



						Doc:No:HTPL-RD-QC-06	
		Food Safety and Quality Mangement system				Rev No: 1.1	
		FG-Specification for Coconut milk				Date:10.08.2023	
<u>S.No</u>	Parameters	Test method	5-7%	8-10%	12- 14%	17-19%	22-24%
1	Colour	Visual	White	White	White	White	White
2	Organoleptic	Organolptic	No off odour/ Fermented	No off odour/ Fermented	No off odour/ Fermented	No off odour/ Fermented	No off odour/ Fermented
3	Taste	Organolptic	Characteristics	Characteristics	Characteristics	Characteristics	Characteristics
4	Foreign matter	Visual	Nil	Nil	Nil	Nil	Nil
5	PH	Digital pH meter	Min 5.9	Min 5.9	Min 5.9	Min 5.9	Min 5.9
6	Viscosity	Ford Cup	35-45 sec	40-50 sec	0.50-1.30 min	1.20-1.40 mins	1.45-2.15 mins
7	Fat	AOAC – 2000.18	5-7%	8-10%	12-14%	17-19%	22-24%
8	Moisture	AOAC 925.40	87.4%-93.4%	87.4-90.4%	74.7%-85.3%	74.7%-80.3%	62.7%-72.6 %
9	Total solids	IS 13815:1993	6.6-12.6%	9.6-12.6%	14.7-25.3%	19.7-25.3%	27.4-37.3%
10	Non fat solids	AOAC 19th ed'2012	1.6-2.7%	1.6-2.7%	2.7-5.4%	2.7-5.4%	5.4-8.4%
11	Separation	Centrifuge	No	No	No	No	No
12	Flocks	Visual	No	No	No	No	No
13	Total plate count	ISO 4833:2003	50CFU/g	50CFU/g	50CFU/g	50CFU/g	50CFU/g
14	Coliform	ISO 4832:2006	Absent/25 g	Absent/25 g	Absent/25 g	Absent/25 g	Absent/25 g
15	Yeast & mould	ISO 6611:2014	NA	NA	NA	NA	NA
16	Salmonella	ISO 6579:1993	Absent/25 g	Absent/25 g	Absent/25 g	Absent/25 g	Absent/25 g
17	E.coli	ISO 9308:1:2014	Absent/25 g	Absent/25 g	Absent/25 g	Absent/25 g	Absent/25 g