

COCONUT CREAM – 22% FAT



Sri Lankans love coconut milk. Rice mixed with coconut milk for breakfast, fish cooked in coconut milk and served with rice along with other dishes for lunch and hoppers, a mix of coconut milk and rice flour cooked in a pan are all daily delicacies Sri Lankans enjoy.

Coconut milk squeezed out from selected fresh coconuts are pasteurized and packed in a can is just what you need for your daily coconut requirements. You simply need to open the can and pour its content.

Coconut milk and coconut cream vary from its fat content. More than 20% fat is called coconut cream whereas less than that is called coconut milk

Key highlights about Coconut Cream

Ingredients – Coconut (60%), Guargum * (Optional)

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

Preparation Instructions – Mix in your smoothie, soup, hot chocolate, use making wide array of desserts and confectionary. Also best in making traditional Asian curries.

Production Facility - ISO22000 Certified.

Nutritional Panel

Nutritional Information - 400ml		
Servings per package	6.5	
Serving size	60ml	
	100g	60ml
Energy Value	900Kj / 215Kcal	540Kj/129Kcal
Total Fat	22g	13g
of which saturated fat	20g	12g
Total carbohydrate	3.3g	2g
of which sugar	2.3g	1.4g
Dietary fiber	0g	0g
Protein	1.7g	1g
Salt	0g	0g

- 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 for reuse.
- Allergen - Coconut Only