(Version 5, approved on 30/10/2024)



1. General product information

Version nr. 5

Product name EN Coconut milk 18% fat CHAOKOH tetra pk 1L

Brand Chaokoh
Product reference 008074

1.1 General requirements

Products must comply with EU standard, for further details please read appendix $\ensuremath{\mathsf{II}}$

2. Product Composition

2.1 Component list

Give the exact recipe before processing in declining order. Composite ingredients must be mentioned completely (e.g. breadcrumbs; water, yeast, wheat, salt). Give the full name of any additive, including technical additives used and the E-number. Specify the raw material for vegetable oils, e.g. palm oil, starch, e.g. modified corn starch, hydrolyzed protein, e.g. hydrolyzed soya protein. Add important and relevant information about the ingredients such as quality grading (e.g. rice grade AAA), processing method used (e.g. dried apricots, parboiled rice, irradiated herbs). Total quantity of all ingredients must be 100%.

Ingredient type	Name	Source	% in final	(E number)	Country of origin	Allergen	GMO Labeling required? (Regulation EG Nr1829/2003)
Ingredient	coconut extract		69.86		Thailand		No
Ingredient	water		29.94		Thailand		No
Additive	stabiliser		0.1	E412 Guar gum	India		No
Additive	emulsifier		0.05	E435 Polyoxyethylene sorbitan monostearate (polysorbate 60)	Singapore		No
Additive	stabiliser		0.05	E415 Xanthan gum	China		No

Totaal percentage: 100.00%

2.2 Ingredient declaration

Add picture of the original artwork (Appendix I) of the export packaging or add the artwork in a separate file. You can add the attachments at the bottom of the document.

2.3 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes
If no, concentration(%):	

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is the product free of artificial additives? (Colourings, flavourings, preservatives,	No
etc.)	NO
ls this product Halal?	Yes
If yes, institution:	The Central Islamic Council of
n yes, institution.	Thailand
Valid until:	03.11.2026
Is it mentioned on the packaging?	No
Is this product Kosher?	No
If yes, institution:	
Valid until:	
Is it mentioned on the packaging?	No
Is this product suitable for vegetarians?	Yes
Is this product suitable for vegans?	Yes
Is this product organic?	No
If yes, please add certificate.	
Is this product part of a fair trade program?	No
Which program	

3. Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions & Shelf life

	Target	Min	Max	Storage Conditions
Storage temperature	30 °C	25 °C	35 °C	dry

	MAX
Total shelf life: (months)	18

3.2 Secondary Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	≤4°C	> 0 °C	7°C	Once opened keep refrigerated and use within 3 days

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	Max
Total shelf life (days)	3

3.3 Weight

For suppliers outside the EU, the net weight of the product must be the **minimal** weight.

	Target	Min	Max
Weight: (consumer unit in gram/ml)	1000	1000	1030

	gram
Drained weight: [If applicable]	gr

Solid products in g, liquids in ml: ml

3.4 Code for traceability and code key

Production code (example) DD.MM.YYYY

Production code key (explanation production code) we trace the product from expiry date

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

Table

<u>Allergen</u>	In the product	Cross- contamination on production line	Cross- contamination in the company
Cereals containing gluten	Absent	Absent	Present
- Wheat	Absent	Absent	Present
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent
- Khorasan wheat	Absent	Absent	Absent

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- Spelt	Absent	Absent	Absent
Crustaceans	Absent	Absent	Present
Eggs	Absent	Absent	Present
Fish	Absent	Absent	Present
Peanuts	Absent	Absent	Present
Soybean	Absent	Absent	Present
Milk (including lactose)	Absent	Absent	Present
Nuts	Absent	Absent	Present
- Almonds	Absent	Absent	Present
- Hazelnuts	Absent	Absent	Absent
- Walnuts	Absent	Absent	Absent
- Cashew	Absent	Absent	Absent
- Pecans	Absent	Absent	Absent
- Brazil	Absent	Absent	Absent
- Pistachio	Absent	Absent	Absent
- Macadamia	Absent	Absent	Present
Celery	Absent	Absent	Absent
Mustard	Absent	Absent	Absent
Sesame seeds	Absent	Absent	Present
Sulphur dioxide and sulphites	Absent	Absent	Present
Lupine	Absent	Absent	Absent
Molluscs	Absent	Absent	Absent

4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

Is this product (and all its ingredients) free from irradiation?

