

Coconut Ingredients:

Coconut products are at the very heart of our business and with strong connections built with specialist producers across the Far East, we are ideally placed to offer a totally comprehensive range of coconut ingredients for all uses. We like to think that we are truly the “One Stop Shop” for everyone's coconut requirements.

Importing from The Philippines, Indonesia, Malaysia and Sri Lanka we source only from partners we regularly visit and audit to ensure that the rigorous standards that are needed are fully maintained. All our coconut suppliers have been awarded full BRC status.

Over the past 15 years our business has grown to be the UK's single largest importer of coconut and coconut ingredients and one of the biggest in Europe. We are proud to have developed an enormous wealth of coconut knowledge that we share with our customers.



Milks & Creams:

Liquid Aseptic Milks and Creams are now hugely popular with demand coming from a wide range of users across the food industry. Fresh coconuts are processed within a maximum of 48 hours from harvest to give the best quality and aromas. Good product life, up to 15 months, allows for simple forward planning. Easy to handle 20kg packs and 200kg drums offer options for everyone's needs.

Used extensively now in ready meal production, milks and creams are also popular in sauces and marinades as well as dips and dressings. Sizeable volumes are now used in the beverage industry too.

Fresh coconuts are de-shelled, and the flesh peeled before being pressed to produce the finest coconut extract. This is blended with water without the use of any emulsifiers or stabilisers to produce the highest quality coconut milks and coconut creams. Our ability to make long shelf life, no additive products highlights the skills and manufacturing prowess we possess in the industry.

Coconut Water:

The demand for coconut water has risen dramatically over the past few years, it has now become a staple in the beverage industry as well as a very useful ingredient to dilute the more expensive fruit juices and to also reduce the overall sugar content of 100% fruit juices.

Our coconut water is available in single strength as well as concentrated formats and are available in 20kg aseptic packs, 200kg drums and 1 tonne fibre bins.

Desiccated Coconut:

We keep sizeable stocks of medium grade, fine grade as well as extra fine grade, which also can be sweetened or toasted. All are available in a range of 10kg or 25kg bags and are ideal for all types of bakery, cakes, biscuits, and now increasingly in savoury products too. This stalwart of the coconut range has been widely used for over 100 years and remains an ideal way to add flavour and texture to a wide range of dishes.

We now have available a milled coconut flour in a 20kg unit for use in both bakery as well as ethnic catering. We can supply a reduced fat coconut flour too that has recently shown to work in the world of gluten free baking as a wheat flour substitute.

We have a range of low-fat desiccated coconut products in fine, medium and mill blend formats.

Fancy Cut Desiccated Coconut:

We carry a range of chips in both raw and roasted formats and shreds and threads in both sweetened and unsweetened formats. These are ideal for specialist bakery, confectionery and breakfast cereal work. This is an area where high quality is an absolute essential. Our volumes indicate that we are the “go to” business for the UK and Continental major food manufacturers.

Coconut Milk Powders:

Spray dried powder is ideal for use in dips and dressings especially where there is no further heat treatment carried out. It's a commercially sterile product that dissolves easily and adds a luxurious creamy coconut flavour. Vegan coconut milk powder is a new item now listed in our range.

Frozen Coconut Puree:

This wonderful innovation is set to become a firm favourite as it enhances the flavours and textures in dishes. Aseptic creams only add a mild aroma plus standard levels of creaminess, however, the puree has a richness that the aseptics do not have and it can significantly firm up consistency making the use of starches less necessary. It won't be long before its use is widespread across manufacturers.

Coconut Sugar and Nectar:

The advent of the availability of coconut sugar and its liquid version nectar (think of it as the golden syrup of the coconut sugar world) has meant that many manufacturers are considering its uses very carefully. The Low GI rating makes it a fantastic ingredient. Its use in ethnic cooking has been widespread for years but due to difficulties in the supply chain, manufacturers often use cane sugar. However, the importance of authenticity has pushed developers to use ingredients that are more closely associated with the origins of the cuisine. Both the sugar and the nectar have a rich and slightly caramel flavour which is especially appealing in desserts as well as savoury dishes.

Coconut Virgin Oil:

The coconut and palm oil industries suffer from the problem of “mass balance” when it comes to supply, so supply chain management becomes intensely difficult. No-one really knows whose actual product has been supplied. Responding to the intense scrutiny in all supply chains, we are now able to offer a virgin oil that can be traced back fully to the original plantation without going through a central tank. Our high-grade coconut virgin oils come in both standard and organic forms and make ideal ingredients. Available from glass jars of 300ml up to steel drums of 200 Kgs.