
PREMIUM COCONUT PALM SUGAR (DDE)

Description: Coconut Palm Sugar, also known as coconut sugar, is produced from the nectar of the coconut palm flower. It is similar in sweetness to brown sugar, boasting a light caramel flavor.

Physical Properties

Appearance	Brown granules
Size	Minimum 90% - US #16 Screen

Organoleptic Properties

Flavor	Sweet, coconut.
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Chemical Properties

Moisture	Maximum: 5 %	Method: Halogen Thermogravimetric Analysis
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Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a odor-free dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Coconut sap sugar.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.00	g
Carbohydrate	99.00	g
Moisture	1.00	g
Ash	0.00	g
Fat	0.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	360.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	40.00	mg
Total Carbohydrates	99.00	g
Dietary Fiber	0.00	g
Sugars	99.00	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	24.00	mg
Calcium	0.00	mg
Iron	3.60	mg
Added Sugars	99.00	g
Vitamin D	0.00	mcg
Potassium	940.00	mg

This specification represents all package configurations for this product .

Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from OliveNation LLC.



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NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Coconut Palm Sugar, also known as coconut sugar, is produced from the nectar of the coconut palm flower. It is similar in sweetness to brown sugar, boasting a light caramel flavor.

- Creamy beige to caramel brown
- Granulated powder
- Naturally gluten free

Nutrition Facts

servings per container	
Serving size 2 tsp (8g)	
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 8 g	3%
Dietary Fiber 0 g	0%
Total Sugars 8 g	
Includes 8 g Added Sugars	16%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.0 mg	0%
Iron 0.3 mg	0%
Potassium 75.2 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Ready to use. Add to taste.

RECIPE

No-Bake Vegan Peanut Butter Chocolate Bars

- 1 cup unsweetened natural creamy peanut butter
- 1 cup Organic Coconut Flour, sifted
- 1 cup Blanched Almond Meal
- 1/2 cup Coconut Palm Sugar
- 1/2 teaspoon fine sea salt
- 1/4 to 1/2 cup unsweetened almond milk
- 1/2 cup coconut oil
- 1/2 cup unsweetened cocoa powder
- 3 tablespoons maple syrup
- 1/2 teaspoon pure vanilla extract

Line a 9 by 9-inch baking pan with two crossed pieces of parchment paper cut slightly larger than the pan, so there is overhang on all sides.

Combine Organic Coconut Flour, Blanched Almond Meal, Coconut Palm Sugar and sea salt in a large mixing bowl, stirring until well combined. Stir in peanut butter until well incorporated; mixture will be crumbly.

Add almond milk, one tablespoon at a time, until mixture becomes dense and smooth. Press peanut butter mixture into prepared pan, creating an even layer.

Melt coconut oil in a saucepan over medium-low heat. Stir in cocoa powder, honey and vanilla extract until smooth and fully incorporated. Pour chocolate mixture over peanut butter mixture in pan, and place in refrigerator at least 2 hours, until firm. Remove from pan, and cut into 9 equal-size squares.

Makes 9 servings

The classic combination of peanut butter and chocolate never fails to delight. This treat is a somewhat healthier rendition, using all vegan and grain-free ingredients, as well as coconut sugar, which is minimally processed and has a much lower glycemic index than refined white sugar.

SUGGESTED USES

- Use in place of traditional cane sugar in any recipe
- Add to coffee or tea to sweeten
- Use as a lighter substitute for sugar in low-glycemic diets

INGREDIENTS

Coconut Sap Sugar.



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**PREMIUM COCONUT PALM SUGAR
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THIS PRODUCT ORIGINATES FROM INDONESIA