



**EXTERNAL DOCUMENT**


Coconut Cream Tetra Pack 1L -New



**Core Details**

|                               |                                  |
|-------------------------------|----------------------------------|
| <b>Brand</b>                  | Garden Supreme                   |
| <b>Product</b>                | Coconut Cream Tetra Pack 1L -New |
| <b>Riviana Product Number</b> | 2470011                          |
| <b>APN</b>                    | 9300602349448                    |
| <b>TUN</b>                    | 19300602349445                   |

## Product Information

|                                |   |
|--------------------------------|---|
| <b>Organoleptic properties</b> | <p>Coconut cream is the emulsion extracted from the kernel of coconut palm and the addition of water and thickeners. The cream is a free flowing homogenous liquid, with fat solidification present on the top of the liquid portion. The texture should smooth and free from fibre and residues from the coconut. The cream is white to off white in colour and has a strong coconut flavour. Free from off or objectionable odours.</p> |
| <b>Appearance</b>              | <p>Grid 1cm X 1cm.</p>   |

## Ingredients

|                                 |   |
|---------------------------------|---|
| <b>Ingredient List on Label</b> | Coconut Cream (74%), Water, Thickener (415) |
|---------------------------------|---|

## Nutritional Information

|                     |   |                                    |
|---------------------|---|------------------------------------|
| <b>Serving Size</b> | Servings per package: 5<br>Servings size: 200mL |                                    |
|                     | <b>Average Quantity Per Serving</b>             | <b>Average Quantity Per 100 mL</b> |
| <b>Energy</b>       | 1732 kJ   | 866 kJ                             |
| <b>Protein</b>      | 4.2 g   | 2.1 g                              |
| <b>Fat - total</b>  | 41.2 g  | 20.6 g                             |
| <b>-- Saturated</b> | 39.0 g  | 19.5 g                             |
| <b>Carbohydrate</b> | 8.0 g   | 4.0 g                              |
| <b>-- sugars</b>    | 3.4 g   | 1.7 g                              |
| <b>Sodium</b>       | 24 mg   | 12 mg                              |

## Allergens

|                             |        |
|-----------------------------|--------|
| Allergen Statement on Label | Absent |
|-----------------------------|--------|

## GM & Irradiation

|             |  |
|-------------|--|
| GMO         | This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM). |
| Irradiation | This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).         |

## Dietary Compliance

|            |               |
|------------|---------------|
| Kosher     | Certified     |
| Halal      | Certified     |
| Organic    | Not certified |
| Vegetarian | Suitable      |
| Vegan      | Suitable      |

## Country of Origin

|                    |                      |
|--------------------|----------------------|
| Statement on Label | Product of Indonesia |
|--------------------|----------------------|

## Storage & Shelf Life

|  |                              |
|--|------------------------------|
| Storage Conditions (unopened)  | Cool dry conditions          |
| Storage Conditions (opened)  | Refrigerate at or below 4°C. |
| Shelf Life (unopened)  | 18 months                    |
| Shelf Life (opened)  | Within 3 days                |
| Date Coding Required. Nominate 1<br>(Use-by, Best Before, Unique Identifier) | Best Before                  |

## Coding

|                            |   |
|----------------------------|---|
| Inner coding - example     | BEST BEFORE: 20181210 D 10:11:12  |
| Inner coding - Explanation | 20181210=YYYY/MM/DD (BB: 10/12/2018) D=Time (HH:MM:SS). Product has 18 month shelf life, therefore, date of production is 10 June 2017. |
| Inner coding - Position    | Top of tetra pack   |
| Inner coding - Type        | Inkjet  |
| Outer coding - example     | BEST BEFORE: 20181210   |
| Outer coding - Explanation | 20181210=YYYY/MM/DD (BB: 10/12/2018) Product has 18 month shelf life, therefore, date of production is 10 June 2017.                    |
| Outer coding - Position    | Side of carton  |
| Outer coding - Type        | Inkjet  |

## Physical Properties

|                                |                                 |
|--------------------------------|---------------------------------|
| <b>Net Volume Limits</b>       | 1 L (min)                       |
| <b>Net Volume Method</b>       | Volumetric measurement          |
| <b>Specific Gravity Limits</b> | 1.02 – 1.05 g/L (at 20°C)       |
| <b>Specific Gravity Method</b> | Volumetric & weight measurement |

## Microbiological Properties

|                                    |             |
|------------------------------------|-------------|
| <b>Standard Plate Count Limits</b> | < 10 cfu/g  |
| <b>Standard Plate Count Method</b> | AS 5013.1   |
| <b>Yeast and Moulds Limits</b>     | < 100 cfu/g |
| <b>Yeast and Moulds Method</b>     | AS 5013.29  |

## Chemical Properties

|                                      |  |
|--------------------------------------|--|
| <b>pH Limits</b>                     | 6.0 (min)  |
| <b>pH Method</b>                     | AOAC 981.12                                      |
| <b>Brix° Limits</b>                  | 5.3 (min)  |
| <b>Brix° Method</b>                  | AOAC 932.15                                      |
| <b>Moisture (%) Limits</b>           | 74.6 min (74.6 max – codex)                      |
| <b>Moisture (%) Method</b>           | AS 2300.1.1                                      |
| <b>Fat (% m/m) Limits</b>            | 20+/-1   |
| <b>Fat (% m/m) Method</b>            | AOAC 922.06                                      |
| <b>Non-Fat Solids (% m/m) Limits</b> | 5.4 (min)  |
| <b>Non-Fat Solids (% m/m) Method</b> | TBA  |
| <b>Total Solids (% m/m) Limits</b>   | min 25.4%  |
| <b>Total Solids (% m/m) Method</b>   | TBA  |
| <b>Pesticides* Limits</b>            | < Maximum Residue Limit Refer to FSANZ Std 1.4.2 |
| <b>Pesticides* Method</b>            | 04-048 Pesticides in Food by GC/MS               |

## Preparation & Cooking Instructions

|                             |              |
|-----------------------------|--------------|
| <b>Preparation Required</b> | Ready to use |
| <b>Cooking Instructions</b> |              |

### Miscellaneous

|                                    |                        |
|------------------------------------|------------------------|
| <b>Other information for label</b> | Shake well before use. |
|------------------------------------|------------------------|

### Packaging - Marketing

|                             |  |
|-----------------------------|--|
| <b>Carton Configuration</b> |  |
| <b>Pallet Configuration</b> |  |

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