

Organic Coconut Sugar (TI5296)

Product description:

Product name	Organic Coconut Sugar
Botanical name	Cocos nucifera
Country of origin	Indonesia
Country of processing	Indonesia
Process description	Organic coconut sap is boiled, grind, dried and becomes granulated coconut sugar. It is then packed and stored. As the product is hygroscopic, the product may clump.

Ingredient declaration:

Coconut sugar

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Coconut sugar	Ingredient	100	Indonesia

Organoleptic parameters:

Consistency / Texture	Granulated texture
Colour Yellow – golden/red brown	
Flavour / Odour	Typical for coconut palm sugar, no off taste

Physical parameters:

	Glass, stones, metals, sharps ≥ 2,0 mm	Target absent	
	Glass, stones, metals, sharps ≥ 7,0 mm	Absent	
Foreign materials	Other foreign materials < 7,0 mm	< 0.25 % (w/w)	
	(insect parts, sugar lumps,)	≤ 0,25 % (w/w)	
	Other foreign materials ≥ 7,0 mm	Absent	
Alive infestation		Nil	

Chemical parameters:

Moisture	≤ 3	%	
Aflatoxin B1	≤ 2	ppb (µg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 4	ppb (µg/kg)	ISO 16050
Heavy metals	According to EU legislation		

Microbiological parameters

Total plate count	≤ 100.000	cfu/g	ISO 4833
Yeast	≤ 1.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 1.000	cfu/g	ISO 21527-1 or 2
E. coli	Less than 10	cfu/g	ISO 16649-1 or 2
Salmonella spp.	Absent	25 gram	ISO 6579-1

TI5296_Organic Coconut sugar_	_C2222 C3576
-------------------------------	--------------

Nutritional parameters:

per 100 gram based on literature (may vary with the season)

Energy	1.610	kJ
	385	kcal
Fat	< 0,1	g
Saturated	< 0,1	g
Carbohydrate	93,5	g
Sugars	82,4	g
Fibre	1,9	g
Protein	1,5	g
Salt	0,36	g

Product claims:

Yes		
No	(level (Bq): -	
Yes	(in accordance with EU legislation)	
No	(Depends per supplier)	
Yes		
Yes		
No	(Depends per supplier)	
	No Yes No Yes Yes	No(level (Bq): -Yes(in accordance with EU legislation)No(Depends per supplier)YesYes

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply * Product is manufactured without genetic modification directly or indirectly.

Storage conditions:

	Temp : 5 - 15°C
Optimum storage conditions	R.H. : 55 - 65 %
	Keep cool and dry; hygroscopic product
Shelf life (after production)	24 months

Packaging:

Direct contact material	Type: bag Material: food grade plastic
Indirect contact material	Type: box Material: cardboard
	Attention: desiccant silica gel present (depends per supplier)
Weight per colli (net.)	20 kg

Intended use:

Ready to eat

Allergen information

<u>Alergens:-</u> When purchased in bulk siz When purchased in quantities t		-				
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.