FROZEN COCONUT MEAT



From a Traditionally Organic & True GLOBAL G.A.P Certified Farmer



Own farm under own maintenance



ISO 22000, HACCP & FSSAI Certified Cold Chain & processing facility with modern Technology



Well matured and handpicked Coconuts are deshelled and processed under a completely modified atmosphere to maintain 100% hygieness and 0% contamination



End to end process done with good manufacturing practices and the freezing of coconut meat is done with the world class <u>I.Q.F. Technology</u>







- 100% Pure fruit meat with nothing added to preserve
- 100% of nutrition is naturally preserved until end user opens the pack.
- Feels like as fresh as opening the raw coconut to eat
- 12 months of shelf life is guaranteed (at frozen chain)

- Plenty of tasty recipes available using coconut meat to gain its excellent nutrition benefits and helps weight loss.
- Very much suitable for preparing your very own cup of Coconut milk, Coconut cream, Smoothies, Ice-creams, Desserts, Baking, Chutneys, Thai Curries, Yogurts and Stews etc.,
- Infuse it with probiotic goodness by making coconut milk kefir that boosts your immune system by filling your body with healthy bacteria.

Available in customized shapes







Comparison between matured raw coconut and Frozen coconut meat

- Breaking the coconut and removing the meat by any hard/sharp tool is always hard, danger and time consuming experience due to its stone kind of outer shell
- After breaking the fruit, the place will look dirt due to the broken shell pieces & dust particles on the shells
- Uneven shape of meat/flesh
- After using a portion of coconut meat, Preserve and reuse rest of the fruit is almost not possible
- Some coconuts may look good outer but the inner flesh would have already gone decay inside. Here the value for money is lost.

- No circus experience using any hard tool. Just open the Eco friendly pack and enjoy 100% pure tasty coconut meat
- No dust particles as it is packed with only clean and raw coconut meat
- Even shape of meat/flesh
- After using a portion of meat, preserve the rest just by closing the zip pack by putting back in the freezer.
- Value for money as you get only clean and hygiene raw coconut meat.
- Save your time with 100% natural and ready to use product. Can be used to prepare your own Coconut milk, smoothies, Yogurts, Coconut cream, deserts, fruit salads and much more.

Packing and loading



- Any kind of customized packing is possible right from 500grms to 20Kg bulk bags.
- Reefer containers will be stuffed and sealed at factory to maintain the cold chain.
- Capacity to load one 40ft container
 with 20MT once in every 3days.
- Minimum order quantity is 6MT in a 20ft reefer container.
 - We welcome bulk orders and long term price contracts for round the year supply

Thank you and looking for a long term and fruitful business relationship

