



PT. PULAU SAMBU GUNTUNG

DOC : PSG-CCM-001-05

DATE : 02.02.2015

TITLE

PRODUCT SPECIFICATION

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PRODUCT : UHT COCONUT CREAM 24%
BRAND : KARA
PSG INTERNAL CODE : QF-CCU-124

DESCRIPTION:

KARA Coconut Cream is a creamy white, sterilized and homogenized product from the natural extract of coconut kernel. It is UHT (Ultra High Temperature) processed and aseptically packed.

A. PHYSICAL

1. Colour and Appearance : Creamy white
2. Flavour/odour : Sweet natural coconut flavour, free from foreign or objectionable flavour/odour.
3. Viscosity (Brookfield/Spindle No.2) : Pourable, not more than 2000 cps at 25°C.
4. Specific gravity : 0.995 - 1.005 at 25°C.

B. CHEMICAL

1. Dry Matter : 28% - 32%
2. Fat Content : 24.0% ± 1%
3. Free Fatty Acid : 0.10% maximum
(Lauric acid of extracted oil)
4. Peroxide Value (of extracted oil) : 2.0 meq/kg maximum
5. pH : 6.0 - 6.4

C. MICROBIOLOGICAL

1. Commercial sterility : Commercially sterile

D. INGREDIENT LISTING (In Descending order)

Fresh Coconut Cream and Stabilizers (Xanthan Gum E415, Guar Gum E412, Carrageenan E407).

E. PACKAGING AND PACKING SIZE

The product is aseptically filled into food grade packaging with below packing size.

- Tetra Classic Aseptic 65 mL
- Tetra Brik Aseptic 200 mL, 500 mL and 1000 mL.
- Combibloc 400 mL and 500 mL
- Matalized Aseptic Bag 20kg and 200kg

F. STORAGE CONDITION

The product shall be stored at ambient temperature (recommended 25 - 30° C) for optimum shelf life.

Product is to be handled with care. Store in a dry and well ventilated area, away from direct sunlight.

Do not Freeze (less than 4°C) which will cause irreversible separation of the product.

G. SHELF LIFE

15 months from the date of manufacturing under good storage condition.

H. KOSHER STATUS/HALAL STATUS

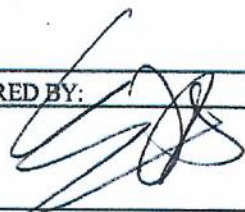
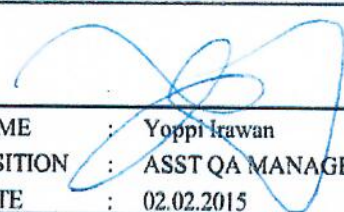
KARA UHT Coconut Cream is KOSHER and HALAL Certified.

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I. REGULATORY INFORMATION

This product is consistently produced and handled under condition meeting CODEX General Principles of Food hygiene, EU & FDA good manufacturing Practices and comply with all the current National and Internation Food Legislation and applicable regulatory codes.

1. CODEX STAN 240 - 2003 Codex Standard for aqueous Coconut Products - Coconut Milk and Coconut Cream
2. Commission regulation (EU) No. 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation(EC) No. 1333/2008 of European parliament and of the Council.
3. EU Directive 1935/2004 of European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.
4. CAC/GL 36-1989 Class Names and The International Numbering System for Food Additives
5. China Food Safety Law of February 2009.
6. Code of Federal Regulations Title 21 Part 110 Current Good Manufacturing Practices in Manufacturing, Packaging or Holding Human Food.
7. Code of Federal Regulations Title 21 Part 113 - Thermally Process Low-Acid Foods Packages in Hermetically Sealed Container.
8. Code of Federal Regulation title 21 Part 172.620 & 172.695 Food Additives Permitted for Direct Addition to Food for Human Consumption.
9. Code of Federal Regulations Title 21 Part 184.1339 Direct Food Substances Affirmed As Generally Recognize as Safe.
10. Australian New Zealand Standard Code 1.4.3 Articles and Material in Contact with Food
11. Australian New Zealand Standard Code 1.4.1 - Contaminant and Natural and Natural Toxicants
12. Australian New Zealand Standard Code 1.4.2 - Maximum Residue Limit (Volume 1, 2, 3, and 4)
13. Australian New Zealand Standard Code 1.3.1 - Food Additives (Volume 1, 2 and 3)

PREPARED BY:	REVIEWED BY:	APPROVED BY:
		
NAME : Marhatib Mais	NAME : Yoppi Irawan	NAME : Tay Yao Hsing
POSITION : EXECUTIVE QAD	POSITION : ASST QA MANAGER	POSITION : VGM
DATE : 02.02.2015	DATE : 02.02.2015	DATE : 02.02.2015

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JUDUL**MATERIAL SAFETY DATA SHEET**

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1.

BUSINESS AND LEGAL NAME

Product Name : UHT Coconut Cream 24%
Brand : Kara
Manufacturer : PT. Pulau Sambu Guntung
Sungai Guntung, Kecamatan Kateman, Kabupaten Indragiri Hilir,
Riau 29255, Indonesia
Telephone / Fax No. : +62-779-552 / 62-779-552000
Email / website : general@psg.co.id / www.sambugroup.com

2.

