

Matkompaniet AB	HACCP Product specification	Routine: 1.4.2.
		Version no. 1
Valid from: 2015-02-23	Made by: Therése Jansson	Approved by: Tommy Blomqvist

COCONUT CREAM 1LIT (Pedros) – 90702

Ingredients:

Coconut extract (80%), water, stabilizing agent (E412, E466, E435), preservative (**E223 SULPHITE**). Contains sulphite.

Allergens and dietary information:

YES = the allergen or ingredient is in the recipe

NO = product is guaranteed free from the allergen or ingredient

- = the allergen is not in the recipe but can not be excluded due to cross contamination

Allergen ¹	In product	Ingredient	In product
Gluten	NO	Sunflower seed (<i>Helianthus annuus</i>)	NO
Shellfish & crustaceans	NO	Poppy seed (<i>Papaver somniferum</i>)	NO
Egg	NO	Muscat (<i>Myristica fragrans</i>)	NO
Fish	NO	Linseed	NO
Peanut (<i>Arachis hypogaea</i>)	NO	Psyllium seed (<i>Plantago ovata/psyllium</i>)	NO
Peanut oil	NO	Azo dyes	NO
Soy lecithin	NO	Glutamate	NO
Soy oil	NO	Paprika (sweet pepper)	NO
Soy protein	NO	Pepper	NO
Milk products from cows	NO	Anise-seed	NO
Lactose	NO	Dill	NO
Tree-Nuts ²	NO	Fennel-seed	NO
Oil from nut	NO	Coriander	NO
Celery	NO	Carrot	NO
Mustard	NO	Parsley	NO
Sesame seeds	NO	Garlic	NO
Sesame oil	NO	Tomato	NO
Sulphurdioxide or sulphite	YES 30mg/kg		

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¹ These components must appear from the marking on packed foodstuff (according to Swedish regulation LIVS FS 2004:27)

² Nuts and products of it, i.e. almond, hazelnut, walnut, cashewnut, pecan nut, brazil nut, pistachio nut, macadamia nut, Queensland nut

Mikrobiological information:

Micro-organism	Max value at BBD (log cfu/g)	Method	Sampling frequency
Total count aerobic	Not detected	BAM 2001	Every lot
Enterobacteriaceae	Not detected	BAM 2001	Every lot
E.Coli	Not detected	BAM 2001	Every lot
Enterococcus	N/A	<i>Lab analyse</i>	<i>Acc. to PO-01</i>
Bacillus cereus	Not detected	BAM 2001	Every 3 years
Staphylococcus aureus	Not detected	BAM 2001	Every 3 years
Salmonella spp	Not detected	BAM 2001	Every 3 years
Listeria monocytogenes	N/A	<i>Lab analyse</i>	<i>Acc. to PO-01</i>
Cl. perfringens	Not detected	BAM 2001	Every 3 years
Yeast	Not detected	BAM 2001	Once year
Mould	Not detected	BAM 2001	Once year

GMO:

We certify that no raw materials in the product consists of, contains or comes from genetically modified organisms (GMOs).

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Nutrition information

Energy:	237kcal/995KJ
Protein	1,1g
Carbohydrates:	4,1g
<i>whereof suger</i>	2,6g
Fat	24g
<i>whereof saturated fat</i>	22,8g
Salt	0,14g

Cooking instructions:

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Net weight/Net volume:

1000ml

Storage:

Store in a dry, dark and cool place (not over normal room temperature). Store in fridge after opening.

Expected use:

Whole population

Shelf life:

1 years from production day. After opening store in fridge (not in metal tin) for max a couple of days.

Packaging:

Tetra pack

Recipe:

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Barcode:

7392022012219

5003606

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Country of origin:
Thailand

Customs code (statistical number):
2106909260

Product description:
Colour: White
Consistency: Liquid but a bit creamy. Stiffens at low temperature
Smell: Coconut
Taste: Coconut