

# ivoryledoux

## Product Specification

**Product Name:** Coconut Milk 15% Fat 400ml

**Product Code:** COCOMK15

### Product Details

**Legal Product Name:** Coconut Milk

**Brand Name:** Fontinella

**Marketing Description:** Coconut Milk 15% Fat

**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:** 5021006034153

**Case barcode:** 05021006034160

### Labelling

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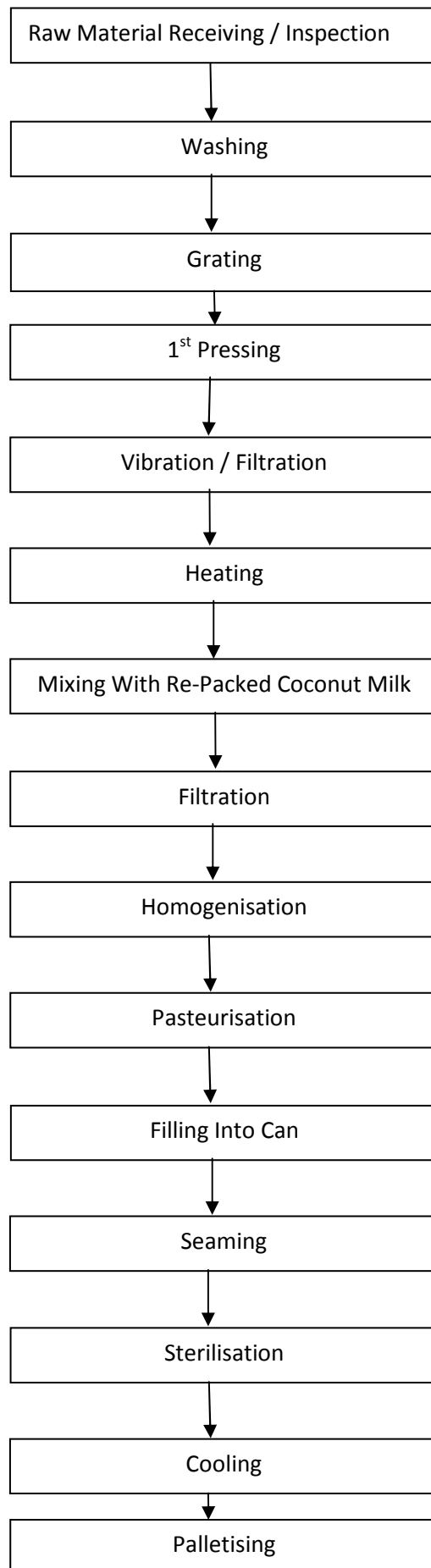
### Ingredients

| Ingredient                     | % Breakdown | Quality/Grade | Country of Origin |
|--------------------------------|-------------|---------------|-------------------|
| Coconut                        | 52.0%       | Fresh         | Thailand          |
| Water                          | 47.499%     | Purified      | Thailand          |
| Guar Gum                       | 0.4%        | White Powder  | India             |
| Sodium Carboxymethyl Cellulose | 0.05%       | White Powder  | France / Finland  |
| Polysorbate 60                 | 0.048%      | Yellow Liquid | USA               |
| Sodium Metabisulphite          | 0.003%      | White Powder  | Germany           |

Last Amended: 03/06/2014

Product Code: COCOMK15

## 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  |                                 |                             |    |

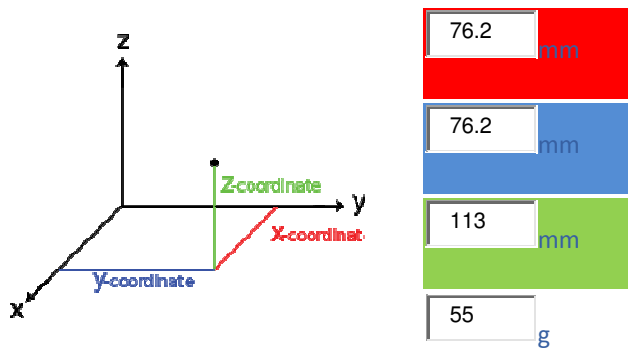
## Customer Suitability

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

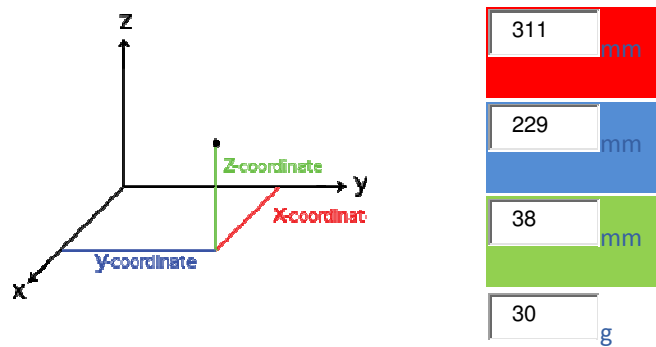
## Packaging Components

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

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



## 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)            | 624      | of which mono unsaturated (g)  | ---      |
| Energy (kcal)          | 149      | of which poly unsaturated (g)  | ---      |
| Protein (g)            | 1.0      | of which trans unsaturated (g) | ---      |
| Carbohydrate (g)       | 2.76     | Fibre (g)                      | 0.0      |
| of which sugars (g)    | 1.96     | Salt (g)                       | 0.1      |
| of which starch (g)    | ---      | Sodium (mg)                    | 40       |
| Fat (g)                | 15.0     | Cholesterol (mg)               | ---      |
| of which saturated (g) | 11.7     | 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                         | 14 – 16%  | <14 or >16%  | 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> | Thick, smooth and creamy.<br>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 strong 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 lack of coconut flavour such as too watery, overly sweet, or only a fleeting coconut flavour. |
| <b>Texture</b> | Smooth velvety texture. Coats the palate without being overly gummy and heavy. | Slightly thin, thick or gummy | Overly thin, 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.

### 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      |
|----------|---------------------------|--------------|
| 03.06.14 | New Specification Created | Nicky Martin |

Last Amended: 03/06/2014

Product Code: COCOMK15

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