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FELIX KOCH OFFENBACH
Couleur und Karamel GmbH

**COCONUT
FEELING**



ORGANIC COCONUT SUGAR

Coconut sugar is valued for its typical brown crystalline structure and its aromatic caramel flavour.

This exotic natural product from Indonesia contains no additives, which gives it not only a natural but also a premium status.

Through our highly technical process, we guarantee consistent quality and a high standard in terms of granulation, colour and flavour.

Are you looking for standardised and certified quality?

These are two requirements we regard as mandatory for everything we do.

Please feel free to contact us – we'd love to hear from you!

ORGANIC COCONUT SUGAR AT A GLANCE:

- Aromatic caramel flavour
- Standardised quality
- FSSC 22000 certified
- Organic certified
- Colour: brown
- 100% natural nectar derived from coconut blossoms
- Adds an exotic flavour and sweetness



ORGANIC TOFFEE PASTE WITH COCONUT SUGAR FK 7000

Organic toffee paste with coconut sugar – this special paste is made with coconut sugar, refined with butter and sea salt and is wonderfully creamy.

Its applications are as versatile as they are individual, such as a topping on ice cream and desserts, as a filling for chocolate and pastries or processed in your specific formulations.

ORGANIC TOFFEE PASTE WITH COCONUT SUGAR AT A GLANCE:

- Basis: glucose syrup, whole milk powder and pure coconut sugar
- Typical flavour of coconut sugar, toffee and butter
- Organic certified
- Gluten-free
- GMO-free
- Fructose-free
- 12 months shelf life

