Organic coconut blossom sugar

Traditional product made purely by hand: Men, known as Sap-Gatherers, climb up to the palm leaf and cut into the coconut blossoms. The dripping nectar is collected and immediately cooked over an open flame. It then cools slowly under stirring and crystallizes into sugar. With its unique caramel flavour, it is suitable for alternative sweetening of desserts, baked goods, and other sweet dishes.

Zum Produkt

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1607 kj
Calorific value kcal	384 kcal
Fat	0.6 g
Of which saturated fatty acids	0.3 g
Carbohydrates	93 g
Of which sugar	86 g
Fibers	1 g
Protein	1.2 g
Salt	0.19 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein

Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein