



Product Specification
Organic coconut sugar (TI5296)

Product description:

Product name	Organic coconut sugar
Botanical name	Cocos nucifera
Country of origin	Indonesia
Country of processing	Indonesia
Process description	Organic coconut sap is boiled, grind, dried and becomes granulated coconut sugar. It is then packed and stored. As the product is hygroscopic, the product may clump.

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Coconut sugar	Ingredient	100	Indonesia

Organoleptic parameters:

Consistency / Texture	Granulated texture
Colour	Brown
Flavour / Odour	Typical for product, sweet with hints of caramel flavour, no off taste

Physical parameters:

Foreign materials (not product related)	Glass, stones, metals, sharps $\geq 2,0$ mm	Target absent
	Glass, stones, metals, sharps $\geq 7,0$ mm	Absent
	Other foreign materials $< 7,0$ mm	$\leq 0,1$ % (w/w)
	Other foreign materials $\geq 7,0$ mm	Absent
Alive infestation		nil

Chemical parameters:

Moisture	≤ 3 %
Aflatoxin B1	≤ 2 ppb ($\mu\text{g}/\text{kg}$)
Aflatoxin B1, B2, G1, G2	≤ 4 ppb ($\mu\text{g}/\text{kg}$)
Residues of pesticides	According to EU legislation
Heavy metals	According to EU legislation

Microbiological parameters:

Total plate count	≤ 100.000 cfu/g
Yeast	≤ 1.000 cfu/g
Mould	≤ 1.000 cfu/g
E. coli	< 10 cfu/g
Salmonella spp.	Absent 25 gram

Nutritional parameters:

Per 100 gram based on: supplier's information (may vary with the season)

Energy	1.607	kJ
	384	kcal
Fat	< 0,1	g
Saturated	< 0,1	g
Carbohydrate	94,7	g
Sugars	93,9	g
Fibre	0,64	g
Protein	1,2	g
Salt	0,36	g

Product claims:

GMO free*	Yes
Radiated	No
Organic	Yes (in accordance with EU legislation)
Suitable for Kosher diet	Yes
Kosher certified	Depends per supplier
Suitable for Halal diet	Yes
Halal certified	Depends per supplier
Suitable for vegetarians	Yes
Suitable for vegans	Yes

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

* Product is manufactured without genetic modification directly or indirectly.

Storage conditions:

Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Shelf life (after production)	24 months (should be consumed within 3 months once opened)

Packaging:

Primary contact material	Type: bag Material: PE
Secondary contact material	Type: box Material: cardboard
Weight per colli (net.)	20 kg

Allergen information

+ = present / yes
- = not present / no

Allergens	Product contains: (as ingredient)	Cross-contamination possible:
Milk and products thereof (cow), lactose	-	-
Eggs and products thereof	-	-
Soybeans and products thereof	-	-
Gluten and products thereof (wheat, rye, barley, oat, spelt, kamut)	-	-
Fish and products thereof	-	-
Shellfish and crustaceans	-	-
Nuts and products thereof:	-	-
Walnut	-	-
Pecan	-	-
Almond	-	-
Cashew	-	-
Hazelnut	-	-
Macadamia	-	-
Brazil nut	-	-
Pistachio	-	-
Peanuts and products thereof	-	-
Sesame and products thereof	-	-
Sulphite (E220 to E228) if >10 ppm	-	-
Celery and products thereof	-	-
Lupine and products thereof	-	-
Mustard and products thereof	-	-
Molluscs and products thereof	-	-

All information in this product specification is accurate according to our best knowledge and in compliance with the Dutch Food Law and the EU food guidelines and legislation. It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

Our certifications

Approved by Quality - RWK	On Behalf of our supplier	Last modified date	04-04-2025
		Completed by	Seyhan Kizilaslan
		Position	QA officer
		Revision date (valid for three years)	04-04-2025

**Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policy will apply.**

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO