

## PRODUCT SPECIFICATION SHEET - UK

THE COCONUT COLLABORATIVE Ltd. – COCONUT DESSERT VANILLA CUSTARD - 400g			RECEIVED Thomas Ridley QC Dep
Contact Person(s)	Angelica Karydi	Thomas Ridley FOODSERVICE	10:11 am, 18 Apr 2024
Position(s)	Head of Technical and Product	The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavous check this information and ensure its accuracy, we do not give any warranty (whether express or implied, quarantee or representation that it is true, accur	
Phone(s)	(+44) 07590 204 413	or complete in any respect.  As product information, ingredients	s, nutritional guides and dietary or allergy ne, we recommend that you always carefull
Email(s)	angelica.karydi@coconutco.co.uk	read the product label prior to using	ng or consuming any such products. You ormation we provide and make your own
Brand Name/Address	The Coconut Collaborative - 16a Great Peter Street, Westminster, SW1P 2	BX London,	, UK

#### 1. PRODUCT NAME / DESCRIPTION / CLAIMS / ALLERGENS

I. PRODUC		
Name	Vanilla Custard – 400g	TO COLUMN TO THE
Legal Description	Coconut Based Custard with Natural Vanilla Flavouring	The Coconut COLLABORATIVE
Claims	Plant-Based, Gluten Free, Lower Sugar*, Vegan, Made With Coconuts, Thick & Creamy  *than similar vegan custards	CUSTARD
Allergens	N/A	400g e

#### 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

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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

o: INAGEABLEITI		
Internal Code	DCUSV400	
CONSUMER UNIT – Aluminium foil		
Filling Time / Julian Code	HH <b>H</b> MM <b>L</b> NNN (e.g. 03H15 L137)	
- Sleeve		
EAN	5060426812408	
Use by Date / Sleeving Time / Julian Code	DD.MM.YY / HHHMM / 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		
	Hob		
	1. Heat gently in a saucepan, stirring		
	continuously for 2-3 mins.		
	2. Don't let it come to the boil.		
	3. Once warmed through, don't reheat.		
Heating Instructions	Microwave Category E 800W		
	1. Pour the custard into a microwavable bowl.		
	2. Heat on full power for one minute.		
	3. Give it a good stir.		
	4. Heat on full power for another one minute.		
	Enjoy!		

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Microwaves vary. Do not allow to boil.

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