

1. General product information

(Please fill out 1 form for all different CE sizes containing the same recipe)

Description					
Product name:	Coconut milk, UHT fat content: ca. 17-19%				
Net contents:	1 Liters				
General description:					
H.S. Code:	21069092				
Country of origin	Indonesia				
AFG article number: (to be completed by TMB)	14011				

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%.

Component list		
Ingredient	Quantity (%)	Country of origin
Coconut extract	70%	Indonesia
Water		
Emulsifier E435		
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E 435		Emulsifier

2.3 Ingredient declaration (according to EU: 1169/2011) and picture of the product(label).

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes /No	If yes, institution:
Is it mentioned on the packaging?	Yes /No	Valid until:
Is this product Kosher?	Yes /No	If yes, institution:
Is it mentioned on the packaging?	Yes /No	Valid until:
Is this product suitable for vegetarians?	Yes /No	
Is this product suitable for vegans?	Yes/No	
Is this product organic?	Yes /No	
Is this product part of a fair trade program?	Yes/ No	Which program

3. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	764	KJ
Energy*	185	Kcal
Fat*	19	gram
-saturated fat *	17	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*	2,0	gram
-sugars*	2,0	gram
-polyols		gram
-erythritol		gram
-starch		gram
Fibre		gram
Organic acids		gram
Alcohol		gram
Protein*	1,6	gram
Salt* (=sodium x 2.5)	0,05	gram

☐ Per 100g
 ☒ X Per 100ml
☐ Raw (unprepared)
 ☒ X Prepared product

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 § 10.0
 These instructions have to be mentioned on the label as well.

Other values (than per 100g / 100ml) are not allowed in EU legislation!
 * these values are mandatory according To EU 1169/2011

Is the salt content exclusively due to the presence of naturally occurring sodium?
No

Vitamins and Minerals (applicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratory)	
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4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		Legal allergens				
1.1	UW	Wheat	Z			
1.2	NR	Rye	Z			
1.3	GB	Barley	Z			
1.4	GO	Oats	Z			
1.5	GS	Spelt	Z			
1.6	GK	Kamut	Z			
1	AW	(*) Gluten	Z			
2.0	AC	Crustaceans	Z			
3.0	AE	Egg	Z			
4.0	AF	Fish	Z			
5.0	AP	Peanuts	Z			
6.0	AY	Soy	Z			
7.0	AM	Cow's milk	Z			
8.1	SA	Almonds	Z			
8.2	SH	Hazelnuts	Z			
8.3	SW	Walnuts	Z			
8.4	SC	Cashews	Z			
8.5	SP	Pecan nuts	Z			
8.6	SR	Brazil nuts	Z			
8.7	ST	Pistachio nuts	Z			
8.8	SM	Macadamia / Queensland nuts	Z			
8	AN	(*) Nuts	Z			
9.0	BC	Celery	Z			
10.0	BM	Mustard	Z			
11.0	AS	Sesame	Z			
12.0	AU	Sulphur dioxide and sulphites (E220-E228) At concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂ .	Z			
13.0	NL	Lupine	Z			
14.0	UM	Mollusks	Z			
		Additional allergens	Z			
20.0	ML	Lactose	Z			
21.0	NC	Cocoa	Z			
22.0	MG	Glutamate (E620 – E625)	Z			
23.0	MK	Chicken meat	Z			
24.0	NK	Coriander	Z			
25.0	NM	Corn / Maize	Z			
26.0	NP	Legumes	Z			
27.0	MC	Beef	Z			
28.0	MP	Pork	Z			
29.0	NW	Carrot	Z			

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4.2 Irradiation and Genetically Modified Organisms (GMO)

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

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	Yes/ no
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes/ No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes/ No

5. Storage, shelf life, weight and traceability coding

5.1 Storage conditions, Shelf life and weight

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	ambiente			Store at room temperature. Once opened, keep in the refrigerator and use it within 3 days.
Total shelf life: (months)	510 days		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	ambiente			Store at room temperature. Once opened, keep in the refrigerator and use it within 3 days.
Total shelf life: (days)	90 days		Max	

Weight (fill in separately for each CE)

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	1000ml			
Drained weight: (gram)				(if applicable)

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
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Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
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Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
Drained weight: (gram)				(# applicable)

5.2 Code for traceability and code key

Codes	
Production code (example)	
Production code key (explanation production code)	

