

ORGANIC COCONUT MUFFIN MIX – VANILLA FLAVORED

PRODUCT SPECIFICATION (Spec No: 10.3)

PRODUCT

Vanilla flavored coconut muffin mix is an instant premix which is made from coconut flour. It has very tender & fluffy texture and it takes very little time to prepare & it can be consumed by anyone who is gluten intolerable. Eating coconut flour muffin has many health benefits. It is rich in fiber & protein and low in carbohydrate and it is delicious healthy alternative to other muffin mixers.

INGREDIENTS

Coconut flour, Sugar, Corn flour, Sodium acid pyrophosphate (INS 450 (I)), Sodium bicarbonate INS 500 (ii), Mono calcium phosphate (INS 341(i)), Salt, Emulsifier (INS 475, INS 481), Stabilizer (INS 466), Nature identical & artificial vanilla flavor.

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

PHYSIO-CHEMICAL CHARACTERISTICS		
Moisture	<10%	
рН	6.0 – 7.0	

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

NUTRITION FACTS		
2.5 servings per 250g container		
Serving size	(100g)	
Amounts Per Serving		
Calories	380Kcal	
	% Daily Value	
Total Fat 4g	5%	
Saturated Fat 4g	20%	
Trans Fat Og		
Cholesterol 0mg	0%	
Sodium 650mg	28%	
Total Carbohydrates 75g	27%	
Dietary Fiber 8g	29%	
Total Sugar 47g		
Includes 45g Added Sugars	90%	
Protein 10g	20%	
Calcium (as Ca) 50.5mg		
Iron (as Fe) 4.2mg		

*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.

SENSORY CHARACTERISTICS		
Appearance	Free flowing powder	
Odour	Characteristics to the odour of	
	coconut flour muffin mix	
Taste	Characteristics to the taste of	
	coconut flour muffin	
Colour	Ivory color	

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