

385040 PETTINA KOKOMIX – 12.5Kg

TYPE

A complete mix in powder form for producing a varied assortment of coconut confectionery such as coconut drops, macaroons etc

USAGE

1.000 kg KOKOMIX 0.400 kg Cold Water

Add all ingredients into a bowl with beater Mix for 3 mins on medium speed Pipe into desired shapes onto silicone paper Bake for 180-200C for 15-20 minutes

COMPOSITION	%	Country of Origin
Desiccated Coconut	45-50	Philippines
Sugar Modified Potato Starch	40-45 1-5	The UK, France, South Africa, Brazil, Spain, Netherlands, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland Germany, Netherlands
Skimmed Milk Powder	1-5	The UK, Ireland
Egg Albumin Powder Raising Agents: E450 (i) Disodium Diphosphate,	1-5 <1	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Romania, Bulgaria, Croatia The UK, Germany
E500ii Sodium Hydrogen Carbonate		
Stabilisers: E339ii Disodium Phosphate, E450iii Tetrasodium Diphosphate, E401 Sodium Alginate	<1	France, Germany, Spain, Netherlands, Norway
Natural Flavouring	trace	The UK, France, United States, Germany, Austria, Spain, China
Carrier: E516 Calcium Sulphate	trace	France, United States, Spain, Netherlands
Preservative: E202 Potassium Sorbate	trace	China
Salt	trace	The UK, Germany, China

Ingredient Declaration: Desiccated Coconut, Sugar, Modified Potato Starch, Skimmed **Milk** Powder, **Egg** Albumin Powder, Raising Agents (E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), Stabilisers (E339ii Disodium Phosphate, E450iii Tetrasodium Diphosphate, E401 Sodium Alginate), Natural Flavouring, Preservative (E202 Potassium Sorbate), Salt.

PACKAGING

12.5kg net in a food grade polyethylene bag.

SHELF LIFE AND STORAGE

270 Days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2216 kJ / 532 kcal
Fat	31.93 g
(of which saturates)	28.51 g
Available Carbohydrate	51.65 g
(of which sugars)	45.92 g
Protein	6.26 g
Fibre	6.31 g
Salt	0.45 g

MICROBIOLOGICAL TARGETS

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	Yes	Yes	Yes
Eggs	Yes	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required		No	
Suitable for	Suitable for vegetarians		
Vegans & Vegetarians	Not s	suitable for vega	ns

Regulation (EC) No. 1272/2008 CLP: Not Classified

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