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	COCONUT MILK	ED No: 02
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1. PRODUCT NAME

COCONUT MILK

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Coconut milk of the species *Cocos nucifera* L. is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids evenly distributed. The product is hermetically sealed in a can. No sweetener is added.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Coconut cream powder, Endosperm (kernel) of coconut palm (*Cocos nucifera* L.), Water
Optional: Coconut water, Maltodextrin, Sodium caseinate

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.
- Commercial sterility n=6; c=0; m = M = Commercially sterile

6. CHEMICAL CRITERIA

PARAMETER	LIMITS
Moisture content	≤ 87.3 % (m/m)
Total Solids	12.7 - 25.3 % (m/m)
pH (min)	≥ 5.9
Fat (min)	≥ 10 % (m/m)
Non-fat Solids(min)	≥ 2.7 % (m/m)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Uniform, opaque, milky-white.
Flavour and odour	Shall be fresh coconut flavour and aroma.
Foreign matter	Absent
Minimum fill	Not less than 90% v/v of the water capacity of the container.

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Storage and Transport Temperature

15°C to 25°C

8. CONTAMINANTS

8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	151 kcal
Proteins	1.4 g.
Carbohydrates	1.7 g.
Fats	15.7g.

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (Food Grade) that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 ml to 1 lt
Warranty at delivery location	Minimum 4 Months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 240-2003 STANDARD FOR AQUEOUS COCONUT PRODUCT

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"