

Frequently-Asked-Questions

THE DIFFERENCE BETWEEN TIN-PLATED CAN, ALUMINIUM CAN AND "Quantum" PLASTIC BOTTLE

	3-piece Tin-plated can	2-piece Aluminum can	"Quantum" plastic bottle
Process	Hot filled with vacuum	Hot filled with nitrogen pressure	Hot filled with vacuum
Look			
Process	Hot filled with vacuum	Hot filled with nitrogen pressure	Hot filled with vacuum
Net Content	330 ml	300 ml	330 -350 ml
	When packed in size 211x409 or equivalent	Reduced by 10% when compared with product packed in 3-pc tin-plated can	Remain the same when compared with product packed in 3-pc tin-plated can
Price of product		Reduced by 10%	Reduced by 10%
		When compared with product packed in 3-pc tin-plated can	When compared with product packed in 3-pc tin-plated can
Shelf life	12-24 months	12-24 months	Max. 12 months

	Commercial Coconut milk	COCONUT EXTRACT
Production flow diagram	Coconut kernel + Water ↓ Pressing Coconut extract ↓ Additives Commercial coconut milk	Coconut kernel + Water ↓ Pressing Coconut extract
What is added into?	Additives are added to make price lower while shelf life and appearance are improved	Nothing is added 100 % pure
Smell	Boosted by flavoring agent	Naturally coconut extract (No flavoring agent)
Color	Bright White (SO ₂ is added as whitener)	White (No SO₂)
Uniformity (without shaking before open the can)	Homogenized (Some sedimentation may occur, but the product will become homogenized after a little shaking or stirring) (Stabilizer and emulsifier are added)	Slightly separated (Without shaking or stirring, the product will obviously show: <ul style="list-style-type: none"> • creamy foam on top • clear water at bottom) (No stabilizer and emulsifier)
Viscosity (after well shaking or stirring)	Higher (Viscosity enhancer is added)	Naturally free flow (No viscosity enhancer)
Advantage	Lower price (Moves fast and easily in most supermarkets where price is highly concerned)	Purer and higher quality (For those who are not satisfied with the commercial coconut milk quality)
Targeted User	Household use	Professional and industrial user (food industries i.e. ice-cream, bakery & confectionery)

**** The information contained in this publication is based on our own research and development work, and is to the best of our knowledge reliable. Anyone should, however, conduct his own tests to determine the suitability for his own specific purposes. Statements contained herein should NOT be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.