

# COCONUT BUTTER / CREAMED COCONUT



The dried coconut is machine grinded at a lower temperature to arrive at a thick coconut buttery paste.

This is different from coconut jam as it do not have any added sweetener to it. However the natural sugar found in coconut gives you the right amount of sweetness to enjoy it as a spread.

However coconut butter can also be used as alternative to coconut milk which you can mix with water and dilute to the right fat content.

If you need to experience a 100% pure coconut spread, this is the product for you.

## Key highlights about Coconut Butter / Creamed Coconut

Ingredients – 100% coconut.

What's great about - High Fiber, Vegan, Gluten Free, Cholesterol Free, Non-GMO, Lactose Free.

Preparation Instructions - Use as a spread on your toast, pancakes and waffles, fill it in your baked products, Mix it with water to make coconut milk / cream, Add into your smoothies.

Production Facility - ISO22000 Certified.

## Nutritional Panel

Nutritional Information - 200g		
Servings per package	3	
Serving size	75g	
	<b>100g</b>	<b>75g</b>
Energy Value	2975Kj / 711Kcal	2231Kj/533Kcal
Total Fat	65g	49g
of which saturated fat	60g	45g
Total carbohydrate	21g	16g
of which sugar	5g	3.8g
Dietary fiber	14g	11g
Protein	5.2g	3.9g
Salt	0.09g	0.06g

- Origin - Sri Lanka
- Shelf Life - 12 Months from the date of Manufacture
- Storage - Store in a cool dry place away from direct sunlight. Once opened refrigerate.
- Allergen - Coconut Only