

Description: Fresh coconut water is produced from locally sourced Coconuts within the Philippines. By utilizing the latest Vacuum Thermal Instant Sterilizer (Tetra Pak) we retain all the flavors and aroma of Fresh Coconut Water.

Ingredient: Coconut Water (*Cocos nucifera*) and Sodium Metabisulfite (<10 ppm)

Physical

Taste / Aroma: Characteristic of coconut water

Color: Clear to slightly cloudy

Specific Gravity: 1.00-1.02

Viscosity, CPS (Brookfield): Less 50

Analytical

Analysis	Result	Frequency	Methodology
pH (as is)	4.8- 5.1	Every batch	Based on AOAC Official Method 19th Edition, 2012
Brix level (20 deg C)	4.8 – 5.4	Every batch	Based on AOAC Official Method 932.12, 19th Edition, 2012
Titrateable Acidity, % as Citric Acid	0.03-0.08	Every batch	AOAC International. 1995. Official Methods of Analysis of AOAC International, 16th ed. Method 947.05. The Association, Arlington, VA.
Sulfur Dioxide (SO ₂), ppm	maximum of 10 ppm	Every batch	AOAC Official Method 990.28 – Sulfites in Foods, AOAC Official Methods of Analysis (2006)
Total Sugars, % as glucose	3.0- 5.0	Monthly	Based on AOAC Official Method 982.14, 19th Edition, 2012
Calcium, ppm	80 – 140	Monthly	Dy Ashing, Acid Digestion, and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometry (ICP-OES)
Magnesium, ppm	80 – 100	Monthly	Dy Ashing, Acid Digestion, and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometry (ICP-OES)
Potassium, ppm	1000 – 2000	Monthly	Dy Ashing, Acid Digestion, and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometry (ICP-OES)
Sodium, ppm	200 – 450	Monthly	Dy Ashing, Acid Digestion, and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometry (ICP-OES)
Iron, ppm	1.0 – 2.0	Annually	Acid Digestion and Quantitation by Atomic Absorption Spectropotometer (AAS) – Hydride Vapor Generation Technique
Mercury, ppm	<0.005	Annually	Acid Digestion and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometer (ICP-OES)
Lead, ppm	<0.025	Annually	Acid Digestion and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometer (ICP-OES)

Tin, ppm	<0.05	Annually	Acid Digestion and Quantitation by Inductively Coupled Plasma-Optical Emission Spectrometer (ICP-OES)
Aflatoxin, ppb	<0.09	Annually	High Performance Liquid Chromatography with Kobra Cell
Organophosphates	<0.01	Annually	Gas Liquid Chromatography
Organochlorines	<0.01	Annually	Gas Liquid Chromatography
Pyrethroids	<0.01	Annually	Gas Liquid Chromatography

Microbiological

Analysis	Result	Frequency	Methodology
Yeast and molds, CFU/mL	<1	Every batch	Based on AOAC Official Method 997.02
Total Plate Count, CFU/mL	<1	Every batch	Based on AOAC Official Method 990.12 and BAM, 2001
E.coli, CFU/mL	<1	Every batch	Based on AOAC Official Method 991.14
Coliform, CFU/25mL	<1	Every batch	Based on AOAC Official Method 991.14
Thermophilic bacteria, CFU/mL	<1	Every batch	Based on AOAC Official Method 990.12 and BAM, 2001
Salmonella, CFU/25 mL	Negative	Annually	Conventional Method (FDA BAM Ch. 5, August 2016)
Commercial Sterility	Commercially sterile	Annually	CMMEF 4th ed. Ch. 61

Pack sizes: 220 L and 1000 L, aseptic bags protected by carton.

Storage & Handling: Store at temperature not more than 35°C. Best keep refrigerated to enhance shelf-life & flavor. Consume 24 hours upon opening of the spout.

Shelf-life: 12 months. Best before 6 months from the date of manufacture.