



Makendi Coconut Cream

DESCRIPTION: Aseptic Coconut Cream with natural stabilizers (Xanthan gum, carrageenan, and guar gum at<0.5% total)

Coconut cream is a smooth, creamy liquid extracted from the grated meat of fresh coconuts. It is known to enhance aroma, taste, and mouth feel. Coconut cream can be used to produce coconut milk by simply adding water to the cream, reducing overall fat content.

PACKING: 20 kg aseptic bag in double walled corrugated carton box.
12.5MT=1x20”FCL.

SHELF LIFE: 15 months. Do not freeze. Store at ambient temperature.

SPECIFICATIONS:

pH	6.0-6.4
Total Solids	28-32%
Oil Content	24.0±1%
Free Fatty Acid	0.1% maximum (as lauric acid)
Flavor&odor	Natural Coconut Free From Off Flavor&Odor
Texture	Smooth
Color	Creamy White
Microbiological	Commercially sterile



APPLICATIONS:

Coconut cream has a smooth, creamy texture and a flavor that is not overly sweet. Coconut cream can be used as a dairy replacement for products such as milk, evaporated milk, condensed milk, buttermilk, yogurt, and many others. Since its texture is similar to heavy whipping cream, it is often used in a variety of curries, desserts, and cakes, and is an ideal ingredient for use in coffee and hot beverages. Coconut cream also works well in frozen drinks such as piña coladas and other tropical drinks. In terms of mouthfeel, fat content from coconut cream is often reported to be as good as twice the amount of butterfat.