

COCONUT JAM - GINGER



Freshly grated coconut mixed with coconut syrup and boiled to the right mixture and consistency need no introduction for Sri Lankan households. It could be either green gram or milk rice you find this combination of sweetened coconut spread that you mix and eat together. Commonly known as "Pani Pol" in native language it's a real treat to your taste buds.

Our coconut jam is a replication of this mostly loved "Pani Pol" that is made with the right texture and consistency with a similar profile of a jam that is 100% vegan.

The mouth feel of Ceylon Ginger mixed with coconut takes this product to a different dimension.

Key highlights about Coconut Jam - Ginger

Ingredients - Coconut, Coconut syrup, Ginger powder

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, use in making a vegan coconut jam smoothie by blending it with coconut milk, fresh fruits. Use on top of crackers, Spread between cake layers

Production Facility - ISO22000 Certified.

Nutritional Panel

Nutritional Information - 230g		
Servings per package	8	
Serving size	30g	
	100g	30g
Energy Value	1891Kj / 452Kcal	567Kj/136Kcal
Total Fat	28.5g	8.55g
of which saturated fat	8g	2.4g
Total carbohydrate	59g	17.7g
of which sugar	47g	14.1g
Dietary fiber	5g	1.5g
Protein	4g	1.2g
Salt	0.11g	0.08g

- 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