

## Organic coconut blossom sugar

### Indonesia

Coconut blossom sugar is a unique, high-quality natural product. During the gentle thickening of coconut blossom syrup, fine and delicate crystals are formed, which have a special taste reminiscent of caramel. In Asian cuisine, coconut blossom sugar is one of the most important natural sweeteners and is often used to round off exotic delicacies.

Tip: Refine your coffee creation with the fine-caramel coconut blossom sugar.

- -- vegan
- -- contains the natural ingredients of the coconut blossom nectar
- -- not refined

**Ingredients** --- coconut blossom sugar \* 100 %.

\* from organic cultivation

Average nutritional values	per 100 g
Calorific value	1.632 kJ/ 384 kcal
Fat	<0,5 g
-of which saturated fatty acids	0,2 g

Carbohydrates	94 g
-of which sugar	90 g
-of which sucrose	78 g
Protein <sup>1)</sup>	1,3 g
Dietary fiber	0,5 g
Salt <sup>2)</sup>	0,41 g

1) Gluten < 20mg/kg

2) Calculated from naturally occurring sodium.

The nutritional information is based on average analytical values, which are subject to natural fluctuations. The data is provided for information purposes only, in particular which mono- and disaccharides are contained in the food.



### Sensory & Quality Parameters

Consistency: Crystalline

Color: Light brown to medium brown

Taste: Caramel, sweet

Odor: Caramel, sweet

**Allergens** --- none

**Best before date** --- 18 months

We will be happy to provide you with further quality parameters on request in our extensive product specifications.

Enthaltene Rohstoffe

- Coconut

Empfohlene Gebindegrößen

- Blank tin 250 g high
- Blank tin 500 g wide