

**MY CO PTY LTD**

40 Errol Street  
 Prahran, VIC 3181  
 Ph: 1300 006 926  
 F: N/A  
 E: [hello@mylifebio.net.au](mailto:hello@mylifebio.net.au) W: <http://www.mylifebio.net.au>

<b>Issue/ Rev.:</b> 4/1 <b>Update:</b> 14/09/2022	<b>PRODUCT SPECIFICATION</b>
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<b>Product Name:</b>	<b>Bio Creamy Original</b>
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<b>Product Description:</b>	<b>Food preparation with coconut oil/ suitable for Vegans</b> <span style="float: right;"><b>In tub 150g, 3kg</b></span> Product with creamy taste, pale white colour and soft texture.
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<b>GMO Statement:</b>	The product <u>does not</u> contain or is produced from genetically modified organisms (GMO) and according to the Regulations (EC) 1829/2003 and (EC) 1830/2003, requires no labelling.
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<b>Ingredients:</b>	Water, Coconut Oil (24%), Starch, Sunflower Kernel Grounded, Sea Salt, Thickener: Cellulose, Acidity Regulator: Lactic Acid (Non Dairy), Vegan Flavours, Olive Extract, Colour: B-Carotene.
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<b>Vegan Statement:</b>	For the production no additives and processing-aids are used except those which are written in the ingredient list. Furthermore, the vegan flavours do not contain any animal derivatives (dairy, egg and bee products).
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<b>Allergen Declaration:</b>	-
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**Physiochemical Specification & Nutritional Value [/100g]**

Parameter	Value	Range/ Methodology
Energy (kJ/kcal)	985 / 239	229-249 (Calculation)
Fat (g)	24	23-25 (Calculation)
of which Saturates (g)	22	21-23 (Calculation)
Carbohydrates (g)	4.7	3.7-5.7 (Calculation)
of which Sugars (g)	0	(Calculation)
Protein (g)	0.5	0.4-0.6 (Calculation)
Salt (g) (= Sodium x 2.5)	1	0.9-1.1 (Calculation)
Moisture (g)	68	66-70 (After drying at 102°C)

<b>Allergen: x = present - = not present</b>				
1. Cereals containing gluten (-)	5. Fish (-)	9. Celery (-)	13. Mollusc (-)	
2. Milk (& lactose) (-)	6. Nuts (-)	10. Mustard (-)	14. Sulphur dioxide and sulphites (>10 mg/kg) (-)	
3. Egg (-)	7. Peanuts (-)	11. Sesame seeds (-)		
4. Soybean (-)	8. Crustacean (-)	12. Lupin (-)		

**Microbiological Analyses**

Parameter	Target	Methodology
Total Plate Count (at 37°C) [cfu/g]	< 10 <sup>4</sup>	ISO 4833/2003
Yeasts and Moulds [cfu/g]	< 10	ISO 7954/1987
St. Aureus [cfu/g]	< 10 <sup>2</sup>	ISO 6888-02/1999
Sulfite Reducing Clostridia [cfu/g]	< 10	ISO 15213/2003
Coliforms Clostridia [cfu/g]	< 10	AFNOR n° BIO – 12/20 – 12/06
E. Coli [cfu/g]	< 10	AFNOR n° BIO – 12/19 – 12/06
Salmonella [cfu/25g]	Absence	AFNOR n° BIO – 12/16 – 09/05
L. monocytogenes [cfu/25g]	Absence	AFNOR n° BIO – 12/11 – 03/04

<b>Packaging:</b>	Packaged inside PA/PE or PP/PE film & PP material for bucket, suitable for food packaging and in compliance with EU regulation 10/2011.
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<b>Traceability:</b>	Production-data, printed on bag.
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<b>Suitable consumer:</b>	All consumer groups can consume this product.
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<b>Intended use:</b>	Product is consumed as it is without the need for heating or any other kind of processing or preparation.
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<b>Storage &amp; Transportation:</b>	Product is stored and transported (with suitable food transport means) at 0-5°C. Advised temperature for spreading preferably 4-6°C.
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<b>Shelf life:</b>	12 months (after packaging date) when it is stored unopened at a temperature of 0-5°C.
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<b>Relevant Legislation:</b>	EU legislation.
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