



COCONUT CHIPS – COCOA

Coconuts have been extensively used for cooking in Sri Lanka. Coconut milk and coconut oil are integral part of our day to day life. Recent revolution of coconuts becoming a global health food have pushed producers to find novel ways of using coconut. Then came the coconut chip.

While dehydrated natural and toasted coconut chips continue to increase its market share in the snacks market, novel varieties of flavored both sweetened and spicy varieties of chips are providing a wide array of choices to current consumers who seek healthy snacking options.



Key highlights about COCONUT CHIPS – COCO

Ingredients – Coconut, Coconut sugar, Cocoa Powder

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

Preparation Instructions - Snack it from the packet, Add to garnish your dessert, Sprinkle to your yoghurt / Ice cream, Use as a crunchy addition to your smoothie, Add to your salads, mix with oats.

Production Facility - ISO22000 Certified.

Nutritional Panel

Nutritional Information		
Servings per package	1	
Serving size	50g	
	100g	50g
Energy Value	1954Kj / 467Kcal	977Kj/233.5Kcal
Total Fat	26.7g	13.3g
of which saturated fat	23.3g	11.6g
Total carbohydrate	53.3g	26.6g
of which sugar	33.3g	16.6g
Fiber	14.6g	7.3g
Protein	6.7g	3.35g
Salt	0.09g	0.04g

- 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