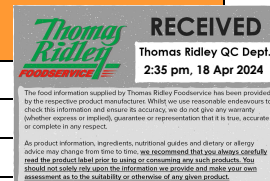




PRODUCT SPECIFICATION SHEET – UK

THE COCONUT COLLAB® MANGO & PASSION FRUIT 100g



Contact Person(s)	Iris Gasquez / Marina Jimenez
Position(s)	Head of Technical / Technical Manager
Phone(s)	(+44) 07583 359 305 / (+44) 07835 308 147
Email(s)	iris.gasquez@coconutco.co.uk / marina@coconutco.co.uk
Brand Name/Address	The Coconut Collaborative – 10 Queen Street Place, London, EC4R 1AG, UK

1. PRODUCT NAME / DESCRIPTION / CLAIMS / ALLERGENS

Name	Mango & Passion Fruit Coconut YOG	
Legal Description	Coconut Dessert with Mango & Passion Fruit Compote	
Claims	Plant Based, Dairy Free, Gluten Free, Vegan, Fruit Sugars Only, Contains Live Cultures	
CO	Made in France from EU and Non-EU origin ingredients. Tillverkad i Frankrike av ingredienser från EU och icke-EU. Framleitt í Frakklandi úr hráefnum úr ESB og utan ESB.	
Allergens	Produced in a factory that handles nuts . Tillverkad i en fabrik som hanterar nötter . Framleitt í verksmiðju sem sér um hnetur .	

2. INGREDIENT DECLARATION

Ingredients: Cultured Coconut Milk (85%) (Coconut Milk, Coconut Water, Water, Corn Flour, Potato Starch, Stabiliser (Fruit Pectin), Corn Fibre, Cultures (S.thermophilus + L. bulgaricus, Lactobacillus acidophilus, Bifidobacterium lactis)), Mango & Passion Fruit Compote (15%) (Fruit Derived Sugars*, Water, Mango Puree (20%), Passion Fruit Puree (10%), Cornflour, Passion Fruit Juice Concentrate (2.3%), Natural Flavouring, Colour (Beta-Carotene)). *From grape and apple.

Ingredienser: Odlad kokosmjölk (85%) (kokosmjölk, kokosvatten, vatten, majs mjöl, potatisstärkelse, stabilisator (fruktpektin), majsfiber, kulturer (S.thermophilus + L. bulgaricus, Lactobacillus acidophilus, Bifidobacterium lactis)), mango- och passionsfruktkompott (15%) (fruktsocker*, vatten, mangopuré (20%), passionsfruktpuré (10%), majs mjöl, passionsfruktjuicekoncentrat (2,3%), naturligt arom, färg (beta) -Karotin)). *från druva och äpple.

Innihald: Ræktuð kókosmjólk (85%) (kókosmjólk, kókosvatn, vatn, maísmjöl, kartöflusterkja, stöðugleikaefni (ávaxtapektín), maís trefjar, ræktun (S.thermophilus + L. bulgaricus, Lactobacillus acidophilus, Bifidobacterium lactis)), Mangó- og ástríðuávaxtasamsláttur (15%) (ávaxtasykur*, vatn, mangómauk (20%), ástríðuávaxtamauk (10%), maísmjöl, ástríðusafayþykni (2,3%), náttúrulegt bragðefni, litur (beta) -Karótín)). *úr vínberjum og eplum

4. ANALYTICAL STANDARDS / REQUIREMENTS

4.1. NUTRITIONALS

Nutritional Information	Per 100g
Energy / Energi / Orka (kJ / kcal)	412 / 98
Fat / Fett / Feitur (g)	5.0
Of which saturates / Varav mättad / Þar af mettar (g)	4.6
Carbohydrates / Kolhydrater / Kolvetni (g)	13.0
Of which sugars / varav sockerarter / Þar af sykur (g)	4.0

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Fibre / Fiber / Trefjar (g)	1.0
Protein / Protein / protéin (g)	0.6
Salt / Salt / Salt (g)	0.07

4.5. ORGANOLEPTICS

Parameters	Sensory attributes
Visual	<p>Compote: >10mm defined layer, glossy, bright deep yellow.</p> <p>Yoghurt: Matt, opaque, thick but silky, smooth surface, glossy and smooth when stirred, bright white.</p> <p>Pack: Intact, date coded, no damage, sealed lid.</p>
Texture	<p>Compote: Smooth and full bodied.</p> <p>Yoghurt: Velvety, creamy, smooth, mouth coating.</p> <p>Mixed: Smooth, thick flow, holds texture when spooned, slightly thinner due to looser compote.</p>
Flavour	<p>Compote: Fresh, fruity mango and fragrant slightly acidic passion fruit, intense well balanced sweet: acid.</p> <p>Yoghurt: Creamy coconut, silky, lingering intensity, slight sour lactic note not overwhelming.</p> <p>Mixed: Perfectly balanced tropical fruit intensity against creamy coconut.</p>

4.6 HFSS

HFSS Score	3
Status (Green / Red)	Green

5. PACKAGING DETAILS

5.1. PRIMARY PACKAGING

CONSUMER UNIT – 100g	
Pot	Ø68mm 100g (10.5cL) PP Transparent
Foil	Ø68.5mm; Thickness 48µm; Heat sealing to PP; Laminate Aluminium Foil; BPA Free
Sleeve	Incada Sylk Cardboard; G280g/m ² ; 445µm Thickness
- Net weight (g)	100
- Pot (g)	4.5
- Foil (g)	1.0
- Sleeve (g)	5
- Gross weight (g)	110.5
- Unit Dimensions (h x w x l) (mm)	69 x 66 x 70

5.2. SECONDARY PACKAGING

CASE	
Cardboard	
- Units per Case	6
- Case (g)	52
- Gross weight (g)	715
- Case Dimensions (h x w x l) (mm)	69 x 148 x 213

5.3. TERTIARY PACKAGING

PALLETISATION				
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Euro	
- Cases per Layer	25
- Layers per Pallet	20
- Cases per Pallet	500

6. TRACEABILITY

Internal Code	BDMAN100
CONSUMER UNIT – Aluminium foil	
First Line - Best Before Date	DD.MM.YY
Second Line – Yogurt Flavour	COCONUT MANGUE
Third Line - Filling Time / Batch code	HH:MM / XXXXXX
- Sleeve	
EAN	5060426812743
Packaging Version Code (Inner Side)	BDMAN100v2
First Line – Best Before Date / Bäst Före Datum / Best Fyrir Dagsetningu	DD.MM.YY
Second Line – Batch code / Sleeving Time	XXXXXX / HH:MM
CASE	
EAN	15060426812740

7. STORAGE

Storage Instructions	Store below 7°C Förvaras under 7°C Geymið undir 7°C
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