

COCONUT AMINOS

When the world go nuts over coconuts came an alternative to soy sauce in the form of coconut aminos. It is a salty and savory seasoning sauce that has a unique strong taste and flavor. Unlike the most common aminos in the market our coconut aminos are made using coconut water and hence has a different but tempting taste that consumers could embrace.



Key highlights about Coconut Aminos

Ingredients – Coconut water, coconut syrup, seal salt

What great about - Soy free, Vegan, Gluten Free, Cholesterol Free, Non GMO, Lactose Free

Preparation Instructions – Best to put on salads, marinating meat for BBQ, Mix it with your stir fry and use direct as a dipping sauce.

Production Facility - ISO22000 Certified.

Nutritional Panel

Nutritional Information - 250ml		
Servings per package – About	16	
Serving size	15ml	
	Per Serving	100ml
Energy Value	78Kj/8Kcal	520Kj /
		124.4Kcal
Total Fat	0.2g	0.9g
of which saturated fat	0.1g	0.7g
Total carbohydrate	4g	26.9g
of which sugar	3.3g	22g
Dietary fiber	0g	0.8g
Protein	0.1g	2.12g
Salt	0.3g	2g

Origin - Sri Lanka

• Shelf Life - 24 Months from the date of Manufacture

• Storage - Store in a cool dry place away from direct sunlight. Once opened refrigerate

Allergen - Coconut Only