

# ivoryledoux

## Product Specification

**Product Name:** Coconut Milk 6% Fat 400ml

**Product Code:** COCOMK06

### Product Details

**Legal Product Name:** Reduced fat Coconut Milk

**Brand Name:** Fontinella

**Marketing Description:** Coconut Milk Light (6% Fat)

Approximately half the fat of standard Fontinella Coconut Milk.

**Countries of Origin:** Thailand

**Intrastat Tariff Code:** 21069092

**Declared Net Volume:** 400ml

**Drained Weight:** N/A

**Average Net Weights T1:** 388ml

**Average Net Weights T2:** 376ml

**Product EAN-13:** 5021006034610

**Case barcode:** 05021006034627

### Labelling

• reduced fat 6% • freshly pressed • reduced fat 6% • freshly pressed • reduced fat 6% • freshly pressed • reduced fat 6% • freshly pressed

**Storage instructions**  
Keep dry and store at ambient temperature. Shake well before opening. After opening transfer to an airtight container and refrigerate. Eat within 2 days of opening. Product may naturally separate or solidify if exposed to cold conditions. Warming gently in a saucepan will return it to a liquid state.

**Best before:** See end of can  
Packed in Thailand for Ivory and Ledoux Limited  
201 Haverstock Hill  
London NW3 4QG  
T: 020 7887 0770  
W: www.ivory-ledoux.co.uk

**ivoryledoux fontinella**  
sourcing responsibly

**coconut milk light**  
400ml

**Coconut milk light**  
Approximately half the fat of standard Fontinella Coconut Milk

**Ingredients**  
Water, Coconut Extract (23%), Stabiliser: Guar Gum (E412), Emulsifier: Sucrose Ester of Fatty Acids (E473), Stabiliser: Carboxymethyl Cellulose (E466)

**Nutritional information**  
Typical values per 100ml

Energy	245kJ/59kcal
Fat	6.0g
Of which saturates	5.50g
Carbohydrates	1.14g
Of which sugars	0.49g
Fibre	0.0g
Protein	0.19g
Salt	0.04g

Each 100ml portion contains

Energy	245/59	Fat	6	Sat Fat	5.50	Sugars	0.49	Salt	0.04
	3%		9%		28%		<1%		<1%

Reference Intake Of An Average Adult (8400kJ/2000kcal)

**V** Suitable for vegetarians, vegans, nut allergy sufferers, coeliacs

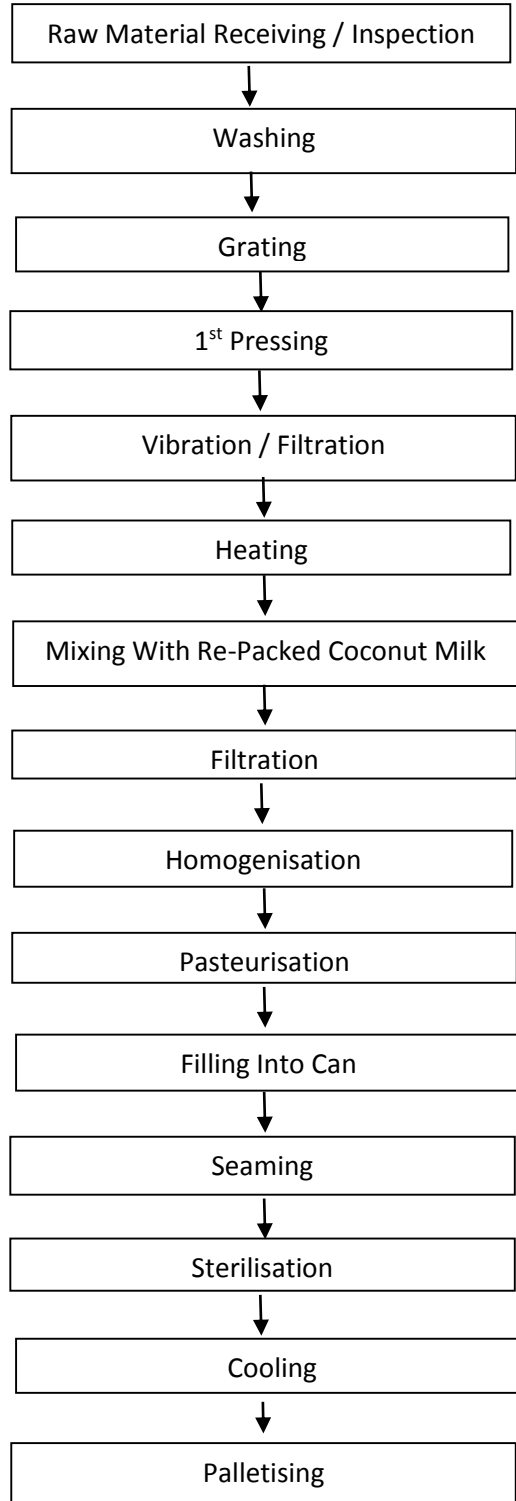
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### Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Coconut	23%	Fresh	Thailand
Water	76.467%	Purified	Thailand

