



PT. SARI SEGAR HUSADA

PRODUCT SPECIFICATION

Document : QSD
 Revision : 03
 Revision Date : 26 August 2020
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PT. SARI SEGAR HUSADA
 UNCONTROLLED DOCUMENT
 Copy No :
 Issued To : External
 Date : 01-10-2020

DOCUMENT SECTION
ISSUED
 No : 26-08-2020
 PT. SARI SEGAR HUSADA

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1. **PRODUCT** : **COCONUT CREAM**
2. **INTERNAL CODE** : **SSHCC242**
3. **TYPE OF PRODUCT** : Coconut Cream with Fat Content 24 % ± 1 %
4. **COUNTRY OF ORIGIN** : INDONESIA
5. **SCOPE** : This standard applies to coconut cream product manufactured by PT. SARI SEGAR HUSADA
6. **DESCRIPTION** : Coconut cream with additives is a creamy white product aseptically processed from the natural extract of fresh and matured coconut meat. UHT processing technology is used to preserve the freshness and natural flavor and aroma of fresh coconuts.
7. **GENERAL** : Traditionally used in Asia households as a major ingredient in the preparation of exotic oriental dishes, desserts, and other delicacies restaurants and hotels also use it in beverage drinks. Industrial applications include dairy products such as ice cream, bakery product such as biscuits and cookies and confectionery.
8. **COMPOSITION** : Coconut extract
 Water
 Stabilizer = blend of Carrageenan (E407); Guar Gum (E412); Xanthan Gum (E415)
9. **CHARACTERISTICS**
 - 9.1 **PHYSICAL**
 - Colour : Creamy white
 - Flavour : Sweet natural coconut flavour, free from rancid or off smell
 - Viscosity : Pourable, not more than 2000 cps at 25-30 °C (using Brookfield/Spindle No.2)
 - 9.2 **CHEMICAL**

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Parameter	Regular Analysis	Regulation
pH	6.00 - 6.40	min 5,9 (CODEX STAN 240-2003)
Fat content	24.0 % ± 1 %	min 20% (CODEX STAN 240-2003)
FFA (as Lauric acid of extracted oil)	Max. 0.10 %	Max 0.10% (CUSTOMER SPECIFICATION)
Dry matter	28.00 - 32.00 %	Min 25,4% (CODEX STAN 240-2003)
Moisture content	68.00 - 72.00 %	max 74,6 % (CODEX STAN 240-2003)
Peroxide value	Max. 2.0 meq/kg	Max 2.0% (CUSTOMER)
Aflatoxins (B1+B2+G1+G2)*	-	Max 4,0 µg/kg EC No. 1881/2006
Lead*	-	Max 0,020 mg/kg EC No. 1881/2006
Cadmium (Cd)*	-	Max 0,050 mg/kg EC No. 1881/2006
Mercury (Hg)*	-	Max 0,50 mg/kg EC No. 1881/2006
Pesticide*	-	Not detected (mg/kg) EC No. 1881/2006

*Annual analysis



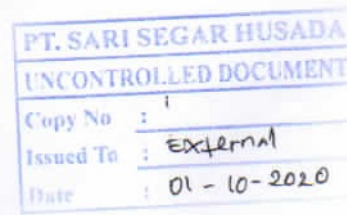
9.3 MICROBIOLOGICAL

Parameter	Regular Analysis	Regulation
TPC (Cfu/ml)	-	< 1 cfu/0,1 ml BPOM No.13/2019
Commercial Sterility	negative	CAC/GL 21-1997

10 PACKING

- Standard Packing : The product is aseptically packed in Tetra Classic Aseptic 65 ml, Tetra Base 200 ml, TBA 8 (1000 ml), Intasept 20 kg, Intasept 200 kg and Intasept 1000 kg

11 SHELF LIFE : 18 months from the date of production



12 INDUSTRIAL REFERENCE APPLIED

- Chocolate, Candy Industry, Bake Industry, and Beverages.

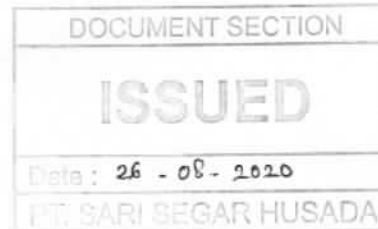
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13 STORAGE

- For best quality, the product shall be stored under cool and dry condition. Refrigeration is recommended once the pack is opened, do not freeze to avoid irreversible damage to the product.

14 TRANSPORTATION

- Coconut Cream transported in clean container



15 HALAL STATUS

- Product is Halal Certified

16 KOSHER STATUS

- Product is Kosher Certified

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17 GMO (Genetically Modified Organism)

- This product is non GMO and does not consist of, nor contain, nor is produced from raw materials or processing aids derived from gene modification technology.

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18 ALLERGENS

Below table indicates the presence of the following allergens and products there of:

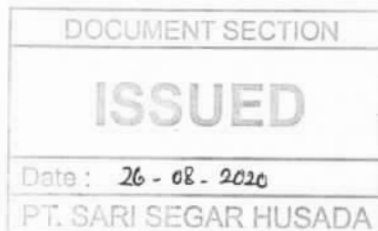
Yes	No	Allergens	Description Of Components
	x	Wheat	
	x	Egg	
	x	Milk	
	x	Soybean	
	x	Cereals containing gluten	
x		Tree Nuts	Coconut as Raw Material
	x	Nuts	
	x	Peanut	
	x	Fish	
	x	Crustacean	
	x	SO2	
	x	Celery	
	x	Mustard	
	x	Sesame seeds	
	x	Lupin	
	x	Molluscs	
	x	Lactitol, maltitol, maltitol syrup, mannitol, xylitol, erythritol, isomalt, polydextrose, sorbitol	
	x	Royal jelly	
	x	Triticale	

19 REGULATORY INFORMATION

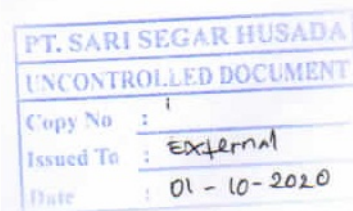
This Product comply with the following regulations and standards CODEX STAN 240-2003.
 Heavy metal of this product comply with the following regulations and standards
 COMMISSION REGULATION (EC) No 1881/2006. Microbiological of this product comply
 with the following regulations and standards BPOM No.13/2019 and CAC/GL 21-1997.

20 MANAGEMENT SYSTEM CERTIFICATION

Manufactured according to a Quality System registered to BRC & FSSC 22000.



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Prepared by, QA Manager	Checked by, Food Safety Team Leader	Acknowledged by, QMR	Approved by, General Manager
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Date : 26 August 2020	Date : 26 August 2020	Date : 26 August 2020	Date : 26 August 2020
Issued Date Oct 26 th , 2018			Doc No. SPE-QSD- 085b-03