

Product Specification

Product Name: Coconut Milk 18% Fat 2840ml

Product Code: COCOMK15

Product Details

Legal Product Name: Coconut Milk

Brand Name: Fontinella

Marketing Description: Coconut Milk 18% Fat

Countries of Origin: Thailand

Intrastat Tariff Code: 21069092

Declared Net Volume: 2840ml

Drained Weight: N/A

Average Net Weights T1: N/A

Average Net Weights T2: N/A

Product EAN-13: 5021006034634

Case barcode: 05021006034641

Labelling

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TBA

Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Coconut	60.0%	Fresh	Thailand
Water	39.5%	Purified	Thailand
Stabiliser: Guar Gum	0.35%	White Powder	India
Stabiliser: Sodium Carboxymethyl Cellulose	0.05%	White Powder	France / Finland
Emulsifier: sucrose esters of fatty acid	0.1%	Yellow Liquid	USA

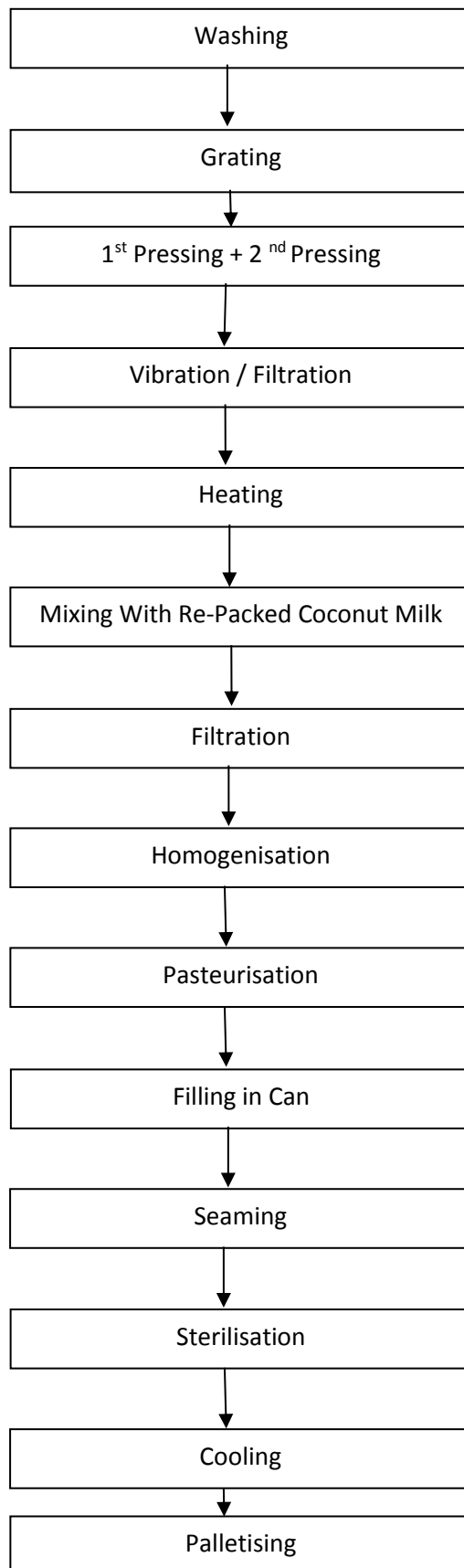
Typical Manufacturing Process (May Vary Slightly By Packer)

Raw Material Receiving / Inspection



Last Amended: 13/06/2017

Product Code: COCOMKA10



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			

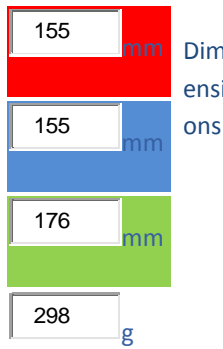
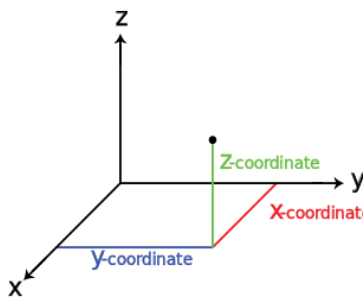
Customer Suitability

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

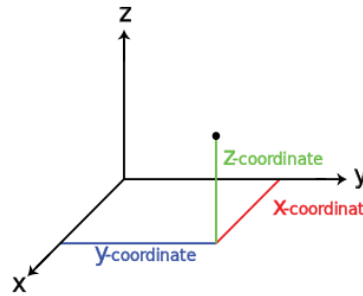
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Tinplate Can	6
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And



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)	720	of which mono unsaturated (g)	---
Energy (kcal)	172	of which poly unsaturated (g)	---
Protein (g)	0.54	of which trans unsaturated (g)	---
Carbohydrate (g)	2.02	Fibre (g)	0.0
of which sugars (g)	1.13	Salt (g)	0.106
of which starch (g)	---	Sodium (mg)	42.5
Fat (g)	18.0	Cholesterol (mg)	0
of which saturated (g)	15.4	Alcohol (g)	0

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	17 – 19%	18% +/-1	Every Batch
Sulphite Residue As SO ₂	Max 3ppm	>3ppm	Random

Microbiological Standards

Packs must be commercially sterile.

Organoleptics and Defects

	Target	Improvement Needed	Reject
Appearance	Thick, 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.

Aroma	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
Flavour	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.
Texture	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): 19.328kg

Gross Pallet Weight (kg): 1237.7kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1518mm

Units in Case: 6

Layers in Pallet: 9

Cases in Layer: 7

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.

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
13/06/2017	Specification created.	Victoria Lawrence