

## Headoffice

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# Product Specification Coconut Sugar organic

version: 1 Last revision: 11-07-2019 12:23 PM

# Description

Organic coconut juice is boiled, grind, dried and becomes granulate coconut sugar. It's than packed and stored. As the product is hygroscopic, the product may clump.

Botanical name	Cocos nucifera
Country of Origin	Indonesia
Shelf life	24 months
Storage	temp: 5-15 humidity: 55-65% keep cool and dry

Characteristics	Result
appearance	yellow-golden/red brown
Odour	typical no off smell
Flavour	typical no off taste
Texture	granulated texture

Nutritional Values	Per 100 gram
Energy	1640 kJ/ 385 kCal
Fat	<0.1 g
Saturated fat	<0.1 g
Carbohydrates	92.4 g
Sugars total	82 g
Protein.	1.9 g
Dietary fiber total	<1.7 g
Salt	0.43 g

Microbiological information	Limit
Total Platecount:	<100.000 cfu/g
Molds:	<1.000 cfu/g



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Yeast:	<1.000 cfu/g
Salmonella:	absent in 25g
E-Coli:	<10 cfu/g
Coliforms	<100 cfu/g
Moisture:	<3 %

#### **Pesticides**

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

#### Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

#### GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

### Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

#### **Animal Testing**

We confirm that we do not conduct or commission animal testing of any products.