

COCONUT CREAM POWDER COCONUT MILK POWDER



DESCRIPTION

COCONUT CREAM POWDER is produced by spray drying fresh coconut cream which is extracted from the white coconut kernel. It is natural & highly concentrated, without any chemical and preservatives. When rehydrated, the **COCONUT CREAM POWDER**'s freshness is similar to a newly squeezed coconut milk. It is instant for direct usage and very convenient for food industrial uses.

PROCESSING

Fresh Coconut Kernel → Washing → Inspection → Crushing → Extraction → Filtration → Pasteurization → Blending → Pasteurization → Homogenization → Spray Drying → Cooling → Sieving → Packing → Metal Detection → Finished Product

APPLICATION

- (1) in the making of:
beverages, drinks, colada mixes, instant powder mixes, curries, sauces and pastes, ice-creams, smoothies, candies, chocolates, biscuits, cookies, cakes, waffles, desserts, puddings, yogurts, jellies, coconut bread-spread
- (2) use as a main taste component in food preparations.
- (3) to improve the mouth feels of a product.

STORAGE

Store the product under normal room temperature. The storage condition must be clean, dry and ventilated. Avoid exposure to direct sunlight and heat. Once packaging is opened, the product should be kept in air-tight container. Do not freeze.

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COCONUT CREAM POWDER

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STANDARD SPECIFICATION

PRODUCT'S NAME	COCONUT CREAM POWDER	COCONUT MILK POWDER
PRODUCT CODE	CCP63K	CMP30K
<i>PHYSICAL CHARACTERISTIC</i>		
Color	Milky-like White	
Appearance	Free flowing powder	
Flavor	Mild sweet, natural coconut aroma	

<i>CHEMICAL CHARACTERISTIC</i>		
Moisture (%)	<3.00	<3.00
Fat content (%)	63 - 65	28 - 32
Free fatty acid as Lauric Acid (%)	<0.15	<0.15
Bulk density (g/cc)	0.35 – 0.55	0.35 – 0.55
pH	>5.80	>5.80

<i>MICROBIOLOGICAL CHARACTERISTIC</i>		
Total plate count at 35°C/48 hrs	<10,000/g	<10,000/g
Escherichia Coli	Absent/g	Absent/g
Salmonella	Absent/25g	Absent/25g
Coliform (MPN / 0.1g)	<10/g	<10/g
Yeast and Mold	< 100/g	< 100/g

<i>COMPOSITION / INGREDIENTS</i>	
Fresh Coconut Cream (major component) 90.50%	Fresh Coconut Cream
GMO Free Maltodextrin 8.10%	Maltodextrin
Milk Protein (Sodium Caseinate) 1.50%	Sodium Caseinate
	Permitted Food Conditioners

PACKING

(1) Bulk Packing (for Food Processing Industries)

Net Weight per carton	: 15 kg packed in inner nylon bag, outer carton box
Gross Weight per carton	: 15.80 kg
Carton measurement	: 520 x 260 x 260mm
1x20ft FCL (without pallet)	: 780 cartons x 15 kg = 11.70 M/ton
1x20ft FCL (with pallet)	: 640 cartons x 15 kg = 9.60 M/ton

(2) Retail Packing (for OEM buyers): 1kg, 300g, 150g, 50g

SHELF-LIFE : 24 months under good storage conditions

H.S. CODE : 1106.30.000

COUNTRY OF ORIGIN : Malaysia

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