

Produktdatenblatt | Product Sheet A051S3K Kokosnuss | Coconut Juice Pads RETAIL 300g (3x100g)

Produktbeschreibung | Product description

Kokosnuss-Fruchtpüree, tiefgefroren, in 100g-Sachets
Coconut fruit puree, deep frozen, in 100g pouches

Zutaten | Ingredients

100% Kokosnuss | 100% coconut

MHD | Shelf life (bei -18 °C | stored at -18 °C)

24 Monate | 24 months

300g-Packung (3x100g) | 300g pack (3x100g)

- Nettogewicht | Net weight: 300g (3x100g)
- Maße | Dimensions: ca. 155x46x80mm (HxLxB)
- Artikel-Nr. | Article No.: A051S3
- EAN 13-Code: 42 6004208 175 7

Versandeinheit | Shipping unit

- Karton mit 12x300g-Packungen | Cardboard box with 12x300g packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 3,6kg, Bruttogewicht | Gross weight: ca. 3,9kg
- Artikel-Nr. | Article No.: A051S3K
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Palette | Pallet

	EP (120x80cm)	IP (120x100cm)
Kartons pro Lage Cases per layer:	18	22
Lagen Layers:	10	10
Kartons pro Palette Cases per pallet:	180	220
Gesamthöhe Kartons Total height cases [cm]:	172,0	172,0
Höhe Palette Pallet height [cm]:	15,0	15,0
Gesamthöhe Total height [cm]:	187,0	187,0
Nettogewicht Net weight [kg]:	648,0	792,0
Bruttogewicht Gross weight [ca. kg]:	697,0	851,0

Qualitätszertifikate Produzent | Quality certificates producer

BRC, SGF, KOSHER

General Information

Common Name	Coconut
Botanical Name	Cocos nucifera L
Origin	Brazil
Description	Product obtained from the edible part of the coconut through technological processes that preserve the safety of food.
Storage and transport	The product is stored and transported at maximum temperature of - 18°C.

Analytical information

° Brix(20°C)	4,5 - 8,5
pH	4,5 - 7,5
Acidity (ml NaOH 0,1N/10g)	0,5 - 2,0
Acidity (% citric acid)	0,03 - 0,13

Organoleptical information

Color	Typical of the fruit.
Odor & Flavor	Typical of the fruit. No off smell.
Texture	Typical of the fruit. No off flavor.

Microbiological information

Total Plate Count	Max. 20.000 CUF/g
Yeast and Mold	Max. 10.000 CUF/g
<i>S. aureus</i>	< 10 CFU/g
Total coliforms (35°C)	Max. 50 CUF/g
<i>E. coli</i>	Negative /g
Thermo-tolerant coliforms (45°C)	< 10 CFU/g
<i>Salmonella sp</i>	Negative / 25g

Allergenbescheinigung | Allergen statement

ALLERGENS (to be labelled according Regulation (EU) No 1169/2011)		Yes	No
1.	Cereals containing Gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		x
2.	Eggs and products thereof		x
3.	Peanuts and products thereof		x
4.	Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof		x
5.	Soybean and products thereof		x
6.	Milk and products thereof (incl. Lactose)		x
7.	Mustard and products thereof		x
8.	Celery and products thereof		x
9.	Fish and products thereof		x
10.	Sesame and products thereof		x
11.	Sulphur dioxide and Sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		x
12.	Crustaceans and products thereof		x
13.	Lupine and products thereof		x
14.	Molluscs and products thereof		x

Vegan-Bescheinigung | Vegan statement

Wir bestätigen, dass keine tierischen Zutaten oder Zusätze tierischen Ursprungs verwendet wurden. | We confirm that no animal ingredients or additives from animal origin have been used.

Durchschnittliche Nährwerte pro 100g | Average nutrition facts per 100g

Brennwert Energy value Valore energetico	kcal	443,6
Valeur énergétique Energie Energi verdi Valor energético	kJ	1830,1
Fett Fat Grassi Graisses Vetten Fedt Grasas	g	42,0
davon thereof dei quali dont waarvan hvorav de las cuales		
Gesättigte Fettsäuren Saturates Acidi grassi saturi		
Acides gras saturés Verzadigde vetzuren Mettede fedtsyrer Ácidos grasos saturados	g	30,0
Kohlenhydrate Carbohydrate Carboidrati Glucides Koolhydraten		
Karbohydrater Hidratos de carbono	g	10,0
davon thereof dei quali dont waarvan hvorav de los cuales		
Zucker Sugars Zuccheri Sucres Suikers Sukker Azúcares	g	4,8
Eiweiß Protein Proteine Protéines Eiwitten Protein Proteínas	g	3,7
Salz Salt Sale Sel Zout Salt Sal	g	0,0