

ORGANIC COCONUT AMINOS– Glaze

PRODUCT SPECIFICATION (Spec No: 6.4)

PRODUCT DESCRIPTION

Dark, rich, salty and slightly tangy coconut aminos is made using coconut sap, blended with coconut vinegar, sago seed and sea salt and naturally aged. Being a healthy substitute for soy sauce it is gluten free and soy free. It is packed with a variety of vitamins, minerals and amino acids. Try aminos in your marinades, salad dressings, and stir fry and as a dipping sauce. This product is not irradiated or produced with genetically modified ingredients.

INGREDIENTS

Organic Coconut Sap, Organic Coconut Vinegar, Sago Seed and Sea salt

PACKAGING

250ml & 375ml glass bottles

STORAGE

Store in a cool, dry place

SHELF LIFE

24 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	Dark brown liquid with small black colour particles
Taste	Sensorial	Salty with a slightly tangy after taste

PHYSICAL, CHEMICAL & BIOLOGICAL PROPERTIES

Parameter	Limits/Specification
pH	2.0 – 3.5
Brix	>50
Total solid	>1
Total Plate Count (cfu/g)	<100
E. Coli (cfu/g)	Absent
Salmonella(cfu/g)	Absent

NUTRITION FACTS

3 servings per 250ml container

Serving size (100g)

Amounts Per Serving

Calories 118Kcal

% Daily Value

Total Fat 0.93g 1.4%

Saturated Fat 0.9g 4.5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 2350mg 98%

Total Carbohydrates 25.5g 8.5%

Dietary Fiber 0.63g 2.5%

Total Sugar 17g

Includes 0g Added Sugars 0%

Protein 1.6g 3.2%

*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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