ORGANIC COCONUT BUTTER

PRODUCT

100% Organic Coconut Butter (Creamed Coconut), Finely ground past of desiccated coconut.

INGREDIENT

100% white coconut kernels, No additives.

PROCESSING

Coconut deshelling, pairing, white kernel, Disintegrating, Drying, Grinding, Packing.

ORGANOLEPTIC PROPERTIES

Creamy white, Fine cream with distinct aroma and flavor of coconut butter.

QUALITY ASPECTS

Moisture value	2.0 % max
FFA Value (as a Lauric acid)	0.15 % max
рН	5 - 6.3
Total fat	65.0min

MICROBIAL ASPECTS

Total plate count	< 1x10 ⁴ CFU/g
Yeast and mold count	< 400 CFU/g
Coliform count	< 10 CFU/g
E.coli count	0 CFU/mL
Salmonella	0 CFU/mL

NUTRITIONAL ASPECTS

2763KJ
660Kcal
7g
24g
7g
16g
65g
57g
8g
37g



PRODUCT IS FREE FROM FOLLOWING **ALLERGENIC SUBSTANCE**

Milk & Derivatives, Soya & Derivatives, Wheat & Derivatives, Sulphur Dioxide, Natural Colors, Benzoates, Artificial Colors, Additives, Natural flavors, GMO, Artificial flavors, Irradiated, Egg & Derivatives, RBD, Nut and Derivatives, Nut oil, Animal/Fish Products, Peanut oil, BHA/BHT, Sesame-oil

PRODUCT IS ACCEPTABLE FOR

Vegetarians, Vegans, Lacto-vegetarians, Lactose Intolerants, Kosher and Halal

PRODUCT ACQUIRED

BRC Food, ISO 22000, USDA Organic, EU Organic, JAS Organic, Kosher, Halal and Fair trade

PACKAGING

Glass bottles, Glass jars, Plastic Bottles, Plastic jars, PET bottles, IBC, Steal drums

STORAGE & SHELF LIFE

Store in a cool, dry place away from direct sunlight Creamed Coconut is ambient stable. It is solid as butter at temperature below 24°C Creamed Coconut melts at temperature exceeding 24°C. This is reversible and should not affect the organoleptic quality. Product get 2 years of shelf life from the date of manufacture.

















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