Yes
Is this product (and all its ingredients) free from GMO? According to

1829/2003/EC and 1830/2003/EC

5. Sensoric examination

Appearance / colour: white

Taste:typically coconut milk flavorOdour:typically coconut milk flavor

Texture / consistency: liquid

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6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

	Target	Min	Max
PH	6	6	6,8
Brix	°Brix	°Brix	°Brix
Dry matter	%	%	%
Salt	%	%	%
Aluminium	mg/kg	mg/kg	mg/kg
Water Activity*			
Toxins [If applicable]	mg/kg	mg/kg	mg/kg
lodine	mg/kg	mg/kg	mg/kg

^{*} Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH	AOAC (2019) 981.12	every lot
Brix		
Dry matter		
Salt		
Aluminum		
Water Activity		
Toxins		
lodine		

7. Product defects

Foreign material (product inherent) (%)	
Foreign material (not product inherent) (%):	
Sand (%):	

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Fluid / drip / glaze (%):	
Damaged products (%):	
Percentage of remaining variances (%):	

8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In "sampling frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

	M (*)	Method	Sampling frequency
Total aerobic plate count	1 cfu/g	FDA BAM Online, 2001 (Chapter 3)	every lot
Enterobacteriaceae	cfu/g		
Coliforms	1 cfu/g	AOAC RI Cetificate No.020902	every lot
Faecal coliforms	cfu/g		
Bacillus cereus	1 cfu/g	FDA BAM Online, 2012 (Chapter 14)	once a year
Staphylococcus aureus	1 cfu/g	FDA BAM Online, 2012 (Chapter 14)	every lot
Salmonella	0 cfu/25g	ISO6579-1: 2017 (E)	once a year
Listeria monocytogenes	cfu/g		
Clostridium perfringens	cfu/g		
Yeasts	10 cfu/g	FDA BAM Online, 2001 (Chapter 18)	every lot
Moulds	10 cfu/g	FDA BAM Online, 2001 (Chapter 18)	every lot

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified? Yes
Is the analysing firm ISO 9001:2000 qualified? Yes

9. Nutrition declaration

Liquid products in ml, solid products in g (20°C)

Nutritionele waarde

energy

 kiloJoule (kJ/100g-100ml)
 766

 kilocalories (kcal/100g-100ml)
 183

 fat (g/100g-100ml)
 18

 of which saturates (g/100g-100ml)
 15,5

 of which mono-unsaturated fatty acids (g/100g-100ml)

of which polyunsaturated fatty acids (g/100g-100ml)

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of which trans fatty acids (g/100g-100ml) 1,34 carbohydrate (g/100g-100ml) 1,32 of which sugars (g/100g-100ml) of which polyols (g/100g-100ml) of which starch (g/100g-100ml) 0 fibre (g/100g-100ml) 1,57 protein (g/100g-100ml) 0,083 salt (g/100g-100ml) cholesterol (mg/100g-100ml) salatrims (g/100g-100ml) alcohol (ethanol) (g/100g-100ml) organic acid (mg/100g-100ml)

100g/100ml100 mlPrepared/unpreparedUnprepared

According to cooking instruction mentioned on the package. If the nutrition declaration has been filled in for prepared product, then pls. fill in correct instructions at § 11.3. These instructions have to be mentioned on the label as well.

Yes

Is the salt content exclusively due to the presence of naturally occurring sodium?

