

COCONUT VINEGAR



Another product extensively used by Sri Lankans in their famous savory dishes.

A rice eating culture brings a wide array of side dishes that varies from salads to chutneys and vinegar is used to add the required level of sourness and flavor to your bowl of rice.

With coconut and coconut based products started to pick up in the Western world, due to its super food status, the usage of coconut vinegar too has increased as consumers have started to use it as a flavor enhancer.

Key highlights about Coconut Vinegar

Ingredients – Coconut water, Sugar

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

Preparation Instructions – Best in making salads, marinating meat in BBQ, Mix it with your stir fry and use direct as a dipping sauce.

Production Facility - ISO22000 Certified.

Nutritional Panel

Nutritional Information - 250ml		
Servings per package	16	
Serving size	15ml	
	100ml	15ml
Energy Value	15.1Kj / 3.6Kcal	2.26Kj/0.5Kcal
Total Fat	0g	0.g
of which saturated fat	0g	0g
Total carbohydrate	0.7g	0.1g
of which sugar	0g	0g
Dietary fiber	0g	0g
Protein	0.2g	0g
Salt	0g	0g

- Origin - Sri Lanka
- Shelf Life - 36 Months from the date of Manufacture
- Storage - Store in a cool dry place away from direct sunlight.
- Allergen - Coconut Only