



Organic & Conventional Coconut Milk

Coconut Milk is a sweet and milky white base derived from the meat of a mature coconut. The color and rich taste of the coconut milk can be attributed to the high oil content and sugars. Coconut milk is prepared by squeezing the grated coconut meat using a mechanical press. It is used mainly for food preparations.

Fat Content of the Coconut Milk is approximately 17%. Light Coconut Milk has a fat content of 10%.

Packaging: Aseptic bulk -20 kg, 200 kg bag in box or drums, 2.9kg Cans (A10), 400 ml regular cans and easy open end cans.

Organic and Conventional Coconut Cream

Coconut cream is similar to coconut milk but contains less water. The only difference is the consistency. It is thicker and more paste-like consistency, while coconut milk is generally a liquid. Coconut Cream is the extract from the coconut meat combined with a natural stabilizer and processed to preserve the freshness and natural flavor of newly squeezed coconut milk.

Coconut cream is used in beverages and other liquid applications.

Packaging: Aseptic bulk -20 kilo bag in box and 190 kilo bag in drums, 400 ml regular cans and easy open end cans.

Organic & Conventional Concentrated Creamed Coconut

Coconut Concentrate is the unsweetened dehydrated fresh meat of a mature fruit of coconut ground to a semi-solid white creamy paste. Creamed Coconut is suitable for consumption without the need for further processing. There is a difference between Creamed Coconut and Coconut Cream. Coconut Cream has maximum moisture content of 74.6% whereas Creamed Coconut has moisture content of only 3% maximum. Creamed coconut (Coconut Concentrate) is creamy white color and tastes rich, creamy and mildly sweet with the essence of coconut.

Creamed Coconut is used for food and beverages that require coconut flavor. Some of the application that the cream coconut is used are for tropical/Caribbean applications (tropical colada and coconut drinks), filling for chocolate confectionery, biscuit, cake, toppings, desserts soups, sauces, curries, ready meals and also used by the natural cosmetic manufacturers.

Organic & Conventional Extra Virgin Coconut Oil

Harvested from our exclusive coconut palms we offer our Organic Certified Extra Virgin Coconut oil, an all-natural, flavorful, and energy packed, butter alternative. We hand pick only the highest quality coconuts from each harvest.

The virgin coconut oil offers higher levels of phenolic antioxidants than other oils. The fresh coconut meat is shredded and then cold-pressed using the water from inside the coconuts to make coconut milk. The milk is then allowed to sit for about half a day, while the oil naturally separates from the heavier water. The oil is then filtered from the curds (coconut solids). No chemical or high-heat treatment is used, and this oil contains no Trans fatty acids. This high-grade Virgin Coconut Oil has a long shelf life due its high antioxidant properties. Rich in antioxidants, Lauric acid and other MCTs, may help the body absorb important nutrients and minerals, eliminate harmful bacteria, and fight the signs of aging.

Packaging: Organic Extra Virgin Coconut Oil is available in Glass Bottles 200, 400; 500ml glass jars and bulk 20 kg. Bag-in-box or 190 kg. Bag-in-drums.



Organic & Conventional Desiccated Coconut

Desiccated Coconut and Coconut Flour passes through our stringent Quality Standard Tests which guarantee purity, as well as chemical, and microbiological superiority, before these products make their way onto the best tables in the world.

Available Cuts: Macaroon or Fine, Medium, Shred, Flakes, and Chips. Available as Toasted, Sweetened, or as toasted and Sweetened.

Packaging: Desiccated Coconuts are packed in multi-ply Kraft paper bags with inner sealed poly liner. Additional outer poly woven (PP) bags are available for packaging. The desiccated coconut is packed in 12.5 kilos, 25 kilos, and 50 kilo bags.



Palm Honey

Palm honey is not Bees honey. It is the concentrated sweet sap of the palm flower (Caryota urens) gently extracted to create a honey based product. It is thinner and darker than bee-honey. Both are natural sweeteners, but there is a big difference in taste, chemical content and nutritional content. Palms and bees are different living beings! Both are very healthy products because they contain natural, beneficial chemicals. Their content is different.

Palm honey, is very rich in Magnesium and Potassium.

This sweet honey can be used on Yoghurts, Pancakes or on top of any sweet products.

Available as: 340 ml & 750ml bottle & A10 Cans