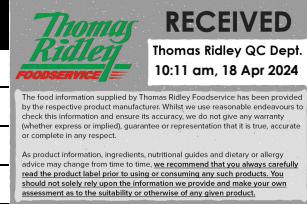




PRODUCT SPECIFICATION SHEET – UK

THE COCONUT COLLABORATIVE Ltd. – COCONUT DESSERT VANILLA CUSTARD - 400g

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Brand Name/Address	The Coconut Collaborative - 16a Great Peter Street, Westminster, SW1P 2BX London, UK



1. PRODUCT NAME / DESCRIPTION / CLAIMS / ALLERGENS

Name	Vanilla Custard – 400g	
Legal Description	Coconut Based Custard with Natural Vanilla Flavouring	
Claims	Plant-Based, Gluten Free, Lower Sugar*, Vegan, Made With Coconuts, Thick & Creamy *than similar vegan custards	
Allergens	N/A	

2. INGREDIENT DECLARATION

Ingredients: Water Sugar, Coconut Oil, Chicory Root Fibre, Stabilisers (Modified Corn Starch, Modified Tapioca Starch), Peruvian Carob, Fava Bean Protein, Salt, Natural Vanilla Flavouring, Colour: Beta-carotene

4. ANALYTICAL STANDARDS / REQUIREMENTS

4.1. NUTRITIONALS

Nutritional Information	Per 100g
Energy (kJ / kcal)	460 / 110
Fat (g)	4.9
Of which saturates (g)	4.2
Carbohydrates (g)	15
Of which sugars (g)	8.3
Fibre (g)	1.4
Protein (g)	0.4
Salt (g)	0.01

4.5. ORGANOLEPTICS

Parameters	Sensory attributes
Visual	Pale yellow, matt slight sheen, even surface, thick but silky, glossy and smooth when stirred. Pack: Intact, date coded, no damage, sealed lid.
Texture	Velvety, creamy, smooth, mouth coating, silky when stirred.
Flavour	Strong vanilla aroma followed by slight coconut, creamy, well-balanced sweet and strong vanilla flavour, silky, lingering intensity, slight sour lactic note, not overwhelming.

5. PACKAGING DETAILS

5.1. PRIMARY PACKAGING

CONSUMER UNIT – 400g	
Pot	PP Transparent Pot (Printed)
Film	Ø95.0mm Aluminium Seal Overprinted

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- Net weight (g)	400
- Pot (g)	13 +/- 0.50
- Foil (g)	0.9
- Gross weight (g)	413.9
- Unit Dimensions (h x w x l) (mm)	107 x 95 x 95

5.2. SECONDARY PACKAGING

6x OUTER CASE	
Cardboard	
- Units per Case	6
- Case (g)	66.4
- Gross weight (g)	2549.8
- Case Dimensions (h x w x l) (mm)	125 x 195 x 395

5.3. TERTIARY PACKAGING

PALLETISATION	
CHEP	
- Cases per Layer	20
- Layers per Pallet	10
- Cases per Pallet	200

6. TRACEABILITY

Internal Code	DCUSV400
CONSUMER UNIT – Aluminium foil	
Filling Time / Julian Code	HHMM LNNN (e.g. 03H15 L137)
- Sleeve	
EAN	5060426812408
Use by Date / Slewing Time / Julian Code	DD.MM.YY / HHMM / LNNN (e.g. 12/05/19 03H15 L137)
Packaging Version Code	DCUSV400v1
CASE	
EAN	15060426812405

7. STORAGE

Storage Instructions	Once opened, consume within 5 days. Keep Refrigerated
Heating Instructions	<p>Hob</p> <ol style="list-style-type: none"> Heat gently in a saucepan, stirring continuously for 2-3 mins. Don't let it come to the boil. Once warmed through, don't reheat. <p>Microwave Category E 800W</p> <ol style="list-style-type: none"> Pour the custard into a microwavable bowl. Heat on full power for one minute. Give it a good stir. Heat on full power for another one minute. <p>Enjoy!</p>

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Microwaves vary. Do not allow to boil.

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