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PRODUCT TECHNICAL SPECIFICATION

Creamed Coconut (a.k.a. Coconut Butter)

COUNTRY OF ORIGIN:	Philippines
FORMS AVAILABLE:	Organic & Conventional
INGREDIENTS:	Desiccated Coconut Meat (for the organic form) and Sodium Metabisulfite as preservative (for the conventional form)
DESCRIPTION:	By-product of the unsweetened desiccated coconut finely processed to semi-solid or shortening-like consistency. It is primarily used in confectionery items (ice cream), sauces and other similar applications where fiber and textured mouth-feel is desired. This product has an intense coconut flavor with viscosity that can be adjusted by adding water.
APPLICATIONS:	Creamed Coconut is a major cooking ingredient in dishes such as curries, desserts, and other delicacies such as puddings and rice cakes. It is also used in formulated beverage drinks such as Piña Colada, ice cream, yogurt, sauces, bakery and confectionery products, and as a flavor enhancer for dairy products.
CERTIFICATIONS:	Fair Trade, Kosher, Halal, Organic
QUALITY VALUES:	Color and Appearance: Creamy, white, smooth paste consistency. Flavor and Aroma: Typical of sweet coconut butter. Size: About 3 -20 microns
CHEMICAL VALUES:	Moisture 3.5 max. Total Fat (as is) 61 – 72% Free Fatty Acid (as lauric) 0.15% max. pH (10% dispersion) 6.1 – 6.7 Residual SO2 About 100ppm
MICROBIOLOGICAL VALUES:	Total Plate Count (cfu/g) 5,000 max. Coliform Count (cfu/g) 50 max. Molds & Yeast Count (cfu/g) <100 max E. Coli Negative Salmonella Negative
PACKAGING:	Available in the following packing size: In 20kg pail – 40 pails per pallet (USA & Canada) and 720 pails per 20' container (other countries)
STORAGE & SHELF LIFE:	Store in a clean area without direct exposure to sunlight and away from walls. Avoid storage in high moisture areas. Is stored at 12.8 ^o C and about 50% relative humidity shelf life is up to 18 months. If stored at ambient tropical temperatures 25 ^o – 30 ^o C and without direct exposure to sunlight and away from walls best to use within 12 months.

This product meets the requirements of the Philippine Bureau of Food and Drug and Government legislation as well as USDA & USFDA regulations.



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NUTRITIONAL DATA FOR Creamed Coconut (a.k.a. Coconut Butter)

One Hundred Gram Report

ANALYSIS	RESULT
TOTAL CALORIES	704.4
PROTEIN	7.1
FAT	63.6
ASH	1.8
CARBOHYDRATES	25.9
TOTAL DIETARY FIBER	13.2
TOTAL SUGARS	5.7
CHOLESTEROL	0
SATURATED FAT	60.2
MOISTURE	1.6%
CALCIUM	18.4
IRON	4.6
SODIUM	29.4

Nutritional Data provided by external analysis of F.A.S.T. Philippines Laboratories, based on information provided by Connecticut Coconut Company's product and the product's manufacturer.