



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 send through a modern three stage spray drying technology to ensure the preservation of the natural goodness and its original taste and aroma.

The powdered coconut milk is easy to use and simply needed to be dissolved in the right amount of water to make either thin or thick coconut milk as per your recipe.



Key highlights about Coconut Milk Powder

Ingredients – Coconut, Maltodextrin *(Organic Version)

What great about - Dissolves fast in both hot and Luke warm water, Vegan, Gluten Free, Cholesterol Free, Non GMO and 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 - 300g		
Servings per package	7.5	
Serving size	40g	
	100g	40g
Energy Value	2887Kj / 690Kcal	1155Kj/276Kcal
Total Fat	60g	24g
of which saturated fat	54g	21.6g
Total carbohydrate	25g	10g
of which sugar	6g	2.4g
Dietary fiber	2g	0.8g
Protein	7.5g	3g
Salt	0.3g	0.12g

- Origin Sri Lanka
- Shelf Life 15 Months from the date of Manufacture
- Storage Store in a cool dry place away from direct sunlight. Once opened keep the content in an air tight container and refrigerate. Always use a dry spoon.
- Allergen Coconut Only