



Coconut Milk Powder

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

Specifications

Analytical Details

Appearance:
Flavor and Aroma:
Moisture:
Fat Content:
Free Fatty Acids (as Oleic):
Free Oil:

Methods

Organoleptic
Organoleptic
AOAC 925.40
AOAC 989.05
AOAC 940.28
Spin Test

Specifications

Creamy White Powder
Characteristic; Coconut
≤ 2.50%
60.00 - 70.00%
≤ 0.15%
≤ 3.00%

Microbiological

Standard Plate Count:
Mold:
Yeast:
Enterobacteriaceae:
Coliform Count:
S. Aureus:
E. Coli:
Salmonella:

BAM Chapter 3
BAM Chapter 18
BAM Chapter 18
ISO 17024
BAM Chapter 4
Petri-film
BAM Chapter 4
BAM Chapter 5

≤ 5000 cfu/g
≤ 100 cfu/g
≤ 100 cfu/g
≤ 100 cfu/g
< 11 MPN/g
< 10 S. aureus/g
Not Detected (< 3 MPN/g)
Not Detected

Allergen Analysis

Dairy:

Veratox Total Milk Allergen
Quantitative Test (Neogen) Negative

Gluten:

Veratox Gliadin R5 Quantitative
Test Kit (Neogen) Negative

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: 06/27/2024

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