




PRODUCT SPECIFICATION SHEET – UK

THE COCONUT COLLAB®

Coconut Collab Choc & Caramel Dessert 110g

Contact Person(s)	Vanda Pitono / Marina Jimenez
Position(s)	Head of Technical / Technical Manager
Phone(s)	(+44) 07355168467 / (+44) 07835 308 147
Email(s)	vanda@coconutco.co.uk / marina@coconutco.co.uk
Brand Name/Address	The Coconut Collab – 10 Queen Street Place, London, EC4R 1AG

1. PRODUCT NAME / DESCRIPTION / CLAIMS / ALLERGENS

Name	Coconut Collab Choc & Caramel Dessert 110g	
Legal Description	Chocolate Coconut Ganache with Caramel	
Claims	Plant Based, Gluten Free, Palm Oil Free.	
CO	Made in Belgium from Eu and Non-EU ingredients	
Allergens	Made in a factory that handles dairy and nuts . For allergens, see ingredients in Bold .	

2. INGREDIENT DECLARATION

Ingredients: Coconut Milk (43%), Caramel Preparation (15%) (Coconut Milk, Brown Sugar, Water, Coconut Sugar, Corn Starch, Salt, Lactic Acid, Natural Flavouring), Dark Chocolate (8.5%)(Cocoa Mass, Sugar, Emulsifier (**Soya** Lecithin), Natural Vanilla Flavouring), Sugar, Chicory Root Fibre, Modified Corn Starch, Stabilisers (Carrageenan, Guar Gum), Emulsifier (Mono & Di-glycerides Of Fatty Acids), Salt, Cocoa Powder (1%), Natural Flavouring.

5. ANALYTICAL STANDARDS / REQUIREMENTS

5.1. NUTRITIONALS

Nutritional Information	Per 100g
Energy (kJ / kcal)	777 / 185
Fat (g)	8.8
Of which saturates (g)	7.7
Carbohydrates (g)	24
Of which sugars (g)	19
Fibre (g)	4.0
Protein (g)	1.2
Salt (g)	0.10

5.5. ORGANOLEPTICS

Parameters	Sensory attributes
Visual	<15% coverage of product on lid when peeled back; Head height from top <5mm (at pot indent); Glossy shiny surface with no air bubbles, smooth and homogenous. Rich chocolate brown colour. Pack: Intact, date coded, no damage, sealed foil lid.
Texture	Thick and creamy chocolate ganache that holds texture when spoon removed; Silky and smooth with no particles or lumps;

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	Full bodied; Melts in mouth.
Flavour	Rich chocolate intensity with caramel notes; Slight coconut aroma but not dominant in taste; Lingering chocolate and caramel flavor and balanced sweetness.

6. PACKAGING DETAILS

6.1. PRIMARY PACKAGING

CONSUMER UNIT – 110g	
Pot	Ø95_PP cup with cardboard sleeve
- Net weight (g)	110
- Pot (g)	4.1
- Foil (g)	1.0
- Banderole + Bottom Cardboard(g)	2.3 + 1.4
- Gross g (g)	118.8
- Unit Dimensions (h x w x l) (mm)	44.2 x 95.5x 95.5

6.2. SECONDARY PACKAGING

CASE	
Cardboard	
- Units per Case	6
- Case (g)	38
- Gross weight (g)	750.8
- Case Dimensions (h x w x l) (mm)	45x190x290

6.3. TERTIARY PACKAGING

PALLETISATION	
- Cases per Layer	20
- Layers per Pallet	30
- Cases per Pallet	600

7. TRACEABILITY

Internal Code	DSCYO110
CONSUMER UNIT – Aluminium foil	
Filling Time / Julian Code	HHHMM LNNN (e.g. 03H15 L137)
- Sleeve	
EAN	5060426813399
Use by Date / Sleeve Time / Julian Code	DD.MM.YY / HHHMM / LNNN (e.g. 12/05/19 03H15 L137)
Packaging Version Code	DSCYO110v1
CASE	
EAN	15060426813396

8. SHELF LIFE AND STORAGE

Storage Instructions	Best consumed chilled. Store in a cool and dry place.
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