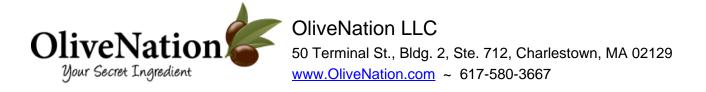


Product Name: Coconut Palm Sugar

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.

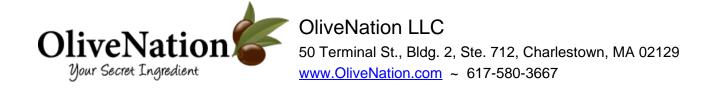
Physical Properties							
Appearance	Brown granules	Brown granules					
Size	Minimum 90% - US #16 Scre	Minimum 90% - US #16 Screen					
Organoleptic Properties							
Flavor	Sweet, coconut.						
Chemical Properties							
Moisture	Maximum: 5 %	Method: Halogen Thermogravimetric Analysis					
Packaging, Labeling, Storage							
Packaging	Plastic jar, bag in box or to cu	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 j	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	hair or feathers, animal fats an	alcohol, natural L-cysteine extracted from d/or extracts, bloods of any origin, blood t by-products & alcohol is not used as a					
SDS Waiver	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 minimize personnel exposure and workplace contamination.						



ALLERGEN STATEMENT FOR COCONUT PALM SUGAR

"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		
	х	Х		Х		MILK	
	Х	Х		Х		EGGS	
	Х	Х		Х		SOYBEANS	
	Х	Х		Х		WHEAT	
	Х		х		х	PEANUTS	
	Х	Х		Х		TREE NUTS	
	Х		х		х	FISH	
	Х		Х		Х	CRUSTACEAN SHELLFISH	
	х	х		Х		SESAME	
	х	х		Х		MUSTARD	
	Х	Х		Х		ADDED SULFITES	

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



Product Name: Coconut Palm Sugar

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	Ð
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 Woodland Foods, 3751 Sunset Ave., Waukegan IL 60087.



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STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container Serving size 2 tsp (8g)

Amount per serving Calories	30
% Dail	y 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 r	nutrient in

* 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.

INGREDIENTS

Coconut Sap Sugar.

COCONUT PALM SUGAR

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

BASIC PREP

Ready to use. Add to taste.

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 lowglycemic diets

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.

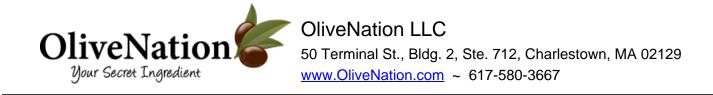
Combine Organic Coconut Flour, Blanched Almond Meal, Coconut Palm Sugar and sea salt in a large mixing bowl, stirring until well combined. Stir in peanut butter until well incorporated; mixture will be crumbly. Add almond milk, one tablespoon at a time, until mixture becomes dense and smooth. Press peanut butter mixture into prepared

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.



COUNTRY OF ORIGIN DECLARATION FOR COCONUT PALM SUGAR

THIS PRODUCT ORIGINATES FROM INDONESIA