method
pH	6–8	(SLS 1365 Part 1:2009)

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.

Office/ Factory :
Pannala Road, Dandagamuwa, Kuliyapitiya, Sri Lanka.
Phone : +94 77 775 2121
Email : sonali@serendipol.com
Web : www.serendipol.com

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