

COCONUT WHIP CREAM



Coconut milk and cream are part and parcel of many Sri Lankan recipes for centuries. Dairy whip cream is famous in the Western world as a way of garnishing your desserts.

The popularity of coconut as a super food continued to grow in the Western world along with new vegan movements set the background for dairy alternatives and that is where we introduced our non dairy (Vegan) high fat (30%) whip cream. (Made using a special recipe, it is made without any additives and its 100% coconut only). You just need to follow few easy steps for a delicious bowl of whip cream.

Key highlights about Coconut Whip Cream

Ingredients –Coconut kernel extract, Water

What great about - High fat (30%), No additives, Vegan, Gluten Free, Cholesterol Free, Non GMO, Lactose Free

Preparation Instructions –

Follow the below easy steps,

Step 01 - Refrigerate - Overnight (Not in the deep freezer / Average 6-8 Digrees C).

Step 02 - Shake well / Open / Stir the content in the can.

Step 03 - Pour into a bowl

Step 04 - Whip (Whip fast using an electric beater)

Production Facility - ISO22000 Certified.

Nutritional Panel

Nutritional Information - 400ml		
Servings per package	1	
Serving size	400ml	
	100g	400ml
Energy Value	1200Kj / 290Kcal	4800Kj/1160Kcal
Total Fat	30g	120g
of which saturated fat	27g	108g
Total carbohydrate	2.6g	10.4g
of which sugar	1.5g	6g
Dietary fiber	2.1g	8.4g
Protein	2.7g	10.8g
Salt	0.005g	0.02g

- 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.
- Allergen - Coconut Only