

CO YO Pty Ltd

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COYO FOOD SAFETY MANAGEMENT SYSTEM

COYO ORGANIC COCONUT MILK YOGHURT NATURAL

(PRODUCT SPECIFICATION FS1230-1)



DESCRIPTION	COYO Coconut Milk Yoghurt is a plant-based vegan product with a creamy texture. It is formulated with organic coconut cream, filtered water, organic tapioca, prebiotic fibre and probiotic cultures. Available for retail sale in 125g, 300g, 500g, 1kg sizes, as well as Food Service 2kg, 5kg & 10kg.			
INGREDIENTS	Organic Coconut Milk (96%) [Organic Coconut Cream, Water], Organic Tapioca Starch, Chicory Root Fibre, Live Vegan Cultures (Incl. B. lactis, L. acidophilus).			
COUNTRY OF ORIGIN	Made in Australia from Imported Ingredients.			
SENSORY	Colour – Creamy white Flavour – Characteristic of coconut with slight acidity			
ANALYTICAL	pH ≤4.45			
MICROBIOLOGICAL	Yeast - <100 cfu per gram Mould - <100 cfu per gram E.coli - <10 cfu per gram Salmonella - ND in 25g Listeria - ND in 25g			
STORAGE	Keep refrigerated. Store between 2-5°C. Do not freeze.			
SHELF LIFE	6 weeks from manufacture (unopened). Please consume within 4-5 days after opening.			
ALLERGEN STATUS	Does not contain any allergen or chemically sensitive ingredient listed under the FSANZ Food Standard 1.2.3.			
GMO STATUS	This product has not been genetically modified nor have any genetically modified ingredients been used in its manufacture. It does not require labelling as a genetically modified food in accordance with FSANZ Food Standards 1.5.2.			
CHEMICAL RESIDUES	Conforms to Australian Food Standards Code.			
ORGANIC STATUS	Certified Organic (ACO).			
KOSHER STATUS	Certified Kosher & Pareve (Dairy Free).			
NUTRITIONAL INFO PER 100g	Energy Protein, total - Gluten	720kJ (172 Cal) 1.5g Nil detected	Dietary Fibre Sodium Bifidobacterium	Less than 1g 5mg 1,000,000,000 CFU#
Seasonal variations may apply. Results are averages	Fat, total - Saturated	15.9g 14.7g	L. Acidophilus	100,000,000 CFU#
only, calculated theoretically from various sources.	Carbohydrate - Sugars	6.1g 1.4g	#CFU: Colony Forming Units	