Frizwell®
CULINARY FRUIT PREPARATIONS

TECHNICAL DATA SHEET

MADE FROM 40–45 DAYS OLD TENDER COCONUTS

TENDER COCONUT SLICES

Soft & Pliable Grade

Premium Frozen Tender Coconut Meat for Ice Cream, Gelato & Frozen Desserts

Frizwell® Tender Coconut Slices are premium-quality, blast frozen slices made from young tender coconuts (40–45 days old). The coconut meat is carefully cleaned, sliced to 3–5 mm thickness, treated with ascorbic acid (INS 300) to prevent discolouration and rapidly blast frozen to retain its natural milky white colour, soft and pliable texture.



REAL TENDER COCONUT | SOFT & PLIABLE TEXTURE | BLAST FROZEN (–18°C) | NO PRESERVATIVES ADDED | NATURAL COLOUR & FLAVOUR

PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	Uniform tender coconut slices
Colour	Milky white
Source	Tender coconut meat
Coconut maturity	40 – 45 days old
Slice thickness	3 – 5 mm
Texture	Soft, tender, pliable & flexible
Chewing characteristic	Delicate, non-crunchy (no munching sound)
Flavour & aroma	Mild, fresh, characteristic tender coconut
Brown testa	Absent
Foreign matter	Absent
Freezer burn / Ice crystals	Absent / Minimal

NUTRITIONAL INFORMATION*

(Approximate values per 100 g)

Nutrient	Per 100 g
Energy	88 kcal
Protein	1.0 g
Carbohydrate, Total	3.9 g
- Total Sugars	2.6 g
- Added Sugars	0.0 g
Total Fat	7.8 g
- Saturated Fat	6.7 g
- Trans Fat	0.0 g
Cholesterol	0.0 mg
Dietary Fibre	0.8 g
Sodium	12 mg

*Values are approximate and may vary based on natural variation in raw materials.

INGREDIENTS

Tender Coconut Meat, Antioxidant (INS 300). Contains permitted Natural and Nature Identical Flavouring Substances.

MICROBIOLOGICAL SPECIFICATION

(As per FSSAI guidelines for frozen fruits/fruit ingredients)

Parameter	Limit
Total Plate Count	≤ 10,000 CFU/g
Yeast & Mould	≤ 100 CFU/g
Coliforms	≤ 10 CFU/g
Escherichia coli	Not Detected in 1 g
Staphylococcus aureus	≤ 100 CFU/g
Salmonella spp.	Not Detected in 25 g
Listeria monocytogenes	Not Detected in 25 g

KEY PROCESS & QUALITY FEATURES

- ✓ Sourced from 40–45 days old tender coconuts
- ✓ Carefully peeled and cleaned – free from brown testa
- ✓ Uniform slicing (3–5 mm)
- ✓ Treated with ascorbic acid (INS 300) dip to prevent discolouration
- ✓ Rapid blast freezing to retain fresh quality
- ✓ Soft, pliable and non-crunchy texture
- ✓ Hygienically processed and FSSAI compliant

PRODUCT VISUALS (TENDER COCONUT SLICES)





PROCESS OVERVIEW (AT A GLANCE)

Select Tender Coconuts (40–45 Days) → Clean, Peel & Slice (3–5 mm) → Ascorbic Acid (INS 300) Dip Treatment → Blast Freeze (–35 to –40°C) → Pack & Store at –18°C or Below

RECOMMENDED APPLICATIONS & USAGE

ICE CREAM | GELATO | SOFT SERVE | KULFI | DESSERTS & PARFAITS

Suggested Dosage: 5 – 15% (50 – 150 g per kg of final mix)
(Depending on the desired texture and product type)

STORAGE & SHELF LIFE

Storage: Keep frozen at –18°C or below.

Shelf Life: 12 months from the date of manufacture under recommended storage conditions.

After thawing: Keep refrigerated (2–8°C) and use within 48 hours. Do not refreeze after thawing.

PACKAGING

Available in:

- 1 kg Food Grade Pouch
- 5 kg Food Grade Pouch
- 10 kg Food Grade Carton (with Food Grade Inner Liner)

ALLERGEN INFORMATION

Contains Coconut.

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

REGULATORY INFORMATION

Complies with the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 and subsequent amendments.

Product Category: Frozen Fruits / Processed Fruit Ingredient (Proprietary Food – For Industrial / Food Service Use Only).

Pellagic®
Ingredients that build brands

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Frizwell®
Crafted Fruit Solutions