6. Sensoric examination

Sensoric examination	
Appearance / colour:	Whitish, milky colour
Taste:	Typical aromatic coconut flavour, slightly fatty
Odour:	Generic, without foreign smell
Texture / consistency:	Liquid to creamy, separation in 2 phases possible

7. Chemical / Physical analysis

Please fill out with the the Chemical Hazzerd you found in your HACCP system

Chemical / physical analysis						
Chemical data	Target	Min	Max	UoM	Method	Measuring Freq.
pH-value		6,0	6,3			
Brix value		4	5	°		

8. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	%	Fluid / drip / glaze	%
Foreign material (not product inherent)	%	Damaged products	%
		Percentage of remaining variances	%

9. Microbiological analysis

Please fill out with ten Microbiological Hazzerd you found in your HACCP plan.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total plate count	< 10	Cfu/g		
Enterobacteriaceae	< 10	Cfu/g		
E. coli	< 3	MPN/ml		
Salmonella	Neg. in 25g			
Staphylococcus aureus	< 10	Cfu/g		
Moulds	< 10	Cfu/g		
Yeats	< 10	Cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / No
Is the analysing firm ISO 9001:2000 qualified?	Yes / No

10. Metal detection and process description

Metal detection					
Is the product metal detected?	Yes / no				
If yes, detection limits:	Ferrous		Non Ferrous		Stainless steel

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

Process description	
Please add process description in this area or add the process description as an appendix <pre> graph TD A[MATURE COCONUT MEAT] --> B[WASH] B --> C[GRADE] C --> D[EXTRACT COCONUT MILK] D --> E[FILTER] E --> F["STERILIZE (UHT) ≥ 136 °C / 15 SEC"] F --> G[COOLING] G --> H[ASEPTIC TANK] H --> I[ASEPTIC FILLING] I --> J[PACK (UHT BOX)] </pre> <u>PROCESS FLOW CHART</u> <u>UHT COCONUT MILK (AROY-D BRAND, 1,000 mL)</u>	CCP 1:
	CCP2:
	CCP3:
	CCP...:

11 Packaging and labeling

11.1 Languages on label

The following languages are present on the label.

Language	Present(Y/N)	CE Size
German	Y	
Dutch	N	
French	N	
English	Y	
Polish	Y	

11.2 Preservation of consumer packaging

For multiple CE please mention the pack size.

Packaging material and Preservation	
Packaging according to: Regulation (EC) No 10/2011 Regulation (EC) No 1935/2004	Yes / No If yes, add migration report/ declaration of compliance
Atmosphere packing	Yes / No
- If yes, which method is used?	
Gas packing	Yes / No
- If yes, which gasses are used?	
Vacuum packing	Yes / No
Pasteurized	Yes / No, if yes time /temperature combination:
Sterilised	Yes / No, if yes time /temperature combination: $\geq 136^{\circ}$ / 15 sec.
Active packaging	Yes / No
- Which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

11.3 Logistic Information (for each mentioned CE)

Consumer Unit (CE)					
Packaging Size (L x W x H in mm)	60	90	210		
Gross weight (gram)	1040				
Net weight (gram)	1000				
Type of Packaging (eg paper, glass)	Tetra Pack				
Weight of the packaging material (eg paper, glass)	34,50				
Barcode (EAN)	8851613101392				

Retail Unit (if applicable, eg tray)					
Packaging Size (L x W x H in mm)					
Gross weight (gram)					
Net weight (gram)					
Number of CE per packaging					
Type of Packaging (eg paper, plastic)					
Weight of the packaging material (eg paper, plastic)					
Barcode (EAN)					

Outer Packaging					
Packaging Size (L x W x H in mm)	380	205	220		
CUBIC's					
Gross weight (gram)	12980g				
Net weight (gram)	12000g				
Number of CE per packaging					
Type of Packaging (eg paper, plastic)	Cardboard				
Weight of the packaging material (eg paper, plastic)	575g				
Barcode (EAN)	8851613106076				

Pallet configuration					
Blockpallet (1m x 1,20m) or Euro Pallet (0,80m x 1,20m)*	Europallet				
Number of boxes /layer	12				
Number of layers/pallet	4				

* Only for EU/local suppliers

12.Method of preparation

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

If the coconut milk has a firm consistency, please heat it in a hot water bath for 5-10 minutes, stirring occasionally. This does not affect the quality.

Shake well before using.

Date : 01-04-2025