





TSS-01.004.02.01-OP	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 21/03/2019	ORGANIC COCONUT WATER FREEZE DRIED POWDER	

PRODUCT DESCRIPTION	
 	
<ul style="list-style-type: none"> Product obtained from coconut water (<i>Cocos nucifera</i>) submitted to blending with maltodextrin, freezing, freeze drying and grinding, in compliance with Good Manufacturing Practices. This product is highly hygroscopic. It is recommended to handle it fast, in an environment with controlled conditions (temperature <23°C and relative humidity <45%). 	
INGREDIENTS	
Coconut water (65%), maltodextrin (33%) and silicon dioxide (2%)	
APPLICATION	
Mix the powder with water to create a nutritious hydrating beverage, or add it to juices, smoothies or yogurt. It can also be used in formulations such as supplements. For repacking, please request specific guidelines to Technical Department.	
CERTIFICATION	
Organic NOP (United States), Organic CE (European Community)	
STATEMENT	
<ul style="list-style-type: none"> Gluten Free and Non-Dairy Non-GMO: Our product is of natural origin and does not contains components from genetically modified organisms (GMOs) Allergens: No allergies, in compliance with to the RDC No. 26 – ANVISA- 02/07/2015 NCM: 11.06.3000 	
SHELF LIFE (Best Before):	
12 months, if maintained in the original closed package at room temperature, in a dry place away from extreme conditions of heat, cold and moisture.	
PHYSICAL AND CHEMICAL CHARACTERISTICS	
Aspect	White to light yellow granulated powder
Reconstitution	Add 15g of freeze dried coconut water to 200ml of water
Equivalence	1 Kg of freeze dried corresponds to approximately 14 Kg of in natura coconut water
Moisture (%)	Maximum 5%
Foreign Material	Absent
⁽¹⁾ There may be slight differences in sensorial characteristics due to natural variation in raw material. ⁽²⁾ Reference values only	

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MICROBIOLOGICAL CHARACTERISTICS ⁽¹⁾					
		n	c	m	M
Total Plate Count	CFU/g	1	0	10 ⁴	-
Yeasts and molds	CFU/g	1	0	10 ³	-
Coliforms 45°C (2)	CFU/g	1	0	10 ²	-
<i>E Coli</i>	CFU/g	1	0	<10	-
<i>Salmonella sp</i> (2)	/25 g	1	0	Absent	-

(1) The sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods).

(2) According to current Brazilian legislation (RDC 12 of January 2nd, 2001 – Item 1-C).

NUTRITION FACTS/100g ⁽¹⁾	
Primary Packaging:	Secondary Packaging:
Calories (kcal)	367
Carbohydrate	89
Dietary Fiber (g)	0.0
Protein (g)	2.1
Total Fat (g)	0.0
Potassium (mg)	3018
Magnesium (mg)	107
Sodium (mg)	231
Calcium (mg)	224
Phosphorus (mg)	163

(1) Sample analysed by Accredited Laboratory

PACKAGING	
Primary Packaging:	Secondary Packaging:
Vacuum packed Metalized Laminated Polyethylene Film Net weight 5kg	Kraft boxes (53cm (W) x 30cm (D) x 29cm (H)) Net weight 10kg (2 units of 5kg) / Gross weight 11,15kg

TRANSPORT AND STORAGE CONDITIONS

Store and transport at room temperature, protected from dust, moisture, light and other materials, gas or odour that could offer contamination risk.

Boxes per Layer on pallet: 6 boxes

Maximum pilling: 5 layers (30 boxes per pallet)



* Pictures for reference only. Dimension may vary according to customers' demands or availability.