NOTESTIBULS Succession of contest of the cited	Product data sheet		Rev : 09/07/24	
			Cod : FT-01	
	Organic Coconut Mi	lk Powder	Edition: 01	
DESCRIPTION	Organic Coconut Milk Powder is made by freshly squeezed coconut milk combined with organic stabilizers that facilitates spray drying.			
ORIGIN	Sri Lanka			
INGREDIENTS	100% Organic Coconut milk (90%) and Orga	nic Tapioca Maltodextr	in (10%)	
STORAGE AND HANDLING INSTRUCTIONS	Store in a cool, dry and odor free area with ambient temperature not above 30°C and Below 60% Relative Humidity. After opening, keep the product in an air tight container in a dry place.			
SHELF LIFE	Products get 24 months of shelf life from the date of manufacture			
APPLICATIONS	Extensive use as an ingredient in bakery & Cooking. Wide range of applications including Yoghurt, Ice Cream mixtures, Confectionary products.			
ADDITIVES	No added flavors or preservatives.			
	SENSORY ATTRIBUTE	s		
Colour and appearance	Creamy White			
Flavour	Natural fresh coconut characteristics			
Aroma	Natural fresh coconut characteristics			
Impurities	Free from impurities			
CHEMICAL AND PHYSICAL PARAMETERS		Standard		
	Fat	50% Max		
	Moisture	2.5 Max %		
	Free Fatty Acid	0.15% Max		
	Metallic Matter	Abs	sent	
Foreign Matter		Abs	sent	
Cholesterol		ND		
Lactose		ND		
Maltose		ND		
NU	TRITIONAL INFORMATION	Per	100 g	
	Energy value	640 Kcal	/ 2640 kJ	

Facts		50 g			
Saturated		48 g			
Trans fatty acids		0 g			
Carbohydrates		40) g		
Sugar (As invert suga	r)	1.25 g			
Protein		6.25 g			
Fibre		0.00 g			
Salt	Salt		125 mg		
Iron		4.52	2 mg		
MICRO	BIOLOGICAL PARAM	ETERS			
Total plaque (cfu/g)		≤ 10000 cfu/g			
Moulds and Yeasts (cfu/g)	≤ 100 cfu/g				
Coliforms (cfu/g)	≤ 10 cfu/g				
E.coli (cfu/g)	Absent				
Salmonella (cfu/25g)	Absent				
	HEAVY METALS				
Arsenic	According to EU regulations*				
Mercury	According to EU regulations*				
Cadmium	According to EU regulations*				
Lead According to EU regulations*		ns*			
*Product in compliance with the current legislation on limit of contamin and subsequent provisions and amendments.	ants, heavy metals, pesticides and to	oxins present in Regulation (EU) 20.	23/915, Regulation (EU) 2018/848		
OUR SUPP	LIER ALLERGENS AN	ID NON - GMO STATE	MENT		
Vegan	YES				
NON - GMO	YES				
Allergens	NO				
Genetically Modified	NO				
Radiation	NO				
	ALLERGEN TABLE				
		Yes	No		
Gluten			х		

Crustaceans and pro	oducts thereof		x
Egg and egg products			x
Fish and fish products			x
Peanut and products thereof			X
Soy and products thereof			x
Milk and milk produc	cts		x
	nut, walnut, cashew, brazil nut, pistachio, Queensland nut) and derived products		X
Celery and derivatives			x
Mustard and derivat	ives		x
Sesame and derivatives			X
Lupine and derivatives Molluscs and derivatives			x
			x
Sulphur dioxide and	sulphites (SO2 > 10 mg/kg)		x
	OTHER ALLERGIES		
		Yes	No
Lactose			x
Сосоа			x
Glutamate (E620-E62	25)		x
Chicken meat			x
Coriander			x
Corn			X
Legumes			x
Beef			X
Pork			X
Carrot			X
BHA/BHT			Х
Benzoate			X
	PACKAGING INFORMAT	ION	
Format and Net	PET	BAG	
Content	20 kg	50	00 g
-	-		

DOYPACK
200 g

LEGISLATION

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

Law 7/2022 of 8 April on waste and contaminated soils for a circular economy.

Royal Decree 847/2011 of 17 June establishing the positive list of substances permitted for the manufacture of polymeric materials intended to come into contact with food. Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007.

Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorising certain products and substances for use in organic production and establishing their lists.

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component	(Applies	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	YES	YES	
EGGS or its derivatives	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	
MOLLUSCS	NO	NO	NO	
PEANUTS or derivatives	NO	YES	YES	
SOYA BEANS or derivatives	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	YES	YES	
NUTS , tree nuts:	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES	
SESAME SEEDS or derivatives	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	