

ORGANIC COCONUT BROWNIE MIX

PRODUCT SPECIFICATION (Spec No: 10.1)

PRODUCT

Organic coconut flour brownie is super fudgy and also a grain free dessert premix. It has a very tender, fluffy and rich chocolate flavor and it takes very little time to prepare. Eating coconut flour brownies has many health benefits. It is high in fiber & protein.

INGREDIENTS

Coconut flour, Sugar, Cocoa powder, Sodium acid pyrophosphate (INS 450 (I)), Sodium bicarbonate INS 500 (ii), Mono calcium phosphate (INS 341(i)), Salt, Stabilizer (INS 415), Nature identical & artificial chocolate flavor.

SENSORY CHARACTERISTICS

Appearance	Free flowing powder
Odor	Characteristics to the odor of coconut flour brownie mix
Taste	Characteristics to the taste of coconut flour brownie
Colour	Chocolate Brown

PHYSIO-CHEMICAL CHARACTERISTICS

Moisture	<10%
pH	6.5 – 7.5

MICROBIOLOGICAL PARAMETERS

TPC (CFU)	<10000/g
Total Coli forms	<10/g
E coli	Absent /g
Salmonella	Absent / 25g
Yeast and mould	<100/g

PACKAGING

250g pouch or 500g pouch, bulk packing 20kg bag

STORAGE

Store in a cool, dry place.

SHELF LIFE

12 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. USDA Organic, EU Organic

NUTRITION FACTS

2.5 servings per 250g container

Serving size (100g)

Amounts Per Serving

Calories 376.5Kcal

% Daily Value

Total Fat 3.3g 4%

Saturated Fat 2.8g 15%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 230mg 10%

Total Carbohydrates 77.1g 28%

Dietary Fiber 4.9g 18%

Total Sugar 47g

Includes 35g Added Sugars 70%

Protein 9.6g 20%

Calcium 43.8mg

Iron 4.01mg

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2,000 calories a day is used for general nutrition advice.

Prepared By	Sanduni Sithara – Research and Development Executive
Seconded By	Angela Jayatilake – Director Marketing and Administration
Recommended By	Shehan Marthris – Director Production and Sales
Approved By	Peter Jayatilake – Managing Director