#### **PRODUCT SPECIFICATIONS**



Date: 22/01/21 | Edition: 01 Code: P-03.11

- 1. Product name: Organic Crystal Coconut Sugar.
- 2. Country of origin: Indonesia.
- **3. Raw materials and ingredients:** 100% Organic Crystal Coconut Sugar obtained from the cooking of the sap coconut palm flower buds. It is a natural sweetener without refinement.
- **4. Intended use of the product:** Organic Coconut Sugar is used as a sweetener. It is a product that is used as a substitute for other types of sugars.
- **5. Product sensitive or potentially sensitive personnel:** Allergen free product (Regulation Nº1169/2011). People who are intolerant to fructose should refrain from consuming coconut sugar.

Allergens	Presence	Absence
Cereals containing gluten, namely: Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:  (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof, except:  (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or isinglass used as fining agent in beer and wine		X
Peanuts and products thereof		X
Soybeans and products thereof, except:  (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources		X
Milk and products thereof (including lactose), except:  (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin  (b) lactitol		X



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Celery and products thereof  Mustard and products thereof  X  Sesame seeds and products thereof  X  Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.  Lupin and products thereof  X  Molluscs and products thereof	Nuts, namely: Almonds (amygdalus communis I.), hazelnuts (corylus avellana), walnuts (juglans regia), cashews (anacardium occidentale), pecan nuts (carya illinoinensis (wangenh.) k. koch), brazil nuts (bertholletia excelsa), pistachio nuts (pistacia vera), macadamia or queensland nuts (macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.	X
Sesame seeds and products thereof  Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.  Lupin and products thereof  X	Celery and products thereof	X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.  Lupin and products thereof  X	Mustard and products thereof	X
than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.  Lupin and products thereof  X	Sesame seeds and products thereof	X
	than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the	X
Molluscs and products thereof X	Lupin and products thereof	X
	Molluscs and products thereof	X

# 6. Organoleptic characteristics:

Colour	Golden brown
Taste	Characteristic of the product, sweet, caramelized
Texture	Powdery to crystalline
Odour	Ingredient characteristic, no unusual odours

# 7. Microbiological characteristics:

Total plate count	< 1000 CFU/g
Moulds and yeast count	< 100 CFU/g
Salmonella	Absence in 25 g
E. coli	< 10 CFU/g
Coliforms count	< 10 CFU/g

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### 8. Physico-chemical characterisitics:

Moisture	≤ 2,1%
Ash	1,4%
Mycotoxins	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.
Heavy metals	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.
GMO (Genetically Modified Organism)	The product is not subject to specific labelling in accordance with the EU legislation in the current valid version.
Pesticide residues	In accordance with the EC regulation on organic production of agricultural in the current valid version.

- 10. Shelf life: Up to twenty-four months under favourable storage conditions.
- **11. Transport and storage conditions:** The product must be transported and stored in dry, clean, cool places and avoiding exposure to sunlight.

#### 12. Logistics Information:

- Bag or box type: 20 kg sealed plastic inside carton boxes
- Pallet type: American pallet (1200x1000 mm), weight 1000 kg (40x25 kg)

<sup>\*</sup>The packaging complies with the EU legislation (Regulation N°1935/2004, Regulation N°10/2011).