

CERTIFICATE OF ANALYSIS (COA)

Product Name	Coconut Sugar	Batch Number	NA
PO Reference No	NA	Quantity Supplied	NA
Manufacturing Date	2026-06-02	Expiry Date	2027-06-02
Release Date	2026-06-08		

Ingredients	100% Coconut SAP, No additives or Preservatives
Storage	18-25°C store in a cool dry place
Allergens	Coconut Sugar does not contain & is Free from the following Allergens: Milk, Eggs, Crustaceans, Soy, and Tree Nuts (Almonds, Walnuts & Pecans), Sesame, Wheat, and Barely & Oats). The material is Gluten Free; No products containing gluten are handled, processed, or stored facility.

1. Chemical & Nutritional Analysis

1A. PHYSICAL & CHEMICAL SPECIFICATIONS

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
Moisture	%	NMT10.0	LOD
Sucrose	g/100g	NLT 60.0	By HPLC
Total Ash	g/100g	NMT 6.0	SOP-CHM-111-00
Ash insoluble in Dil. HCl*	g/100g	NMT 0.5	IS 12711: 2015
Sulphated Ash	g/100g	6.13	FSSAI manual No.4
Extraneous Matter insoluble in water	g/100g	NMT 2.0	IS 15279: 2013

1C. NUTRITIONAL PROFILE (PER 100G)

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
Energy	kJ/100g	376	Calculated
Total Fat	g/100g	BDL (DL: 0.1)	SOP-CHM-100-01
Total Sugar	g/100g	NLT 90.0	SOP-CHM-123-00
Carbohydrate	g/100g	92.3	SOP-CHM-28-00
Protein	g/100g	1.65	SOP-CHM-137-00
Sodium as Na	g/100g	0.346	AOAC 20 st Edn 950.52: 2016
Calcium as Ca	g/100g	BDL (DL: 0.1)	AOAC 20 st Edn 927.02: 2016
Reducing Sugar	g/100g	4.04	IS 15279: 2013
Total Sugar Expressed as invert sugars	g/100g	NLT 90.0	IS 15279: 2013
Sodium Bicarbonate*	g/100g	BDL (DL 0.1)	FSSAI Manual methods of Beverages and Confectionary products 1.6 pp9-10