TYPE OF INGREDIENT

Flavoring : Not applicable (NA)
Additives : Applicable
Sugar : Not applicable (NA)

3.

PRINCIPLE OF PRODUCTION

KARA Coconut Cream is a creamy white, sterilized and homogenized product from the natural extract of coconut kernel. It is UHT (Ultra High Temperature) processed and aseptically packed.

4.

ORIGIN OF THE PRODUCT

Indonesia

5.

LIST OF INGREDIENTS

Composition, Information : Fresh Coconut Cream and Stabilizers
on Ingredients (Xanthan Gum E415, Guar Gum E412, Carrageenan E407).

6.

ORIGIN OF THE MAIN INGREDIENTS

Indonesia

7.

LIST OF ALLERGENS

Not available (NA) except coconut extract used as ingredient in producing that from coconuts which are considered as tree nuts.

8.

ORGANOLEPTIC CHARACTERISTICS

Sweet natural coconut flavour, free from foreign or objectionable flavour/odour.

9.

SPECIFICATIONS PHYSICAL / CHEMICAL AND MICROBIOLOGICAL**PHYSICAL**

Color and appearance : Creamy white
Viscosity : Pourable, not more than 2000 cps at 25°C.
(Brookfield/Spindle No.2, 12 rpm)
Specific gravity : 0.995 - 1.005 at 25°C.

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CHEMICAL

Dry Matter : 28% - 32%
Fat Content : 24.0% ± 1%
Free Fatty Acid : 0.10% maximum
(Lauric acid of extracted oil)
Peroxide Value (of extracted oil) : 2.0 meq/kg maximum
pH : 6.0 - 6.4

MICROBIOLOGICAL

Commercial sterility : Commercially sterile

10.

NUTRITIONAL VALUE

Tests		UHT Coconut Cream 24% Regular Production Date : 10 November 2014
Moisture	% (w/v)	67.468
Protein (N x 6.25)	% (w/v)	2.345
Ash	% (w/v)	0.531
Total Fat	% (w/v)	25.647
Saturated Fat	% (w/v)	22.922
Monounsaturated Fat	% (w/v)	1.078
Polyunsaturated Fat	% (w/v)	0.142
Transfat	% (w/v)	Less than 0.100
Dietary Fibre	% (w/v)	Less than 0.100
Total Sugar	% (w/v)	2.039
Cholesterol	(mg/ 100 ml)	Less than 0.100
Sodium	(mg/ 100 ml)	31.843
Calcium	(mg/ 100 ml)	7.196
Iron	(mg/ 100 ml)	0.661
Potassium	(mg/ 100 ml)	216.963
Magnesium	(mg/ 100 ml)	39.069
Vitamin A	(iu/ 100 ml)	Less than 10.000
Vitamin C	(mg/ 100 ml)	Less than 0.100
Total Carbohydrates (by difference)	% (w/v)	2.049
Energy Value	(kcal/ 100 ml)	248.399

Notes :

Fat : 9 kcal/g
Protein : 4 kcal/g
Carbohydrates : 4 kcal/g



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11.

RULES OF USING

As a major ingredient in the preparation of exotic oriental dishes, desserts and other delicacies. Restaurants and hotels also use it in beverage drinks like Pina Colada. Industrial applications include dairy products like candy bars and pralines, and used widely in the beverage industry. The product can be consumed by the general public, except for those who are allergic with coconut.

12.

RULES OF PRESERVATION AND STORAGE

Preservatives : Not Applicable
Storage Condition : The product shall be stored at ambient temperature (recommended 25 - 30° C) for optimum shelf life. Product is to be handled with care. Store in a dry and well ventilated area, away from direct sunlight. Do not Freeze (less than 4°C) which will cause irreversible separation of the product.

13.

SHELF LIFE

15 months from the date of manufacturing under good storage condition.

14.

MENTION OF LABELING

Product identification for each pack of Tetra Pak/Combibloc: best before/production date date, filler code, filling time (live) and other customer requirement (optional).

Bulk pack product identification: best before/production date, product code are stamped on the outer packaging material (carton box/drum or bin)

Labelling information to include Name/Brand of product, best before date, name and address of manufacturer, nutritional information, bar code and instructions for use: Not a beverage, mix well before use, do not freeze, refrigerate after opening in recommended temperature 4-8°C 2-3 days max (or other additional customer information).

15.

TYPE OF PACKAGING AND CERTIFICATE OF FOOD ABOUT THE CONTAINERS

The product is aseptically filled into food grade packaging with below packing size.

- Tetra Classic Aseptic 65 mL
- Tetra Brik Aseptic 200 mL, 500 mL and 1000 mL.
- Combibloc 400 mL and 500 mL
- Metalized Aseptic Bag 20kg and 200kg

16.

THE CERTIFICATES AND OUR REGULATORY REFERENCE

KARA UHT Coconut Cream is KOSHER and HALAL Certified.

17.

OTHER INFORMATION

General : This information is given in good faith and based on our current knowledge of the product. The above information does not claim characteristics of the product in term of legal claims of performance/ guarantee. This information only describes safety measures and no liability may arise from the use or application of the product described herein.