

ORGANIC LIQUID COCONUT

Product specifications + nutritional information

DESCRIPTION:

Cholaca Liquid Coconut is produced from select, fresh, mature coconut kernels. No additives or preservatives are used. Organic Liquid Coconut is ultra high temperature (UHT) processed and aseptically packed, to retain the quality and freshness of the organic coconuts.

INGREDIENTS:

Organic Coconut, Water

APPEARANCE:

Liquid coconut of homogeneous creamy/white color

TEXTURE:

Smooth, pourable, viscous liquid

ALLERGEN INFORMATION:

No known allergens (EU, Canada). Coconut (tree nut - US).

LOT NUMBER INTERPRETATION:

The lot code used is automatically generated through the ERP system. Lot codes are used for product traceability purposes only and there is no direct meaning to the number allocated.

CERTIFICATIONS:

Certified Organic. Certified Kosher.

PACKAGING:

20 Liters - Net wt: 20kg/44.09lb. Gross wt: 21kg/46.3lb. Bag in a box.

Box dimensions (L x W x H): 395mm x 295mm x 195mm (+/- 5mm)

Pallet configuration: 45 cases/pallet. 9 cases/layer. 5 layers/pallet.

200 Liters - Net wt: 200kg/440.9lb. Gross wt: 211.5kg/466.3lb. Rheem conical drums.

Drum size (mm): Internal D 562 +/- 3. Top x External D 585 +/- 2. Top x External H 974 +/- 4 with lid.

NUTRITIONAL INFORMATION

Average analysis for 100g.

Calories	238 kcal
Total Fat	216 kcal
Saturated Fat	22 g
Trans Fat	0 g
Cholesterol	0 g
Sodium	<0.01g
Total Carbohydrate	3.5 g
Dietary Fiber	0 g
Total Sugar	0.7 g
Added Sugar	0 g
Protein	2 g
Vitamin D	0 mcg
Calcium	16 mg
Iron	1.6 mg
Potassium	263 mg
Vitamin C	2.8 mg
Vitamin A	0mg



PROPER STORAGE

Cholaca Liquid Coconut must be stored in a clean, dry place, away from direct sunlight, at 68°F-86°F (20°C-30°C). Please note that product separation may occur when stored under refrigerated conditions. We always recommend shaking the bag well before use.

DO NOT FREEZE PRODUCT.

Once opened, it is

recommended to use product all at once.

Best-by dates are based on proper handling and storage conditions.

MICROBIOLOGICAL, CHEMICAL AND PHYSICAL CHARACTERISTICS

MICROBIOLOGICAL CHARACTERISTICS	SPECIFICATION	UNIT OF MEASURE	METHOD
Total Viable Count	Negative	CFU/g	Sri Lanka Standard 516;1

CHEMICAL - PHYSICAL CHARACTERISTICS	TOLERANCE	UNIT OF MEASURE	METHOD
Appearance, flavor, aroma	Match Standard	Pass/Fail	Sensory Evaluation
Fat	23-25	%	Gerber Method
Total Solids	26-30	%	Drying Method
pH	5.9-6.3	-	pH meter
Aflatoxin	<20ppb (negative)	ppb (ug/kg)	-