Organic coconut puree

Philippines

Coconut puree is made by finely grinding fresh coconut meat. Also known as coconut butter or coconut paste in origin, coconut puree is neither bleached nor hardened. The coconut palm grows in its natural environment, taking care of sustainable cultivation and protecting biodiversity.

Tip: Coconut puree is very suitable as a butter substitute or spread, for the preparation of creamy sauces or as an ingredient for shakes.

- -- vegan
- -- not refined
- -- from traditional production
- -- from sustainable cultivation

Traditional Healing Effects --- The lauric acid content in coconut oil and coconut puree has a positive effect on cholesterol levels. In addition, lauric acid is a fatty acid that is easy to digest and has an antibacterial effect.

Ingredients --- coconut puree* 100 % .

* from organic farming

Average nutritional values	per 100 g
Calorific value	2.878 kJ/699 kcal
Fat	67 g
-of which saturated fatty acids	63 g
Carbohydrates	10 g
-of which sugar	7 g
Protein1)	7 g
Dietary fiber	6,8 g
Salt2)	< 0,1 g

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

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

Sensory & Quality Parameters

Consistency: Solid

Color: Light beige with white coconut oil

Taste: Aromatic intense coconut aroma

Odor: Aromatic coconut

Allergens --- none

Best before date --- 12 months

We will gladly provide you with further quality parameters upon request in our extensive product specifications.

Enthaltene Rohstoffe

- Coconut

Empfohlene Gebindegrößen

- Glass 220 ml round