

ORGANIC COCONUT AMINOS - TERIYAKI

PRODUCT SPECIFICATION (Spec No: 6.2)

PRODUCT

Dark, rich, salty and slightly sweet coconut aminos is made using coconut sap, coconut treacle, and chili, blended with sea salt and naturally aged. This product is produced and processed under hygienic conditions. The product is not irradiated or produced with genetically modified materials.

INGREDIENTS

Coconut Vinegar, Coconut Treacle, Sea Salt, onion, garlic, ginger, bird eye chili

PACKAGING

250ml & 375ml glass bottles

STORAGE

Store in a cool, dry place

SHELF LIFE

24 months from date of manufacture

PRODUCT ACQUIRED

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

ORGANOLEPTIC PARAMETERS

Parameter	Test Method	Limits/Specification
Colour	Visual	Dark brown
Taste	Sensorial	Salty, tangy and slightly garlic and sweetness after taste

NUTRITION FACTS

3 servings per 250ml container

Serving size (100g)

Amounts Per Serving

Calories 93.9Kcal

% Daily Value

Total Fat 0.7g 1.07%

Saturated Fat 0.6g 3%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 710mg 29.5%

Total Carbohydrates 20.3g 6.76%

Dietary Fiber 0.63g 2.52%

Total Sugar 17.2g

Includes 12g Added Sugars 24%

Protein 1.6g 3.2%

*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.

PHYSICAL & CHEMICAL PROPERTIES

Parameter	Limits/Specification
pH	2.0 – 3.5
Salt as sodium Chloride percentage by mass max	1 – 10% (According to customer requirement)
Brix	30
Moisture Content	>90%
Total Plate Count (cfu/g)	<100
E. Coli (cfu/g)	Negative
Salmonella(cfu/g)	Negative

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