COCONUT CREAM 22% FAT

ORGANIC, CANNED

Fair For Life, Regenerative Organic Certified® SILVER, EU Organic, NOP Organic, JAS Organic, Naturland, Naturland Fair, Hand In Hand, Kosher, 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, Water*	Gluten Free	GMO Free	Dairy Free	Vegan

Nutrition Facts

Per 100 g

Calories 218.2

Total Fat	22.0 g
Saturated Fat	20.8 g
Trans Fat	0.0 g
Cholesterol	0.0 mg
Sodium	8.6 mg
Total Carbohydrate	4.0 g
Dietary Fibre	1.4 g
Total Sugars	1.9 g
Includes 0.0 g Added Sugars	
Protein	2.4 g
Vitamin D	0.0 mcg
Calcium	14.7 mg
Iron	1.5 mg
Potassium	241.1 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

Coconut Cream is produced from carefully selected, mature white coconut kernels (*Cocos nucifera*). It has a thicker consistency than coconut milk, and is suitable for catering or use as a food ingredient.

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

200 ml and 400 ml BPA-NI three-piece metal cans

Shelf Life

24 months from the date of manufacture

Intended User

Accepted for all ages except infants

Intended Use

Curries, sauces, soups, desserts, beverages, bakery products and food-service applications

PHYSICOCHEMICAL & MICROBIOLOGICAL PARAMETERS

Flavour	Characteristic coconut flavour	Sensory
Appearance	Smooth, free-flowing homogeneous liquid, but in cool conditions at temperature below 20 °C, has a tendency to solidify	Sensory
Colour	Whitish	Sensory
Total Fat Content	22 ± 1%	(SLS 1365 Part 1:2009)
pH Value	5.7 – 6.3	(SLS 1365 Part 1:2009)
Microbiology	Commercially sterile	(SLS 516 Part 10:1983)

STORAGE, USAGE & THAWING INSTRUCTIONS

Storage	Store at room temperature (20–30 °C). Keep away from pests, direct sunlight and other heat sources. In cool conditions (below 20 °C) coconut cream has a natural tendency to solidify.
Usage	Coconut Cream has natural phase separation during the prolonged storage period. To avoid this, shake well before use. Once opened, transfer the contents to a non-metallic container. Keep refrigerated and consume within three days.
Thawing	When refrigerated, immerse the can in warm water at 55 °C for a few minutes to thaw/melt the product. Shake well before opening the metal can.

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