

COCONUT MILK



DESCRIPTION

Coconut milk is the extract juice of shredded mature coconut meat. It is an emulsion of fat-protein-water, milk-like white in color and has a creamy viscosity.

Coconut milk is available in several fat contents. This starts with 5-7% ("low fat"), then 8-10% (economy), 12-14% ("medium"), 17-19% ("premium"), till 20-22% ("super premium"). The highest fat level is 22-25% and is called "coconut cream".

Our Coconut Milk is without any chemical and preservatives. It is UHT (Ultra High Temperature) processed and aseptically packed. It is widely used in the foods processing industries as a main taste component for a smooth and refined texture.

INGREDIENT: Fresh Coconut Cream, Water, Stabilizers.

APPLICATION

Coconut Milk is a versatile ingredient with wide application in the cooking of Curry, sauces and pastes, beverages, drinks, colada mixes, ice-cream, smoothies, desserts, puddings, yogurts, jellies coconut bread spread, dressings..... etc.

PACKING

Aseptic Brick Carton – 1000ml x 12packs / carton

Aseptic bag in box – 20 liters / bag / carton

Aseptic bag in drum – 200 liters / bag / drum

J MITRA SDN. BHD.

22, Jalan Anggerik Doritis 31/160, Kota Kemuning, 40460 Shah Alam, Selangor Darul Ehsan, Malaysia.

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COCONUT MILK

STANDARD SPECIFICATION

PHYSICAL CHARACTERISTICS

- | | |
|--|--|
| 1. Color and Appearance | : Creamy white |
| 2. Flavor | : Sweet natural coconut flavor |
| 3. Viscosity (Brookfield/spindle No.2) | : Pourable, not more than 2000cps at 30°C. |
| 4. Specific gravity | : 0.995 – 1.005 at 25°C. |

CHEMICAL CHARACTERISTICS

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| 1. Fat Content | : 17% ± 1% | 24% ± 1% |
| 2. Dry Matter | : 20% ± 1% | 28% ± 1% |
| 3. pH | : ≥ 5.9 | |
| 4. FFA (as lauric acid of extracted oil) | : 0.10% max. | |
| 5. Peroxide Value (of extracted oil), meg/kg | : 2.0 meg/kg maximum | |

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| <u>MICROBIOLOGICAL CHARACTERISTICS</u> | : Commercially Sterile |
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STORAGE

1. The product shall be stored at ambient temperature (recommended 25 - 30°C) for optimum shelf life.
2. Product is to be handled with care. Store in a dry and well-ventilated area, away from direct sunlight.
3. Once packaging is opened, the product should be kept in chilled refrigerator.
4. Do not transport filled container at temperature below 1°C, to avoid ice forming on the surface of the product which could irreparably damage the bag.
5. Do not freeze below (less than 4°C) which will cause irreversible separation of the product.
6. Product shall solidify under temperature below 20°C or 68°F, shall be properly thawed without degrading product overall quality.

SHELF-LIFE

18 months from the date of manufacturing under good storage conditions

H.S. CODE

1106.30.000

COUNTRY OF ORIGIN

Indonesia

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