noumi	13302+3251 - MILKLAB Coconut 8x	Approved Product Specification 13302+3251 - MILKLAB Coconut 8x1L - V1				
Product Summary	Controlled					
Item Code	13302					
Legal Description/ Suggested Labelling Description	MILKLAB Coconut 8x1L					
Internal Item Description	MILKLAB Coconut 8x1L					
Master Brand	MilkLab					
Supplier Information	Noumi Limited 8a Williamson Road Ingleburn, NSW, 2565					
Site of Manufacture	Noumi Ingleburn Pty.Ltd. (A Division 8a Williamson Rd Ingleburn, NSW, 2565					
Site Certification	BRC B: Halal H Organic A: Licence N Certificate of Registration D Halal A:	alal Certification Authority (HCA) ustralian Certified Organic SW Food Authority epartment of Agriculture and Wat ustralian Halal Authority and Advi osher Australia ertified to the standards by the au	sors (AHAA) thorising bodies above.			
Product Description	Uniform and smooth in texture, whit flavour and aroma.	Uniform and smooth in texture, white to light cream in colour and appearance, coconut milk flavour and aroma.				
Product Intended Use	Ready for general public consumption	Ready for general public consumption				
Product Legality	This product complies with standard Measurement Act.	This product complies with standards as outlined in the FSANZ Food Standard Code and Trade Measurement Act.				
Product Information						
	Ingredient Listing	Ingredient Percentage	Country of Origin			
	Australian Water	81.09%	Australia			
	Coconut Cream	15%	Sri Lanka			
	Raw Sugar	2%	Australia			
ngredient Listing	Vegetable Protein	<1.0%	Spain			
	Mineral (calcium)	<1.0%	Turkey			
	Vegetable Gums (Gellan Gum, Xanth Gum)	nan <1.0%	France, Thailand, China			
	Salt	<1.0%	Australia			
	Natural Flavour	<1.0%	Indonesia			
Country of Origin	Made in Australia					
Country of Origin Statement	Made in Australia from at least 83%	Australian ingredients				
Product Category	UHT - Long Life Coconut Milk					
Production Areas/Lines	UHT and Tetra Brik Aseptic Fillers					
Method of Preservation	Ultra Heat Treatment and Aseptic Pa	·				

1 Litre

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Unit Weight/Volume

Approved Product Specification



**Organoleptic Tests** Approved Product Specification **Approved Product Specification** 13302+3251 - MILKLAB Coconut 8x1L - V1 Controlled

# **Nutritional Information**

Servings per pack Serving size: 250					
	Average Quantity per 250mL	% DI* per serve	Average Quantity per 100mL		
ENERGY	468 kJ	5%	187 kJ		
	113 Cal		45 Cal		
PROTEIN	1.5 g	3%	0.6 g		
- Gluten	Not detected				
FAT, Total	9.3 g	13%	3.7 g		
- Saturated	8.5 g	35%	3.4 g		
CARBOHYDRATE	7.5 g	2%	3.0 g		
- Sugars	6.5 g	7%	2.6 g		
SODIUM	120 mg	5%	48 mg		
CALCIUM	300 mg	38%RDI**	120 mg		

Pack Declarations								
Mandatory and	Advisory Warni	ng Statements	Contains Cocol The product is Do not consum	not suit	table as a complete milk replacement for children under 5 years. Il is broken.			
Claims - Free Fre	om		Artificial Colours Artificial Flavours Artificial preservatives Gluten					
Claims - Include	es		FSC Mix board	from re	esponsible sources			
Storage and	Transport							
Storage and Tra	insport Type		Unopened			Opened		
Shelf Life			365 Days			5 days in	refrigerator	
Recommended S	Storage				on Once ope within 5 c	opened, refrigerate at 1-4 deg C and use 5 days		
Recommended T	Fransport		Clean AMBIENT (No temp control) vehicle/container					
Specification Tests								
Chemical Tests								
Parameter	Target	Min		Max	UC	M	Method	COA Check
Fat	3.7	2.96		4.44	% 1	m/v	Foss - FT3	Yes
Protein	0.6	0.5		0.69	% 1	m/v	Foss - FT3	Yes
Solids	7.15	6.9		7.4	%		Moisture Meter	Yes
рН	6.25	6.1		6.4			pH Meter	Yes
Density	1.01				g/r	mL	Density Meter	No
Microbiological	Tests							
Parameter		Acceptable	Level		Method		Frequency	
Commercial Sterilisation No Detection / No Gro		n / No Growth		ATP Bioluminesce Plate (SPC)	ence and/or Strea	k Every Batch		

