ĐỊNH PHÚ MỸ Coconut	PRODUCT SPECIFICATION	
	Vegan coconut milk powder F1.5 Fat 30%	

COMPANY DETAILS

Name	Dinh Phu My Coconut Co., Ltd
Address	AII/15 Giao Long Ind Zone , Chau Thanh Dist.,Ben Tre Province, Viet Nam.
System Certificate	BRC, ISO 22000:2005, HACCP, GMP, KOSHER , HALAL.

PRODUCT DETAILS

Product	Coconut Milk Powder – HS code: 11063000 
Description	Our coconut product is made from selected and fresh coconut in Ben Tre province – a famous land of coconut in Vietnam. Coconut milk powder is a white and instant powder; made by spray dried
Ingredient Statement	Coconut milk (51 %), Tapioca maltodextrin (48 %), and Gum acacia (1 %)
Intended Use	Coconut milk powder is an ingredient pastries and other bakery products or it can be mixed with coffee to get coconut flavor. Other uses: curries, smoothies, sweets, pastries and ice-cream
Packing	100g/packet to 15 kg/carton
Storage	Recommended temperature range from 5 to 35°C. Product is hardened in low temperature under 25°C Store in door–free area, out of sun light and away from walls. Avoid storage in high moisture areas
Preservation	No preservatives are used
Shelf life	Best to use within 12 months from production datein polyethylene bags Best to use within 24 months from production date in aluminium bags

ORGANOLEPTIC PARAMETERS

	PRODUCT SPECIFICATION
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Parameter	Tes Method	Limits/Specifications
Color	Visual Inspection	White
Taste	Tasting	Characteristic coconut taste
Odor	Visual Inspection	Characteristic coconut aroma
Texture	Visual Inspection	Fine, Instant powder

CHEMICAL, PHYSICAL&MOCROBIOLOGICAL PARAMETERS

Chemical Parameters

Parameter	Tes Method	Limits/Specifications
Moisture	FAO FNP 14/7 (p.205)-1986	3 %
Total fat	FAO FNP 14/7 (p.212)-1986	30% (3% more or less)
Free fatty acid		0.15 %
pH		6-7

Physical Parameters

Parameter	Tes Method	Limits/Specifications
Color	Visual inspection	White
Flavor and Aroma	Tasting	Mild and fresh coconut

Microbiological Parameters

Parameter	Tes Method	Limits/Specifications
Total plate count	ISO 4833-1 : 2013	<50,000 cfu/g
Coli form count	ISO 4832 : 2006	<10 cfu/g
Total Yeast	ISO 21527-2 : 2008	<100 cfu/g
Total Mold	ISO 21527-2 : 2008	<100 cfu/g
Salmonella	ISO 6579: 2002/Amd.1 : 2007	Negative
Escherichia coli	ISO 16649-2 : 2001	Negative

NUTRITION

(Typical Value)

Serving size 100g	Per 100g
Energy	560 kcal
Total fat	34.0 g
Saturated fat	32.0 g
Trans fat	0g
Cholesterol	0 mg
Carbohydrate	58.0 g
Dietary Fibers	0 g
Sugar	14.0 g
Protein	4.0 g