

Frequently-Asked-Questions WHEN YOU ARE BUYING COCONUT MILK

HOW COCONUT MILK IS FUNDAMENTALLY CLASSIFIED?

Fundamentally, coconut milk is classified by its fat content. At MFP, we classify as;

Super premium grade	Fat content =	21 ± 1 %
Premium grade	Fat content =	18 ± 1 %
Super grade	Fat content =	15 ± 1 %
Regular grade	Fat content =	12 ± 1 %
Economic grade	Fat content =	9 ± 1 %
LITE grade	Fat content =	6 ± 1 %

WHY THE RANGE IS SO WIDE AS ± 1 %?

Coconut milk is extracted from shredded mature coconut kernel, which is a natural raw material. The properties of this kernel vary among varieties, crops, places of growth, and seasons. Despite of our strict recipe, there will be some variation between batches as the result of varying raw material properties.

DOES EVERY PACKER CLASSIFY THE SAME WAY?

There is no one-for-all standard about this classification. Every packer gets his own standard of fat content. "A" grade from one packer may not be the same as from another. "B" grade from one factory may be better than "A" grade from another. The best way is to examine the quality by the sample, not the specification sheet.

WHAT CAN BE LEGALLY ADDED TO COCONUT MILK?

Preservatives are strictly prohibited to add into canned coconut milk. Some additives such as emulsifiers, stabilizers, and anti-browning agents are allowed to add into coconut milk at certain levels. Coconut milk from MFP is totally conformed to all additive regulations required by the USFDA.

HOW CAN YOU DISTINGUISH THE GOOD FROM THE BAD?

You should choose the coconut milk with a 'Look', not a 'Read'. Most buyers always buy the cheapest supply by 'reading' the cheapest quotation, without 'looking' at the product quality.

- Opening the can and pouring the coconut milk into a bowl, without shaking the can, you will see that normal coconut milk must separate into two layers of white creamy fat layer on top and water at bottom.
- Stirring the coconut milk with a spoon, its texture should be smoother and more homogenized. When in cold whether, you may have to stir harder. After you stir hard and long enough, the final coconut milk must be a white creamy homogenized liquid.

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