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Test Parameter	Acceptable Leve				Method
Flavour	Typical coconut milk flavour				Sensory Evaluation
Appearance	White to creamy white in colour. Free of foreign objects			ts	Sensory Evaluation
Texture	Smooth and unif		•		Sensory Evaluation
Aroma	Coconut aroma.	No strang	ge aroma and odour		Sensory Evaluation
Additional Testing					
Packing and Pallet Cor	nfiguration				
General Packing Requirem	ent	Product	is aseptically filled in the Gre	eat View paper	
Tamper Evidence		Comple	te seal with Helicap Tamper S	Safety Seal	
Packs per Shipper		8			
Shipper Type		Tray			
Shippers per Layer		24			
Layers per Pallet		5			
Pallet Type		CHEP			
Pallet Protection			plastic wrapped tight to palle	et and nallet labels applied	on hoth sides
Dimensions		Stretterr	plastic wideped tight to palle	and paner labels applied	5.1. 25th Side5
Dimension Type	Individual Unit		Consumer Pack	Shipper Unit	Pallet
Packaging Code	85490		85490	85015	
Pack Type	Individual Pack - No Cap/Straw		Individual Pack - Helicap	Tray	
Barcode				19315090202899	
Type of Coding			Best Before Date, Production Date and Time Code	Best Before Date, Production Date and Tim Code	e
Location of Coding			On top of pack in the provided window on the left	Inkjet on one side of shipper	
Date Code Format L1			BEST BEFORE (Pre Printed) DD MMM YYYY	BBD: DD/MM/YY	
Date Code Format L2			PDate DD.MM.YY Lot No.	PD: DD/MM/YY HH:MM L (X=line number)	X
Date Code Format L3			HH:MM:SS INFX (X=line number)		
Height	197 (mm)		212 (mm)	221 (mm)	1225 (mm)
Width	95 (mm)		95 (mm)	201 (mm)	1165 (mm)
Depth	60 (mm)		60 (mm)	252 (mm)	1165 (mm)
Vol	0.001122 (m3)		0.001122 (m3)	0.011194 (m3)	1.6626 (m3)
Packaging Unit Weight	31 (gm)		3 (gm)	130 (gm)	50 (kg)
Net weight	1015.05 (gm)		1015.05 (gm)	8080 (gm)	979.272 (kg)
Gross Weight	1042 (gm)		1045 (gm)	8522.4 (gm)	1022.512 (kg)
Gross Weight (Packaging)				8.522 (kg)	
Weight Tolerance Lower Limit	1037 (gm)		1037 (gm)	8482 (gm)	
Maight Talaranca Unnar	1047 (gm)		1047 (gm)	8562 (gm)	
Weight Tolerance Upper Limit	(g)				

#### Date Code Images

Date Code Images					
Mandatory Declarations					
Mandatory Component	Present	Specified type of	r level	Present on Same Line	Present in Same Facility
Cereals containing gluten and products of those	No			Yes	Yes
Crustacean and crustacean products	No			No	No
Eggs and egg products	No			No	No
Fish and fish products	No			No	No
Milk and Milk products	No			Yes	Yes
Lupin and lupin products	No			No	No
Peanuts and peanut products	No			No	No
Tree nuts and tree nut products	No			Yes	Yes
Sesame and sesame products	No			No	No
Soybean and soybean products	No			Yes	Yes
Added sulphur dioxide or sulphites	No			No	No
Dietary Suitability					
Diet		Suitability	Comment	s	
Biodynamic		No			
Organic		No			
Vegan Suitable		Yes			
Lacto Vegetarian Suitable		Yes			
Ovo-Lacto Vegetarian Suitable		Yes			
Halal Suitable		Yes	Certified		
Kosher Suitable		Yes	Certified		
Mandatory and Advisory Warning State	ements				
Mandatory and Advisory Component		Present	Type/Leve	el Advisory Statement	
Bee pollen presented as a food or ingredient		No			
Propolis presented as a food or ingredient		No			
Unpasteurised milk and unpasteurised liquid milk products		No			
Aspartame or aspartame-acesulphame salt (or ph	nenylalnine)	No			
Unpasteurised egg products		No			
Kola beverages containing added caffeine		No			
Quinine		No			
Phytosterol esters		No			
Tall oil phytosterols		No			
A beverage made from cereals, nuts, seeds, or a co those ingredients, and that contains less than 3%		Yes		ct is not suitable as a con nder 5 years	nplete milk replacement for
A beverage made from cereals, nuts, seeds, or a co those ingredients, and that contains: no less than in protein; and no more than 2.5% m/m fat		No			
An evaporated or dried product made from cerea seeds, or a combination of those ingredients, and reconstituted as a beverage according to directic consumption, contains less than 3% m/m protein	that when	No			
An evaporated or dried product made from cereals,nuts,seeds,or a combination of those ingr that when reconstituted as a beverage according for direct consumption,contains:no less than 3% and no more than 2.5% m/m fat	to directions	No			
<u></u>					



