

COCONUT MILK	The product is a creamy white, sterilized and homogenized from the natural extract of coconut kernel. It is UHT (Ultra High Temperature) processed and aseptically packed. Ingredient: fresh coconut milk and stabilizers (Xanthan Gum E415; Guar gum E412; Carrageenan E 407).									
1. Chemical characteristics	<p>Brix > 4</p> <p>PH: 6,0 – 6,5</p> <p>Free fatty acid (Lauric acid of extracted oil) 0,10% maximum</p> <p>Dry Matter 28%-32%</p> <p>Fat content 24.0% ± 1%</p>									
2 Physical characteristics	<p>Appearance: creamy</p> <p>Colour: white</p> <p>Aroma: typica, free from foreign or objectionable flavour/odour</p> <p>Taste: typical</p> <table border="1" data-bbox="555 943 1331 1070"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials				Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
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3. Microbiological characteristics	Commercially sterile									
4. Pesticides and Heavy metals	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins.) within the European directives and regulation limits.									
5. Packaging	<p><i>Primary packaging:</i> Aseptic bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments.</p> <p><i>Secondary packaging:</i> open steel drums (eventually)</p> <p>Pallettization: Epal pallet 80x120cm.</p>									
6. Net weight	20kg - 240kg									
7. Shelf life	15 months after production date									
8. Storage	<p>Ambient Temperature (25-30°C)</p> <p>Do not freeze (less than 4°C) wich will cause irreversible separation of the product.</p>									
9. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free									
Rev.										
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