

GENERAL INFORMATION

Version:	01	Date	3-11-2024
Completed by			
	Position	Quality Assurance Manager	

Product name + Commodity N°	Coconut paste	00114K
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Certificate	IFS wholesale
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PRODUCT CHARACTERISTICS

General

Origin	Non EU
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Product denomination (legal name)	English	Coconut paste
Description of the process	Coconut paste is made by grinding dried coconut meat into a smooth, creamy consistency.	

List of ingredients In descending order by magnitude of weight	Components	% in the recipe	Functionality*	Country of origin
	1. Coconut	100	Raw material	Non EU
	2.			
	3.			
	4.			

Analytical / Organoleptical values

Organoleptic	
Color and appearance	Creamy colour. At room temperature, typical for a paste, creamy, spreadable.
Flavour and aroma	Characteristic for coconut, slightly sweet,

Chemical	Minimum	Maximum
Moisture (w/w)		0.10 %
Free fatty acid (as lauric acid)		0.20 %
Peroxide value		3.0 meq/kg
Iodine value	4.1 %	11.0 %
Benzo(a)pyrene		< 1 µg/kg
Aflatoxin B1		< 2 µg/kg
Aflatoxin total (B1, B2, G1, G2)		< 4 µg/kg
Heavy metals		
Arsenic		< 0.1 mg/kg
Iron		< 5.0 mg/kg
Lead		< 0.1 mg/kg
Cadmium		< 0.05 mg/kg

Fatty acid composition (%)	Minimum	Maximum
Caproic acid (C6:0)	0.1	0.95
Caprylic acid (C8:0)	4.0	10.0
Capric acid (C10:0)	4.0	8.0
Lauric acid (C12:0)	45.0	56.0
Myristic acid (C14:0)	16.0	21.0
Palmitic acid (C16:0)	7.5	10.2
Stearic acid (C18:0)	2.0	4.0
Oleic acid (C18:1n9c)	4.5	10.0
Linoleic acid (C18:2n6c)	0.70	2.5

Microbiological	Maximum
Aerobic plate count	<100 cfu/ml
Coliforms	<10 cfu/ml
Yeast and Moulds	<10 cfu/ml
E.coli	Negative
Salmonella	Negative

Packaging	
	3 kgs bukets

Shelf life	10 months under below mentioned conditions in closed packaging
Storage conditions	Store in cool and dry place. Do not store in direct sunlight. Solidifies at temperature below 25°C.

ADDITIONAL INFORMATION

Nutritional information

☐ Not available

☒ Available

Based on supplier information (2020)

Per ☐ 100 ml ☒ 100 g

Energy	2760	kJ
	670	kcal
Total proteins	6,9	g
• % vegetable source	100	
• % animal source		
Available carbohydrates	7,4	g
• sugars	7,4	g
• starch		g
• polyols		g
Dietary Fibre	16,3	g
Total content of fat	-	g
• % vegetable	100	
• % animal		
• saturated fatty acids	57,2	g
• mono-unsaturated fatty acids	-	g
• poly-unsaturated fatty acids	-	g
• cholesterol	-	mg
• trans-fatty acids	-	g
Calcium (Ca)		mg
Iron (Fe)		mg
Magnesium (Mg)		mg
Phosphorus (P)		mg
Sodium (Na)		mg
Potassium (K)		mg
Zinc (Zn)		mg
Copper (Cu)		mg
Manganese (Mn)		mg
Selenium (Se)		mcg
Sodium chloride (Sodium x 2,5)		mg

Allergen information

Nr.	Allergen*	Used as an ingredient:
		No / Yes
1.	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No
2.	Crustaceans and products thereof	No
3.	Eggs and products thereof	No
4.	Fish and products thereof	No
5.	Peanuts and products thereof.	No
6.	Soybeans and products thereof.	No
7.	Milk and products thereof (including lactose)	No
8.	Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No
9.	Celery and products thereof.	No
10.	Mustard and products thereof.	No
11.	Sesame seeds and products thereof.	No
12.	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	No
13.	Lupin and products thereof.	No
14.	Molluscs and products thereof.	No

* Mentioned in appendix II of EU regulation 1169/2011

GMO declaration

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	No	
	<input type="checkbox"/>	Yes	Specifically:

Irradiation

Is the product irradiated or have irradiated ingredients or components thereof been used:	<input checked="" type="checkbox"/>	No	
	<input type="checkbox"/>	Yes	Specifically:

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.




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