

TENDER COCONUT Preparation

Premium Fruit Preparation for
Gelato, Ice Cream & Frozen Desserts

Frizwell® Tender Coconut Preparation is a premium ready-to-use preparation made from real tender coconut puree, tender coconut pieces and coconut milk. It delivers authentic fresh tender coconut flavour, creamy mouthfeel and natural coconut texture with excellent freeze-thaw stability and ease of processing.



REAL TENDER
COCONUT PUREE
& PIECES



RICH & CREAMY
COCONUT MILK
BASE



EXCELLENT
FREEZE-THAW
STABILITY



NO ARTIFICIAL
COLOURS



READY TO USE -
CONSISTENT &
CONVENIENT

REAL
INGREDIENTS
REAL
POSSIBILITIES

*The
Authentic
Taste of
Fresh Coconut*

INGREDIENTS

Tender Coconut Puree, Tender Coconut Pieces, Coconut Milk, Sugar, Citrus Fibre, Locust Bean Gum (INS 410), Tara Gum (INS 417), Xanthan Gum (INS 415), Ascorbic Acid (INS 300).
Contains permitted natural and nature identical flavouring substances.

MICROBIOLOGICAL SPECIFICATION

Parameter	Limit
Total Plate Count	≤ 10,000 cfu/g
Yeast & Mould	≤ 100 cfu/g
Coliform	< 10 cfu/g
Escherichia coli	Absent/g
Salmonella	Absent in 25 g
Listeria monocytogenes	Absent in 25 g

NUTRITIONAL INFORMATION

(Approximate values per 100 g)

Energy (kcal)	192
Protein (g)	0.8
Carbohydrate (g)	32.5
Total Sugars (g)	27.8
Added Sugars (g)	25.7
Total Fat (g)	6.1
Saturated Fat (g)	5.4
Trans Fat (g)	0.0
Cholesterol (mg)	0.0
Dietary Fibre (g)	0.8
Sodium (mg)	12

*These are approximate values and may vary based on raw materials and natural variation.

TYPICAL PHYSICAL & CHEMICAL PROPERTIES

Parameter	Specification (Typical)
Appearance	Creamy white preparation with visible tender coconut pieces
Colour	White to Cream
Flavour	Fresh natural tender coconut
Aroma	Characteristic fresh tender coconut
Texture	Smooth, creamy with suspended coconut pieces
Brix (%Bx)	40 - 42
pH	Approximately 5.0 - 6.0
Total Solids (%)	Approx. 42 - 45

RECOMMENDED DOSAGE (In Final Mix)

Gelato	Premium Ice Cream	Soft Serve	Frozen Yogurt	Ripple / Variegate	Dessert Toppings
80 - 120 g/kg	80 - 110 g/kg	70 - 90 g/kg	80 - 100 g/kg	60 - 100 g/kg	40 - 60 g per serving

APPLICATIONS

- Gelato
- Ice Cream
- Kulfi
- Frozen Yogurt
- Soft Serve
- Ripple / Variegate
- Dessert Cups
- Cheesecake Fillings
- Bakery Fillings
- Milkshakes
- Sundaes
- Parfaits
- Frozen Desserts
- and more...

STORAGE CONDITIONS

- Keep refrigerated at -18°C or below. Store in a clean, dry and hygienic place.
- Protect from direct sunlight.
 - Keep container tightly closed after opening.
 - Use clean and dry utensils during handling.
 - Do not refreeze after thawing.

THIS IS A FROZEN PRODUCT.
STORE AT -18°C OR BELOW.

SHELF LIFE

4 MONTHS
from the date of manufacture when stored at -18°C or below.
Shelf life after opening depends on hygienic handling and storage conditions.

PACKAGING

Available in:

- 1 kg HDPE Tub
- 3 kg Food Grade Pail
- 5 kg Food Grade Pail
- Bulk packs available on request.

ALLERGEN INFORMATION

Contains Coconut.

Manufactured in a facility that may also handle milk, tree nuts, peanuts, soy, sesame and cereals containing gluten.