

(FBV)

Description: Spray dried coconut milk powder

Appearance	White powder	Method: Visual observation	
Organoleptic Properties			
Flavor	Typical of coconut milk, no off flavors	Method: Organoleptic analysis	
Chemical Properties			
Moisture	Maximum: 3 %	Method: Halogen Thermogravimetric Analysis	
Microbiological Properties			
Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent	
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent	
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent	
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent	
E. Coli	<3 MPN/g or $<$ 10 cfu/g	Method: FDA BAM or AOAC equivalent	
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent	
Packaging, Labeling, Storage			
Packaging	Poly bag in box, food grade paper bag, or	to customer specification	
Receiving Conditions	Product should be shipped and handled in	a sanitary manner.	
Storage Conditions	Store in a dry, cool place.	Store in a dry, cool place.	
Shelf Life	18 months (under optimum storage conditions).		
Other			
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.		
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.		
BE Status	This product does not contain genetically engineered ingredients.		
Vegan Status	This product and/or its components does not meet the definition for		



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vegan.

Halal Status This product does not contain alcohol, natural L-cysteine extracted from

hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a

processing aid.

SDS Waiver To the best of our knowledge this product is non-hazardous and not

subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to

minimize personnel exposure and workplace contamination.

(FBV)

above co of the fo allergens	es the item ntain any ollowing s or their tives?"	"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is above pr in a faci uses or pr these alle	roduced lity that rocesses	ALLERGENS
YES	NO	YES	NO	YES	NO	
Х		Х		X		MILK
	Х	Х		X		EGGS
	Х	Х		X		SOYBEANS
	Х	Х		Х		WHEAT
	Х		Х		X	PEANUTS
Х		X		X		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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Ingredient Statement

Coconut milk, maltodextrin, sodium caseinate. Contains tree nut and milk.

Product Certifications

Certified Kosher Dairy

Proximate Analysis

Protein	9.40	g
Carbohydrate	26.84	g
Moisture	2.14	g
Ash	1.62	g
Fat	60.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	685.00	
Total Fat	60.00	g
Saturated Fat	56.77	g
Trans. Fat	0.09	g
Cholesterol	0.00	mg
Sodium	115.25	mg
Total Carbohydrates	26.84	g
Dietary Fiber	3.29	g
Sugars	4.07	g
Protein	9.40	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	5.12	mg
Iron	4.93	mg
Added Sugars	0.00	g
Vitamin D	2.99	mcg
Potassium	458.96	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container
Serving size about 1 tbsp (7g)

Amou	nt per	serving
Cal	ori	es

50

% Dai	iy Value
Total Fat 4 g	5%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium _{10 mg}	0%
Total Carbohydrate 2 g	19
Dietary Fiber _{0 g}	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.2 mcg	0%
Calcium _{0.4 mg}	0%
Iron 0.3 mg	0%
Potassium 32.1 mg	0%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Coconut Milk, Maltodextrin, Sodium Caseinate. Contains Tree Nut And Milk.

COCONUT MILK POWDER

Coconut Milk Powder is an excellent shelf-stable ingredient for dry applications, confectionery items, or any recipe that calls for coconut milk. Combine with hot water to replicate canned "light" coconut milk, or use as a flavoring for ice cream, yogurt, sauces, and beverages.

- · Fine-textured powder
- Flavor typical of coconut milk
- Use fresh water to easily rehydrate into standard coconut milk
- · Ready for use in recipes or sauces

BASIC PREP

Use as is or combine 1 cup Coconut Milk Powder with 1/2 cup warm water to substitute for coconut milk.

SUGGESTED USES

- Mix with powdered sugar and water for a coconut glaze
- · Use as coffee creamer or in hot cocoa
- Try in curries or other ethnic dishes
- Use as ingredient when making ice cream, yogurt or pudding

RECIPE

Haupia

2 cups Coconut Milk Powder

2 cups water

1/4 cup sugar

1/4 cup Sweetened Shredded Coconut

3 1/2 tablespoons cornstarch

Place 1 1/2 cups water in a 1 quart sauce pan and bring to a simmer over low heat. In a small bowl mix the remaining 1/2 cup of water with the cornstarch until all the starch is dissolved. When the water in the pan is simmering add the Coconut Milk Powder and sugar, whisking until slightly thickened and the sugar is dissolved. Keep the coconut milk at a low simmer or the mixture can break. When the sugar is dissolved add the cornstarch slurry to the saucepan and whisk until it resembles yogurt. Pour into 2 ramekins or bowls and chill in the refrigerator for at least 4 hours.

Makes 2 servings

Haupia is a traditional Hawaiian dessert served at luaus and often garnished with additional shredded coconut, dried or fresh fruit and rum



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THIS PRODUCT ORIGINATES FROM PHILIPPINES