Coconut blossom sugar

Designation: coconut blossom sugar

Description: Traditional product made manely by hand: men, so-called sap gatherers, climb up to the palm frond and scratch the coconut blossoms. The dripping nectar is collected and immediately boiled over an open flame. while cooling it is being stirred and crystallises into sugar. With its special caramel flavour, it is suitable as an alternative sweetener for desserts, bakery goods and sweet dishes.

Preparation: Sugar with a special caramel taste, suitable for alternative sweetening. Made by handwork: the nectar harvested directly from the blossom on the palm tree is immediately boiled down and crystallized into sugar as it cools.

Ingridients: coconut blossom sugar*

Raw food: No Fairtrade: No Gluten-free: No Vegan: Yes Superfood: No

Naturally gluten-free: No Plastic-free: No

Organic: Yes

Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order

confirmation for the final packaging unit.

Value Pack: No

ECO Control Point: DE-ÖKO-003

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 Example Company	Nein

^{*} from controlled organic cultivation

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