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Mandatory and Advisory Component	P	resent	Type/Level Advisory Statement
Milk,or an analogue beverage made from soy,that more than 2.5% m/m fat	contains no	lo	
Guarana or extracts of guarana	N	10	
Evaporated milk,dried milk,or an equivalent produ- from soy,that,when reconstituted as a beverage ac directions for direct consumption,contains no mor m/m fat	cording to	No	
Royal jelly presented as a food or ingredient	N	10	
Polyols, Isomalts, Polydextrose (Lacitol, Maltitol, Malt Syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextro	I\	lo	
Ingredients subjected to a sterilization p	rocess		
Sterilization Process	S	ubjected	Comments
Ethylene Oxide (ETO) treated components	N	10	
Steam sterilisation	Y	es	Coconut Cream (UHT Treatment), Vegetable Gums (Gellan, Xanthan)
Other fumigants or sterilants		10	
Pre-market Clearance Required			

The market dicarance respanse	
Clearance	Required
Novel food ingredient	No
Genetic modification statement	This product does not require labelling as per FSANZ standard 1.5.2
Genetically modified components	No
Origin of genetically modified components	N/A
Altered characteristics	No
Labelling requirement	N/A
Irradiation of ingredients	No

# **Compliance to standards of the Australian Food Code and Amendments**

Standard	Comply
1.3.4 - Identity and purity	Yes
1.4.1 - Contaminants and natural toxicants	Yes
1.4.2 - Maximum residue limits with foods	Yes
1.4.4 - Prohibited and restricted plants and fungi	Yes
Maximum Agricultural Residue Limits Standard 1999	Yes

# **Additional Labelling and Consumer Information - Food Components**

Component	Present	Comments
Added caffeine (not including naturally occurring caffeine)	No	
Added flavour enhancers	No	
Alcohol (residual)	Yes	Natural Flavour, Vegetable Gum (Xanthan) (Finished Product residual alcohol $<$ 0.1 $\%$ v/v)
Added fats and oils	No	
Added flavours	Yes	Natural Flavour
Added colours	No	
Added preservatives	No	
Hydrolysed vegetable protein	No	
Herbs	No	
Spices	No	
Intense sweeteners	No	
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Component	Present	Comments
Added salt	Yes	Not iodised salt
Added sugar	Yes	Raw sugar
Seeds (sunflower,poppy,etc)	No	
Yeast and yeast product (including yeast extract)	Yes	Vegetable Gums (Gellan, Xanthan)
Antioxidants	No	
Processing Aids	No	

#### **Import/Export Information Requirements - Food Components**

Component	Present Specified Type and Level
Animal and animal products	No
Meat or meat products	No
Bird or bird products	No
Fish or fish products	No
Honey or honey products	No

#### **International Information Requirements**

Component	Present	Specified Type and Level
Buckwheat	No	
Apple, pear, avocado or banana	No	
Blueberry, strawberry or kiwifruit	No	
Orange, grapefruit, lemon or lime	No	
Peach, plum, cherry or apricot	No	
Matsutake mushroom or Other	No	
Herbs	No	
Tomato	No	
Yam	No	
Coconut, poppy, or sunflower	Yes	Coconut cream
Yeast and yeast products	Yes	Vegetable Gums (Gellan, Xanthan)
Gelatin, beef collagen or other	No	
Allium Genus (Chive, garlic, leek, onion, spring onion)	No	
Mustard	No	
Spice (other than mustard)	No	
Umbelliferae Family (celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, chervil etc)	No	
Seafood (eg algae, carrageenan shelled mollusc)	No	
Legumes (eg peas, lupins)	Yes	Vegetable Protein
Antioxidants (BHA, BHT other)	No	

#### **Related/Reference Documents**

• Australia and New Zealand Food Standards Code and amendments. • Competition and Consumer Act 2010. • Trade Measurement Regulations 2009.

#### **Allergen Statement**

This product is manufactured in a facility that handles almond, hazelnut, soy, macadamia, dairy and gluten; however a strict CIP program has been implemented to prevent cross product contamination. Allergen testing is completed as part of the positive release program to verify effectiveness of the CIP program.

This product is stored in a facility that handles raw materials that contain almond, hazelnut, soy, macadamia, dairy and gluten raw materials; however a strict segregation and spill cleaning program has been implemented to prevent cross contamination.

This product is stored in a warehouse facility that handles contracted finished goods, which are sealed, boxed, and wrapped in primary and



secondary packaging and stretch wrapped onto a pallet. These products contain eggs; however a strict segregation and spill cleaning program has been implemented to prevent cross contamination.

#### Disclaimer

All ingredients are supplied by providers subjected to noumi Limited approved supplier program and is manufactured by Noumi Limited. The company has taken due care in compiling this information and assures its customers this information true and correct having undertaken all reasonable verification procedures. No liability is accepted, whether direct or indirect, arising from its application, since the conditions of final use is outside of the Company's control. The end user is obliged to conform to relevant government regulations and or standards applicable to their respective States or Country. All specifications subject to revision without notice.

Reason	1. V0- Updated chemical testing values to include Fat-20/10/23
Section	1. V0- Chemical testing- 20/10/23

# **Appendix**





# **Appendix**

#### **Packaging Consumer Unit**



#### Packaging Shipper



Approval Status Approved
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