

ORGANIC COCONUT TREACLE

PRODUCT SPECIFICATION (Spec No: 5.2)

PRODUCT

Organic Coconut Treacle is produced by boiling coconut sap which is extract from coconut blossoms, Coconut treacle is one of the healthiest substitutes for refined or processed sweeteners and bee honey.

INGREDIENTS

100% Organic Coconut sap

PACKAGING

Glass jars jars - 200ml, 300ml, 500ml, 1000ml & 1500ml or Bulk packing - 5Lt, 10Lt, 20Lt pp bucket

STORAGE

Cool and dried storage condition

SHELF LIFE

24 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP, USDA, EU Organic

PHYSICAL & CHEMICAL PROPERTIES

Parameter	Limits/Specification
Density	1.45Kg/L
Glycemic index	35
Brix (Refractor meter) value	80% to 85%
pH value	4.7- 6.3
Preservatives and Additives	None
Pesticides and Heavy metal residues	None

ORGANOLEPTIC PARAMETERS

Parameters	Test Method	Limits/Specification
Colour	Visual	Brown
Taste	Sensorial	Characteristic of coconut
Form	Visual	Liquid

MICROBIOLOGICAL PROPERTIES

Parameter	Test Method	Limits/Specification
Total Plate Count (cfu/g)	SLS 516:part 1:2013	< 100
Yeast & Mold count (cfu/g)	SLS 516:part 1:2013	< 10
<i>Escherichia coli</i>	SLS 516:part 12:2013	Absent
<i>Salmonella</i> spp.	SLS 516:part 5:2013	Absent
Total coliform	SLS 516:part 3 Sec 1:2013	Absent

NUTRITION FACTS

4 servings per container

Serving size (50g)

Amounts Per Serving

Calories 180Kcal

% Daily Value

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 66.5mg 3%

Total Carbohydrates 44g 15%

Dietary Fiber 0g 0%

Total Sugar 43g

Protein 0g 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2, 000 calories a day is used for general nutrition advice.

Prepared By	Sanduni Sithara – Research and Development Executive
Seconded By	Angela Jayatilake – Director Marketing and Administration
Recommended By	Shehan Marthris – Director Production and Sales
Approved By	Peter Jayatilake – Managing Director