

Frequently-Asked-Questions

THE DIFFERENCE BETWEEN COCONUT EXTRACT AND COMMERCIAL COCONUT MILK

	Commercial Coconut milk	COCONUT EXTRACT
Production flow diagram	Coconut kernel + Water ↓ Pressing Coconut extract ↓ Additives Commercial coconut milk	Coconut kernel + Water ↓ Pressing Coconut extract
What is added into?	Additives are added to make price lower while shelf life and appearance are improved	Nothing is added 100 % pure
Smell	Boosted by flavoring agent	Naturally coconut extract (No flavoring agent)
Color	Bright White (SO ₂ is added as whitener)	White (No SO₂)
Uniformity (without shaking before open the can)	Homogenized (Some sedimentation may occur, but the product will become homogenized after a little shaking or stirring) (Stabilizer and emulsifier are added)	Slightly separated (Without shaking or stirring, the product will obviously show: <ul style="list-style-type: none"> • creamy foam on top • clear water at bottom) (No stabilizer and emulsifier)
Viscosity (after well shaking or stirring)	Higher (Viscosity enhancer is added)	Naturally free flow (No viscosity enhancer)
Advantage	Lower price (Moves fast and easily in most supermarkets where price is highly concerned)	Purer and higher quality (For those who are not satisfied with the commercial coconut milk quality)
Targeted User	Household use	Professional and industrial user (food industries i.e. ice cream, bakery & confectionery)

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