

UHT Coconut cream 1l	
Code article : BCO0E5AA0 Cardboard code: BCO0M7AA0	Version : 2.0 Updated on: 30/03/2026
GTIN 13 : 3389132006676	GTIN 14 : 63389132006678

Legal name:
UHT Coconut cream

Description:
The coconut cream is made from fresh coconut flesh sourced from organic farms and produced through a supply chain that adheres to fair trade principles. The flesh is crushed, extracted and then coconut water is added to obtain a cream.

Claims / Voluntary statements :		
No pesticide residue	Yes	In accordance with Regulation (EU) No. 1169/2011 on the information provided to consumers on foods, Directive 2005/29/EC on unfair business-to-consumer commercial practices and complying with the specifications for the claim "no pesticide residues " available on our website or upon request.
No added sugar*	Yes	In accordance with Regulation (EC) No. 1924/2006 on nutrition and health claims made on foods. <i>*Contains sugars naturally present in the fruit</i>

Composition:		
Ingredients	Quantity (%)	Origin guaranteed
Coconut cream (coconut 80%, coconut water 20%)	100	Sri Lanka

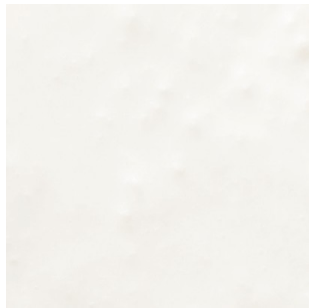
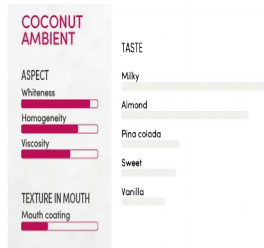
Process:	
Thermic treatment	UHT sterilization

The processing site is certified:			
FSSC 22000	No	IFS	No
ISO 22000	Yes	ISO 9001	No
BRC	Yes	ISO 14001	No

Physico chemical characteristics:			
	Target value	Tolerance	Unity
pH	6	5.90 - 6.30	
Fat	24	23 - 25	%
Dry extract	30	28 - 32	%

TECHNICAL SPECIFICATION

Microbiological characteristics:			
	Target value	Unity	Method
Aerobic micro-organism	<1	cfu/ml	ISO 4833-1 / -2
Yeasts	< 10	cfu/ml	ISO 21527-1 ou / -2
Moulds	< 10	cfu/ml	ISO 21527-1 ou / -2
Thermophilic spore forming bacteria	<1	CFU/ml	ISO 4833-1

Color (picture not contractual)		Sensory profile
		

Nutritional information according to Regulation (EU) N°1169/2011:		
	Valeurs	Unités
Energy	1020	kJ
Energy	247	kcal
Fat	24.5	g/100g
Of which saturates	23.1	
Carbohydrates	4.1	
Of which sugars	2.7	
Fiber	<1	
Protein	2.6	
Salt	0.02	
Sodium	9.6	mg/100g
Values available on http://vn.my-vb.com		

Food diet:			
Halal certified product	Yes	Suits to the vegetarian diet	Yes
Kosher certified product	Yes	Suits to the vegan diet	Yes
		Suits to the coeliac diet	Yes

Allergens according to Regulation (EU) N°1169/2011:			
	Presence in the product	Presence on site	Cross contamination
Celery	no	no	no
Crustaceans	no	no	no
Eggs	no	no	no
Fish	no	no	no
Gluten	no	no	no
Lupin	no	no	no
Milk	no	no	no
Molluscs	no	no	no
Mustard	no	no	no
Peanuts	no	no	no
Sesame seeds	no	no	no
Soybeans	no	no	no
Nuts	no	no	no
Sulfites	no	no	no

Regulation: the product respects the regulations	
GMO	Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and N°1830/2003 related to traceability and labeling of genetically modified organisms and their amendments.
Ionization	Non-ionized product
Radioactivity	< 100Bq
Heavy metals	Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food and its amendments.
Packaging	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs
Packaging	Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs
Packaging	Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments

Storage and use recommendations:	
Storage conditions	Before opening, storage temperature away from heat < 25°C.
Storage after opening in the refrigerator (in days)	5
Storage temperature	Between 4 °C and 25 °C
Date of minimum durability (in months from production)	18
Date of minimum durability print format	DD/MM/YYYY