

ORGANIC COCONUT SAP VINEGAR

PRODUCT SPECIFICATION (Spec No: 7.1)

PRODUCT

Coconut sap vinegar is made by two distinct biological processes, both the results of the actions of harmless microorganisms that turn carbohydrates into acetic acid. Organic coconut sap vinegar is produced by using coconut sap & it is low in acidity & serves as an ideal seasoning compound which renders temping flavor & aroma while assuring the premium quality.

INGREDIENTS

Organic Coconut Sap

EDIBLE

It is an anti-fungal agent and a good preservative and can be used in salads, pickles, chutney & many more other dishes.

PACKAGING

250ml & 375ml glass bottles

STORAGE

Store in a cool, dry place

SHELF LIFE

36 months from date of manufacture

PRODUCT ACQUIRED

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

ORGANOLEPTIC PARAMETERS

Parameter	Test Method	Limits/Specification
Colour	Visual	Pale yellow liquid
Taste	Sensorial	Musty flavor

PHYSICAL & CHEMICAL PROPERTIES

Parameter	Limits/Specification
Residual Alcohol	NMT 1
Total acidity	NLT 4
Permanganate oxidation value	NLT 750
Alkaline oxidation Value	NLT 80
Total Sold(g/100ml)	NLT 1
Iodine value	NLT 160

BIOLOGICAL & MICROBIOLOGICAL PARAMETERS

Total Plate Count (cfu/g)	<100
E coli (CFU/g)	Absent
Salmonella (CFU/g)	Absent
Vinegar eel	Absent

NUTRITION FACTS

2.5 servings per 250ml container

Serving size (100ml)

Amounts Per Serving

Calories 3.6Kcal

% Daily Value

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 200mg 0.4%

Total Carbohydrates 0.7g 2%

Dietary Fiber 0g 0%

Total Sugar 0.5g

Includes 0g Added Sugars 0%

Protein 0.2g 0.4%

*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.

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