

PRODUCT SPECIFICATION

SENSORY	
Flavour	Characteristic Coconut flavor.
Texture	Smooth free flowing homogenous liquid, But in cool conditions attemperature below 20 °C, Coconut milk has tendency to solidify.
Colour	Whitish
MICROBIOLOGICAL	
TVC(/g)	Commercially sterile no viable Microorganisms Present. (cfu/ g)
Coliforms(/g)	Not Present (MPN/ g)
E.Coli(g)	Not Present (MPN/ g)
Salmonella(/ 25g)	Not Present (cfu/ 25g)
Yeast and Moulds(g)	Not Present(cfu/ g)
PHYSICAL & CHEMICAL	
Vacuum of can	Above 100 mmHg
pH	5.7 - 6.3
*Fat	17 ± 1%
*Gerber Method is used for in-house fat analysis and the product must be shaken well prior todraw a sample for fat analysis	

AVERAGE NUTRITIONAL INFORMATION***/100g	
Energy	170 kcal / 711 kJ
Total Fat	17 g
Saturated Fat	15.8 g
Monounsaturated Fat	1 g
Polyunsaturated Fat	0.2 g
Carbohydrates	2.7 g
Total Sugar	1.7 g
Total Dietary Fiber	1 g
Protein	1.4 g
Sodium	12 mg
Salt	30 mg

Cevizli Mah. Tugayyolu Cad.Ofisim İstanbul Plazaları No:20B /44-45 Kat:8 Maltepe / İSTANBUL
Tel: 0 216 969 21 14 • Faks: 0 216 969 21 15 • E-Mail: arti@artiend.com
www.artiend.com