

To make Native Forest® Organic Coconut Cream, we press the meat of fresh organic coconuts, yielding an oil-rich extract that is mixed only with filtered water and a tiny amount (less than 1%) of organic guar gum from the seeds of the guar plant.

Organic coconut cream lends rich and creamy goodness to classic regional dishes, soups, curries, sauces, desserts and beverages. With a higher fat content than our Classic Coconut Milk, it can be an ideal dairy replacement in numerous recipes.

Serving Suggestion: Chill, then whip until frothy. It makes a delicious topping for fruit pies, cobblers, puddings and sundaes.

Store at room temperature and shake well before using. Once opened, refrigerate remaining contents and enjoy within 4 days. May naturally separate or solidify when cold.

©2012 Edward & Sons Trading Co., Inc.
Convenience Without Compromise®



100% 2



UNSWEETENED
ORGANIC
Coconut Cream
PREMIUM



NET WT 5.4 FL OZ 160mL



SEMIWAYS SUGGESTION

Nutrition Facts

Serving Size 2 Tbsp (30mL)
Servings Per Container about 5

Amount Per Serving
Calories 60 Calories from Fat 60

	%Daily Value*
Total Fat 6g	10%
Saturated Fat 6g	28%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars less than 1g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Organic Coconut Cream
(Organic Coconut, Water, Organic Guar Gum).

Dist. by Edward & Sons Trading Co., Inc.
PO Box 1326, Carpinteria, CA 93014 USA
www.edwardandsons.com
Certified organic by QAI
Certified kosher by Kehilla Kosher

Product of Thailand
Coconut Cream is a gluten free food.

Native Forest® Organic Coconut Cream is produced in a facility that is both HACCP and Organic Certified, your assurance of product safety and organic integrity.