



COCONUT PALM SUGAR

We find the best coconut palm trees throughout Indonesia and harvest the flower blossom sap for a result that celebrates the natural flavor and aroma of the tropical coconut.

OUR PROCESS

We've found that the best coconut palm trees grow in tropical climates where they can soak up the sun and rain. After growing in these sandy, yet nutrient rich soils they begin to produce small blossoms that will develop into coconuts. These blossoms contain sap that we harvest for preparing coconut palm sugar.

Harvesting sap from coconut blossoms requires completely different equipment and expertise than coconuts. Before the coconuts have grown, the tree is "tapped" and the fresh liquid is collected by hand from the blossom in small batches. Fresh sap is an opaque white color, tastes very sweet and is about 80% water. After harvesting, the sap must be cooked relatively fast to avoid fermentation.

When enough sap has been collected it is quickly cooked to remove water, and concentrate flavor. To ensure quality, we cook the sap in small batches over moderate heat. As the sap heats, the water evaporates and the mixture thickens. The mixture is reduced until most of the moisture is reduced, then gently dried and ground into small crystals.

USE

Coconut palm sugar has a sweet, rich, brown sugar like taste and can be used as a direct replacement for cane sugar, works extremely well as a light brown sugar substitute, and naturally has a lower glycemic index than cane sugar.

THE SOURCE

From domestic plot trees tended by a diverse network of small independent family farmers within the Central Java region, the center of coconut sugar production in Indonesia. The region's honored, historic farming tradition and its close proximity to the sea which creates a moist, tropical climate, combine to form ideal almost year-round conditions for continual harvesting of coconut blossom sap, the origin of coconut sugar.



Variety

Cocos Nucifera

Origin

Java, Indonesia

Certifications



Typical Nutrition Per 100g

Calories	378
Calories from fat	0
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	184mg
Potassium	543mg
Total Carbohydrate	94.5g
Dietary Fiber	0.1g
Sugars	94.4g
Protein	0g
Vitamin A	0IU
Vitamin C	22.9mg
Calcium	99.65mg
Iron	1.46mg



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