



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-207	Revision:	9	Date:	6 th August 2020
Reviewed by:	Aleksandra Rybicka		Approved by:	Ehsan Rezaei	

KTC COCONUT MILK

Description

Smooth, creamy and homogenous liquid coconut milk. Coconut milk is used as an ingredient in a variety of dishes and drinks. It may be used to impart a coconut flavour in curries and sauces, it also tempers the heat of hot spices.

Country of Origin

Thailand

Legal ingredients declaration

Coconut Extract 54.55%, Water, Stabilizers: Guar Gum (E412), Xanthan Gum (E415), Emulsifier: Polysorbate 60 (E435)

Additives and Processing Aids

<i>Additive name</i>	<i>E number</i>	<i>Function</i>	<i>Country of origin</i>	<i>Level</i>
Guar Gum	E412	Stabiliser	Thailand	0.3%
Xanthan Gum	E415	Stabiliser	Thailand	0.1%
Polysorbate 60	E435	Emulsifier	Thailand	0.05%

Organoleptic

Appearance	<i>Homogenous liquid</i>
Aroma	<i>Natural of coconut milk</i>
Flavour	<i>Characteristic of coconut</i>
Texture	<i>Smooth</i>
Colour	<i>White colour</i>



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Physical and Chemical Data

Parameter	Units	Limits	Method
pH		6.0 – 7.0	AOAC (2005)
Fat	%	11 – 13	Gerber Kohler
SO ₂	ppm	<10	Test KIT
TTS (°Brix)	%	2.0 – 5.0	

Allergens and sensitive ingredients

Free From	Component(s) and derivatives
Yes	Nuts - (<i>almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof</i>) * Coconut is botanically classified as a fruit, not a nut.
Yes	Azo Colours
Yes	Celery and products thereof
Yes	Cereals containing gluten and products thereof
Yes	Crustaceans and products thereof
Yes	Egg and products thereof
Yes	Fish and products thereof
Yes	Lupin and products thereof
Yes	Milk and dairy products
Yes	Molluscs and products thereof
Yes	Mustard seeds and products thereof.
Yes	Other seeds and products thereof
Yes	Peanuts and products thereof
Yes	Processing aid(s)
Yes	Sesame seeds and products thereof
Yes	Soybeans and products thereof
Yes	Sulphur Dioxide and Sulphites at level above 10mg/kg or litre expressed as SO ₂ .
Yes	Yeast & Yeast derivatives



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Nutritional Information

Nutritional Information	Average value in 100g
Energy	451 kJ /109 kcal
Fat	11g
Of which saturates	9.7g
Carbohydrate	2.2g
of which sugars	1.3g
Fibre	0.0g
Protein	<0.5g
Salt	0.05g

Recommended daily intake per 100g

Nutrient	RDI	Value per 100g	%
Kilojoules (kJ)	8400	451kJ	5%
Calories (kcal)	2000	109kcal	5%
Fat (g)	70	11g	16%
Saturates (g)	20	9.7g	48%
Sugars (g)	90	1.3g	1%
Salt (g)	6	0.05g	<1%

Microbiological Standards

Type of microorganism	Typical analysis	Method
Sterility test	Negative	TIS 335 (1980)
Coliforms	< 3	BAM (2002) Chapter 4
<i>Escherichia coli</i>	Not detected	BAM (2002) Chapter 4
Yeasts	Not detected	BAM (2001) Chapter 4
Moulds	Not detected	BAM (2001) Chapter 18



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Food Intolerance Data

Suitable for:

- | | |
|-----------------------|-------------|
| Lactose intolerance | Coeliacs |
| Vegans | Kosher Diet |
| Vegetarians | Muslim Diet |
| Ovo-lacto vegetarians | Halal Diet |
| Diabetics | |

General Information

- Shelf Life** 24 months from date of production if kept unopened in manufacturers packaging.
- Storage Conditions** Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.
- Storage condition after opening** 2 days if stored at temperature below 5°C
- Minimum Durability expressed as** Best Before End: Month Year
- Production Code expressed as** DIF 1234 567
where:
 DIF Supplier code
 1234 Production code date
 567 – product code
- Packaging** Product is available in:
 12x400ml (6100)
 6x4x400ml (6102)




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GM Labelling

Product does not contain any genetically modified ingredients.

Approval

<p>Signature of Acceptance for KTC (Edibles) Limited</p> <p>Name: Aleksandra Rybicka</p> <p>Signature: </p> <p>Date: 6th August 2020</p>	<p>Signature of Acceptance for Customer</p> <p>Name:</p> <p>Signature:</p> <p>Date:</p>
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