Stabiliser: Guar Gum (E412)	0.4%	White Powder	India
Emulsifier: Sucrose esters of fatty acids (E473)	0.1%	White to Greyish White or Pale Yellow Powder	Japan/France
Stabiliser: Sodium Carboxymethyl Cellulose (E468)	0.05%	White Powder	France / Finland

**Typical Manufacturing Process (May Vary Slightly By Packer)**



## Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt		X
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products: Other		X
Colours - Azo		X	Phenylalanine		X
Flavouring: Natural		X	Preservatives: Natural		X
Flavourings: Artificial		X	Phosphates		X
Artificial Sweeteners		X	Aspartame		X
Glutamates		X	Polyols		X

Starch / Modified Starch		X		
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**Customer Suitability**

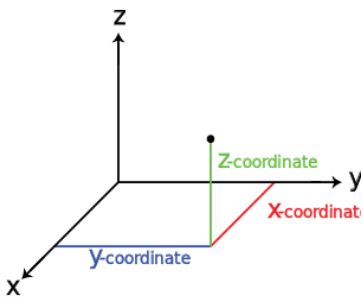
Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

**Packaging Components**

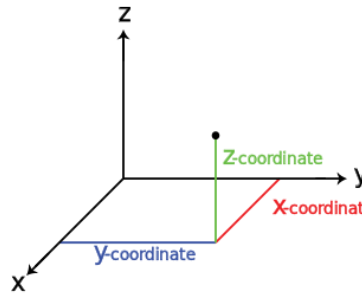
Purpose	Component Description	Quantity
Primary Packaging	Tinplate Can	12
Secondary Packaging	Cardboard Tray	1

Secondary Packaging Weight And Dimensions

Primary Packaging Weight And Dimensions



76.2	mm
76.2	mm
113	mm
55	g



311	mm
229	mm
38	mm
30	g

## Storage Information

**Temperature Range (unopened):** Ambient

**Temperature Range (opened):** 0-5°C

**Shelf life label type:** Best before

**Storage Instructions:** Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 2 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
24 months	12 months	2 days

## Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	256	of which mono unsaturated (g)	---
Energy (kcal)	61	of which poly unsaturated (g)	---
Protein (g)	0	of which trans unsaturated (g)	---
Carbohydrate (g)	1.82	Fibre (g)	0.0
of which sugars (g)	0.77	Salt (g)	0.05
of which starch (g)	---	Sodium (mg)	18
Fat (g)	6.0	Cholesterol (mg)	---
of which saturated (g)	5.53	Alcohol (g)	---

**Nutritional derived from analysis or calculation?:** Calculation

**Nutrition based on prepared/unprepared?:** Prepared

## Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	5.9 – 6.8	<5.9 or >6.8	Every Batch
Fat Content	5 – 7%	<5 or >7%	Every Batch
Sulphite Residue As SO <sub>2</sub>	Max 10ppm	>10ppm	Every Batch

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptics And Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	Thin, smooth and creamy. Some separation may occur.	Slight hint of grey, brown or yellow colour	Separation that does not disperse after mixing. Any off colours such as greys, browns or yellows.
<b>Aroma</b>	Clean, mature, ripe coconut	N/A	Any off notes such as overly earthy, green, spoiled, or tin/metal or a lack of coconut aroma
<b>Flavour</b>	Fresh, slightly sweet, rich, mature ripe coconut throughout	N/A	Any off flavours such as green notes or tin/metal notes. Also any imbalance or in coconut flavour.
<b>Texture</b>	Smooth but thin velvety texture. Coats the palate without being overly gummy and heavy.	Thick or gummy	Overly thick or gummy.

## Delivery Information

**Gross Case Weight (kg):** 5.5kg

**Gross Pallet Weight (kg):** 1010kg

**Minimum Delivery Temperature °C:** 5

**Maximum Delivery Temperature °C:** 25

**Maximum Pallet Height (mm):** 1518mm

**Units in Case:** 12

**Layers in Pallet:** 12

**Cases in Layer:** 15

## Sustainability

**Statement on Genetically Modified Ingredients:** No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

## Accreditations

**Pertinent Legislation:** Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food, Food Information to Consumers (1169/2011), Food Additives Legislation (1333/2008)

## GS1 Specific

**Information Provider:** 5021006000004

**Target Market:** United Kingdom

**GLN of Brand Owner:** 5021006000004

**Handling Instructions Code:** AMBIENT FOODS

**Brand Owner Name:** Ivory and Ledoux

## History And Amendments

Date	Amendments Made	By Whom
20.04.16	New specification created	Amber Archer