

ORGANIC & FAIR TRADE ASEPTIC COCONUT MILK & CREAM



Aseptic Bag In Box

Best used in beverages and other liquid applications as it allows convenient processing. Used in manufacture of Ice Cream, Confectionary, Yoghurt, Beverages and Pina Colada. Used as a flavoring ingredient in Bakery products, Curry food sauces and condiments. A non-dairy creamer in the preparation of Coffee and Chocolate Beverages.

Pressed and processed fresh coconut is commercially sterilized using the latest sterilization technique called Direct Culinary Steam Infusion to preserve flavor and creamy texture at the most rigorous hygienic standards.

2L, 20L, 200L and 1000L packs are available

Ingredients - Coconut Kernel Extract & Water, with and without permitted stabilizers.

Shelf life - 12 months unopened from date of manufacture.

Fat - 18% - 24%



ORGANIC & FAIR TRADE ASEPTIC COCONUT WATER & KING COCONUT WATER

Coconut Water is obtained by the extraction of the liquid contained inside the selected Coconut fruits from the palm tree *Cocos nucifera*. Processing consists of e-husking of the fruits, followed by pairing and splitting the fruit to collect water. The water is filtered, UHT processed with latest Danish technology and aseptically packed, to retain the goodness and freshness of coconut water.

2L, 20L, 200L and 1000L packs are available

12 months from date of manufacture.

Can be consumed directly or used as a base of range of drinks.

Store under normal room temperature of 28-34°C. (82-93°F)

