

Your article number:	88330 0
Our article number:	LIE8330
Version:	01 of 06/07/2022

Supplier:	R. Van Hove NV
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Product Name Dutch:	Creola de coco 400 ml
Product Name French:	Creola de coco 400 ml
Product Name English:	Creola de coco 400 ml
Description Product Dutch:	premium kokosmelk
Description French:	lait de coco premium
Description Product English:	premium coconut milk
Brand name:	Lien Ying
Custom code (8 digits):	21069098
VAT:	6%

Storage conditions in warehouse:	ambient
Stocking conditions on product Dutch:	Na opening gekoeld bewaren en snel gebruiken.
Stocking conditions on product French:	Après ouverture versez le contenu dans un récipient refermable, conserver au réfrigérateur et consommer
Stocking conditions on product English:	Once opened, pour the contents into a resealable container in the refrigerator and consume as soon as possible
Country of origin:	Malaysia

Logistical data:

	length in cm	Width in cm	Height in cm	Gross weight in kg	Net weight in kg	Drained weight in kg
Piece	7,600	7,600	11,600	0,467	0,400	
Carton	30,300	16,300	12,800	6,364	4,800	
Pallet	120,000	80,000	140,000	782,000	571,000	

Pieces per carton:	12
Cartons per layer:	17
Layers per pallet:	7

EAN Piece:	4013200883300
EAN carton:	4013200958107

Languages present on piece:	Dutch, French, German
Suitable for diets:	vegan
Nutriscore:	

Organoleptic description:

Color:	creamy, white
Taste:	typical
Texture:	creamy, white
Smell:	typical

Ingredients:

<u>Ingredients Dutch:</u>	extract van kokosnoten (90%), water, stabilisator: guarpitmeel
<u>Ingredients French:</u>	Extrait de noix de coco (90%), eau, stabilisant: gomme de guar
<u>Ingredients English:</u>	Coconut extract (90%), water, stabilizer: guar gum
<u>Ingredients German:</u>	Kokosnussectrakt (90%), Wasser, Stabilisator: Guarkernmehl.

Nutritional values:

<u>Type meal:</u>	Unprepared		
<u>Values per:</u>	100	g	
<u>Energie:</u>	878	Kj	210 kcal
<u>Total Fats:</u>	20	g	
<u>of which saturated fats:</u>	18	g	
<u>Monounsaturated fats:</u>		g	
<u>Polyunsaturated Fats:</u>		g	
<u>Carbohydrates:</u>	5,3	g	
<u>of which sugars:</u>	2,8	g	
<u>Fibers:</u>		g	
<u>Proteins:</u>	1,9	g	
<u>Salt:</u>	0,08	g	

Allergens:

	Select
Gluten wheat	Not mentioned on label piece
Gluten rye	Not mentioned on label piece
Gluten barley	Not mentioned on label piece
Gluten Oats	Not mentioned on label piece
Gluten other	Not mentioned on label piece
Milk	Not mentioned on label piece
Lactose	Not mentioned on label piece
Mustard	Not mentioned on label piece
Soy	Not mentioned on label piece
Sesame seeds	Not mentioned on label piece
Peanuts	Not mentioned on label piece
Lupin	Not mentioned on label piece
Sulphites	Not mentioned on label piece
Treenuts almonds	Not mentioned on label piece
Treenuts hazelnuts	Not mentioned on label piece
Treenuts walnuts	Not mentioned on label piece
Treenuts cashew	Not mentioned on label piece
Treenuts pecan	Not mentioned on label piece
Treenuts brasil	Not mentioned on label piece
Treenuts pistache	Not mentioned on label piece
Treenuts macadamia	Not mentioned on label piece
Treenuts other	Not mentioned on label piece
Celery	Not mentioned on label piece
Eggs	Not mentioned on label piece
Molluscs	Not mentioned on label piece
Crustacean	Not mentioned on label piece
Fish	Not mentioned on label piece

Packaging information:

	Description	Type material	weight in gram	Recycable yes or no
<u>Piece</u>	can	tin		
	label	paper		
<u>Carton</u>	box	cardboard		
<u>Pallet</u>	Pallet	wood		
	wrapping foil	plastic		

How to use the product/cooking instructions:

<u>How to use/cooking instructions Dutch:</u>	Schudden voor gebruik Bij een vaste consistentie, dit is geen kwaliteitsgebrek, het blik kort au bain-marie verwarmen.
<u>How to use/cooking instructions French:</u>	Agiter avant l'emploi. En cas de consistance ferme, qui n'est pas un défaut de qualité réchauffez brièvement la boîte au bain-marie.
<u>How to use/cooking instructions English:</u>	Shake before use When the consistency is firm, this is not a quality defect, heat the can briefly in a bain-marie.

Chemical analyses:

PH	
% acidity	
amount of free water	
Brix (amount of sugar)	
Degree alcohol	

Microbiology:

	<u>Minimum cfu/g</u>	<u>Maximum cfu/g</u>	<u>Target</u>	<u>Method of analyzing</u>
<u>Total plate count</u>		10		
<u>Yeasts</u>		10		
<u>Moulds</u>		10		
<u>Salmonella</u>		absent in 25g		
<u>Listeria monocytogenes</u>		absent in 25g		
<u>Staphylococcus aureus</u>				
<u>Bacillus cereus</u>				
<u>Enterobacteria</u>		10		
<u>E. coli</u>				
<u>Sulphite reducing clostridia</u>				

Labels:

<u>Type Label</u>	yes or no
<u>EU organic</u>	No
<u>Agriculture biologique</u>	No
<u>Fairtrade</u>	No
<u>Kosher</u>	No
<u>Halal</u>	No
<u>Oxfam</u>	No
<u>Vegan</u>	No
<u>Vegi</u>	No
<u>Gluten free</u>	No
<u>Lactose free</u>	No
<u>Palm oil free</u>	No
<u>Sugar free</u>	No

Has radiation been applied to the product and if yes to which ingredient:	No
Does the product contains heavy metals and if yes which:	No
Is the product conform EU an Belgian legislations concerning the presence of Pesticides:	Yes
Is the product GMO free conform EU1829 and EU 1830/2003 legislation):	Yes
Is the product conform EU legislation (EU 2023/915) concerning other contaminants:	Yes
Is this product suitable for human consumption:	Yes
Is the product conform all relevant European and Belgian laws:	Yes
Filled in by (Name):	Wendy
Date:	6/08/2026