Sodium (mg/100g-100ml)

	Vitamins and Minerals	Amount	Uom	% of recommended daily intake according to EU 1169/2011
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				
Vitamins and Minerals				

How are the nutritional values obtained? analysed by certified laboratorium

10. Metal detection and process description

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list. Add the attachment at the bottom of the document.

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Is the product metal detected?	No
If yes, detection	
limits - Ferrous:	
If yes, detection	
limits - Non	
ferrous:	
If yes, detection	
limits - Stainless	
steel:	
Process description	Coconut meat Pressing and Separation Filtration in two layers; Upper layer with 80 Mesh and lower layer with 100 Mesh Mixing (Coconut Milk + Other ingredients) Standardization (17% fat) Preheating Standardization (16-18% Fat Content, pH 6.0-6.8) Homogenization UHT process (CCP1) Cooling 35 CC Keep in Aseptic tank (wait for filling) (CCP2) Filling in Aseptic Box and PET bottle (CCP3) Packing
CCP 1:	UHT process
CCP 2:	Keep in Aseptic tank (wait for filling)
CCP 3:	Filling in Aseptic Box and PET bottle
CCP 4:	
CCP 5:	

11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging according to Regulation (EC):

No 10/2011 - No 1935/2004 - No 2023/2006	Yes
If yes, add test rapport and declaration of compliance	
Bisphenol A free	Yes
Atmosphere / Gas packing	No
if yes, which method is used?	
Vacuum packing	No
Pasteurised	No
if yes time / temperature combination:	
Sterilised	Yes
if yes time / temperature combination:	144oC for 4 sec
Active packaging	No
which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

11.2 Method of preparation

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Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product.	uct,
these instructions are obligatory and have to be printed on the label.	

Cooking instructions	
•	

12. Ethics

Are the products free of childlabour? Yes

13. Appendix

The product must apply to the following (GMP, HACCP) general properties. The product must be:

- produced with food additives which are allowed according to regulation (EC) No 1333/2008
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of residues of chemicals like cleaning agents and lubricants.
- comply with the maximum levels for Mosh / Moah
- pesticides, according to EU legislation http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene, etc. according to commission regulation (EC) No 915/2023
- comply with EU legislation on biogenic aminos, commission regulation (EC) No 2073/2005
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).

14. Essential packaging requirements

This indicates we comply with manufacturing and composition according to the essential packaging requirements:

- The volume and weight of packaging shall be limited to the minimum quantity where the packaging still meets the functional requirements.
- Reuse or recovery of the packaging shall be possible. The packaging must not contain any hazardous or harmful substances when the packaging is burned or dumped as waste
- The total quantity of heavy metals in the packaging does not exceed a maximum of 100 ppm (100 milligrams per kilogram) per packaging component.

The following reuse method applies to the packaging: (indicate what applies)

The characteristics of the packaging make it possible to use the	No
packaging several passes, or	INO
The packaging complies with labour regulations for its processing,	Yes
or	103
The packaging meets the specific requirements for recyclable	Yes
packaging and therefore has become waste	162

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The following method of recovery applies to the packaging: (indicate what applies)

A certain percentage by weight of the materials used, may be re-

used, or

No

The packaging shall produce energy when burned, or

Yes
The packaging can be composted and is biodegradable.

Yes

14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMPYesHACCPYesBRCNoIFSNoISO 22000YesBSCINoRSPONo

Other Certificates (Iso, Halal, Kosher, Laboratory, Environment,

Durability, Social compliance, etc.)

Halal, FSSC22000

Approval No / EU No:

.....

Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate

15. Packaging

Packaging hierarchy

TIUD *					Number of cartons per

Dimensions and weights

TIUD * GTIN Gross weight (g) Net weight (g) Drained weight (g) Height (mm) Width (mm) Length (mm) Diameter (mm)

* Terminology & Unit descriptors :

TIUD: Trade Item Unit Descriptor

PL: Pallet
CS: Case

PK: Pack / Innerpack

EA: Each

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16. Additional information					
Additional information					