Sandhurst Fine Foods
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DATE: 16/04/2025

PRODUCT SPECIFICATION: Coconut Cream 1L

PRODUCT CODE: COCOCR1L

COUNTRY OF ORIGIN: Product of Thailand.

INGREDIENTS: Coconut Extract (80%), Water, Thickener (412), Emulsifier (466).

PERCENTAGE OF AUSTRALIAN INGREDIENTS: 100%

WEIGHT DECLARATION: Net Weight: 1000 mL, Drained Weight: N/A

PACKAGING: 12 x 1000mL

SHELF LIIFE: 545 days

SHELF LIFE AFTER OPENING: Once opened refrigerate and consume within 3 days.

RECOMMENDED STORAGE CONDITIONS: Store in a cool and dry place.

MANDATORY WARNING & ADVISORY STATEMENT: Coconut milk extract 22 – 24% fat.

NUTRITION INFORMATION: Servings per package 20, Serving size: 50 mL

	Average per serve	**Average qty per 100mL**
Energy	369 kJ	737 kJ
Protein	LESS THAN 1 g	1.6 g
Fat, total	9.0 g	17.9 g
Saturated	8.0 g	15.9 g
Carbohydrate	1.1 g	2.2 g
Sugars	LESS THAN 1g	1.8 g
Sodium	10 mg	20 mg

***Information is based on average values.**

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1. PHYSICAL:

a. Taste: Typical taste of coconut, with no off after taste.

b. Smell: Pleasant smell of coconut, with no off odour.

c. Colour: White to slight gray.

d. Texture: Liquid.

2. CHEMICAL

a. pH: 6.0 – 6.5

b. Total Solid: 27.5 – 30.0 %

c. Fat: 22.0 – 24.0 %

3. MICROBIOLOGICAL

a. E. coli: < 1 cfu /mL

b. Yeasts & Moulds: < 1 cfu /mL

c. TPC: < 1 cfu /mL

d. Coliforms: <3 mpn /mL

e. Salmonella: Not detected /25mL

f. S. Aureus: Not detected /0.1mL

g. C. Botulinum: Not detected /1mL

4. ALLERGENS: **N/A.**

5. HALAL: Yes

6. GMO Free? Yes

7. Suitable for vegans: Yes