Sonnentracht
Süße Experten

Organic coconut flower vinegar

Agave

This coconut flower vinaigrette is a harmonious melange of coconut flower vinegar and sweet agave syrup. Coconut flower vinegar is obtained from the fresh nectar of the coconut flower, whose harvest is sustainable and gentle from the inflorescence of the coconut palm. After the harvest follows a natural fermentation as well as a maturation. Tip: Use the coconut blossom vinaigrette for exotic-fresh salad dressings or to season marinades and sauces.

- -- vegan
- -- oil-free
- -- from traditional production
- -- from sustainable cultivation

Ingredients --- coconut blossom vinegar*, agave syrup*.

* from organic cultivation

Average nutritional values	per 100 g
Calorific value	807 kJ/ 190 kcal
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	45 g
-of which sugar	45 g
Protein1)	< 0,5 g
Dietary fiber	< 0,5 g
Salt2)	0,01 g

1) Gluten < 20 ppm
2) Calculated from naturally occurring sodium.

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

Sensory & Quality Parameters

Consistency: Liquid

Color: yellow-green, cloudy

Taste: naturally fresh, fruity, slightly sweet

Aroma: Typically acidic, naturally fresh, fruity

Brix: 32-36%.

Allergens --- none

Best before date --- 12 months

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

Enthaltene Rohstoffe

- Agave
- Coconut

Empfohlene Gebindegrößen

- Vinegar bottle clear
- Vinegar bottle