



## Coconut Milk Powder

INCI: Cocos Nucifera Fruit Powder (and) Maltodextrin (and)
Sodium Starch Octenylsuccinate (Modified Food Starch)
Product ID: MILKCOCODFGFPH93

## **Specifications**

Analytical Details	Methods	<u>Specifications</u>
Appearance:	Organoleptic	Creamy White Powder
Flavor and Aroma:	Organoleptic	Characteristic; Coconut
Moisture:	AOAC 925.40	≤ 2.50%
Fat Content:	AOAC 989.05	60.00 - 70.00%
Free Fatty Acids (as Oleic):	AOAC 940.28	≤ 0.15%
Free Oil:	Spin Test	≤ 3.00%
<u>Microbiological</u>		
Standard Plate Count:	BAM Chapter 3	≤ 5000 cfu/g
Mold:	BAM Chapter 18	≤ 100 cfu/g
Yeast:	BAM Chapter 18	≤ 100 cfu/g
Enterobacteriaceae:	ISO 17024	≤ 100 cfu/g
Coliform Count:	BAM Chapter 4	< 11 MPN/g
S. Aureus:	Petrifilm	< 10 S. aureus/g
E. Coli:	BAM Chapter 4	Not Detected (< 3 MPN/g)
Salmonella:	BAM Chapter 5	Not Detected
Allergen Analysis		
Dairy:	Veratox Total Milk Allergen	Negative
	Quantitative Test (Neogen)	
Gluten:	Veratox Gliadin R5 Quantitative	Negative
	Test Kit (Neogen)	

Shelf Life: 1 Year

**Storage:** Store in a cool, clean and dry place at temperatures between

15 - 21 °C and relative humidity 50 - 60%. Avoid air exposure

as the product is highly hygroscopic.

Date: 05/20/2021

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