



PRODUCT SPECIFICATION



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PRODUCT

COCONUT MILK POWDER – GF | VEGAN PHILIPPINES

CMP15P

Product Description	Coconut Milk Powder - GF Vegan - Philippines
Primary Country of Origin	Philippines, other components are from USA and South Korea
Ingredients	Coconut Milk 90%, Maltodextrin (1400) 8%, Modified Food Starch (1450) 2%
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Halal, Kosher
Production Statement	Coconut Milk Powder is a premium quality product made freshly squeezed coconut milk combined with natural stabilizers to facilitate spray drying. It is a unique product, shelf stable, gluten and dairy free, easy to use, developed and perfected to address the need of manufacturers, institutional and busy homemakers.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input checked="" type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	2896.76 kJ
Protein	11.41 g
Fat Total	64.19 g
- Saturated	0 g
- Transfat	
- Polyunsaturated	
- Monounsaturated	
Cholesterol	0 g
Carbohydrates	19.28 g
- Sugars	19.28 g
- Dietary fibre, total	0 g
Sodium	692 mg
Potassium	499 mg
Gluten	#ND

Vitamins	Vitamin A	not detected	Minerals	Calcium	52.6 mg
	Vitamin C	0.8 mg		Iron	1.55 mg
	Vitamin D	0.0 ug			

ANALYTICAL SPECIFICATIONS

Organoleptic	Flavor/Aroma	Characteristic coconut flavor and aroma
	Color/Appearance	Creamy White
	Taste	Characteristic coconut taste

Physical	Color and Appearance	Creamy white powder	Chemical	Moisture	2.5% max.
				Fat Content	60% min. 70% max.
				FFA (oleic)	0.15% max.
				% Free oil	3.00% max.

Microbiological	Standard Plate Count	5,000 cfu/g max.
	Mold Count	100 cfu/g max.
	Yeast Count	100 cfu/g max.
	Enterobacteriaceae	100 cfu/g max.
	Total Coliform Count	<11 MPN/g
	S. aureus	<10 S.aureus/g
	Salmonella	Not Detected
	E. coli	<3 MPN /g

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	24 months from time of manufacture
Storage	Should be stored in a cool, clean and dry place 15 – 21 °C. Reseal the package tightly when the product is not completely used up.
Packaging	15 kg bag
Units Per Pallet	40
Pallet Weight	650 kg

Approved by

Y. Ryan – Version 2. 03/2023

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