Coconut Milk

Brand Ampawa

Story of Brand Ampawa

Thai Coconuts are known as the best tasting coconut in the world because of Thailand's tropical geographical location where fresh water, brackish water, and salt water meet, making Thai coconuts rich in taste and nutrients.

One of the best source of coconut plantation in Thailand is in **Amphawa** District, Samutsongkram province where we located our factory and promoted wealth and jobs to community.

Brand Ampawa

Ampawa is **the best in class** coconut milk made from a meticulous selection of fresh kernels, using high technology, yielding the greatest taste of fresh natural coconut in a **pure white, rich and creamy concentration, just like fresh coconut milk** – to enhance any recipe from savory to sweet for those who love to cook and the culinary professionals.

WHITE THICK AROMATIC RICH

JUST LIKE FRESHLY-SQUEEZED COCONUT MILK

Brand Ampawa

1000 ml. (PRISMA)

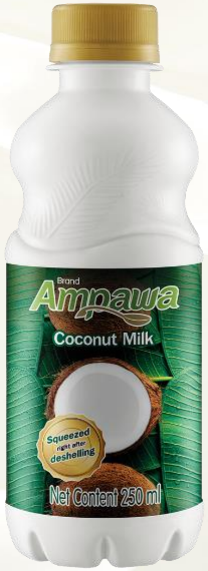
12 units per carton

1000 ml. (PET)

12 units per carton

500 ml. (PET)

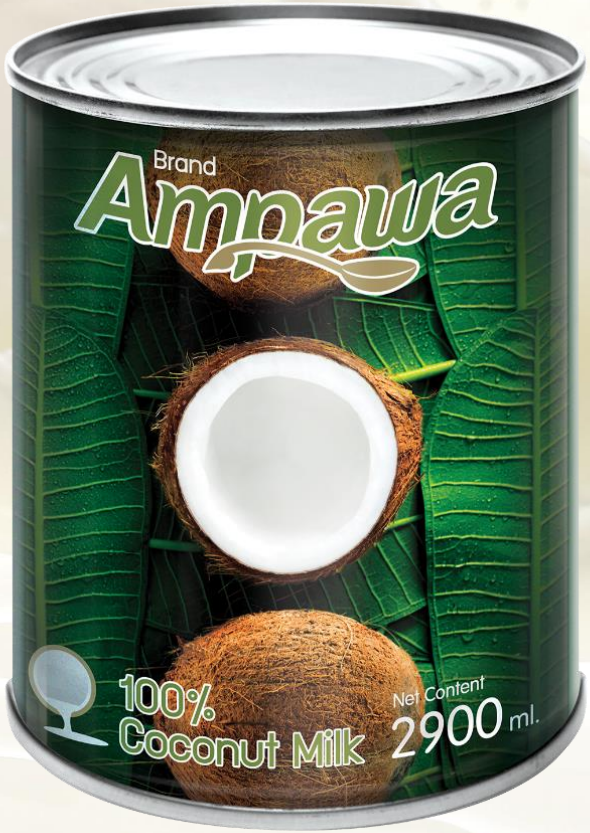
24 units per carton



250 ml. (PET)

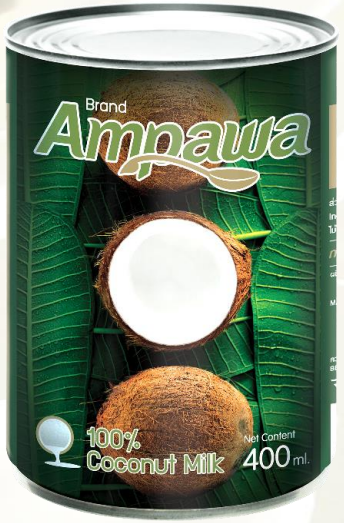
24 units per carton

Brand Ampawa



2900 ml. (Can)

6 units per carton



400 ml. (Can)

24 units per carton

Perfect Characteristics of Freshly Squeezed Coconut Milk

1. Creamy Natural White
2. Moderate Viscosity/Thickness: 36.3 cP*
3. Slightly Aromatic – Natural, Fresh, Light Coconut Aroma
4. Moderately Rich – Fat Content: 17.7%*

*Remark: Calculated from freshly squeezed coconut milk samples containing a fat content in the range of 17–19%. The obtained results may fluctuate but still remain within the fat range of 17–19%.

Freshly Squeezed Coconut Milk	Ampawa Coconut Milk

1 Color should be creamy natural white – not too bright.

Creamy Natural White | Creamy Natural White

2 Viscosity should be moderate – similar to that of freshly squeezed coconut milk, which is not too thick or too thin or thickened with flour.

Moderate Viscosity: 36.3 cP* | Moderate Viscosity: 36.3 cP*

3 Aroma should be natural just like the fragrance of unadulterated freshly squeezed coconut milk – fresh and light coconut aroma.

Providing a fresh, light coconut aroma | Providing a fresh, light coconut aroma

4 Coconut milk should contain the right amount of fat with moderate richness. Too thick does not mean more fat or richness.

Fat Content: 17.7%* | Fat Content: 17.4%*

Ampawa

Coconut Milk

Fresh from the tree to your table
Just like freshly squeezed coconut milk

Brand Ampawa

RECONNU SAVEUR DE L'ANNÉE by monadia
Goûté par un jury de consommateurs
2022

2022 Chosen as **Flavor of the Year 2022 "Coconut Milk Product"** and recommended by French Consumer - in term of product quality and appearance: taste, aroma and texture.

2018 Chosen as **Flavor of the Year 2018 "Coconut Milk Product"** and recommended by French Chef - in term of product quality and appearance: taste, aroma and texture.

❖ **The First Coconut Milk PET in Thailand** ❖

Squeezed right after deshelling
No Preservatives Added

Brand Ampawa
Coconut Milk

Suitable For
Foods
Desserts

Brand Ampawa

- ☑ No preservatives
- ☑ Gluten free
- ☑ No cholesterol
- ☑ No coloring added (White from Natural Coconut)
- ☑ Available with varieties of fat ranges

Squeezed right after deshelling

Coconut Milk Benefits

Boosting Metabolism Process

Freshly squeezed coconut milk contains Lauric Acid, one of medium-chain fatty acids, which helps in the process of burning calories.

Promote Immunity System

Rich in Lauric Acid that helps build an immune system to protect your body from some bacterial and viral infections.

Antioxidant-Rich

Fat in coconut milk is high in vitamin E, an antioxidant which destroys excessive free radicals caused by pollution, foods, drinks, smoking, UV rays, stress, etc.

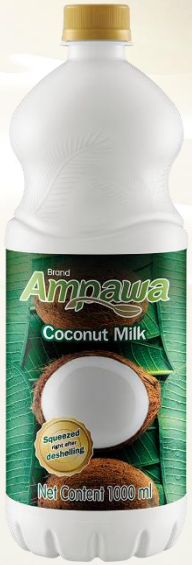
Lactose-Free

Coconut milk can be used as a milk substitute for those with lactose intolerance. It is a popular choice among vegans as a dairy alternative in baking.

Recommendations & Storage Conditions

Coconut milk naturally thickens at temperatures below 20°C, and separate and solidify in cool and freezing conditions at below 10°C. Thaw the separated or solidified coconut milk at room temperature (20° to 25°C) 7-8 hrs. or thaw in warm water (not over 45°C) 20-30 min. until it transforms back into a creamy liquid. Shake well before use.

After opening, keep refrigerated.

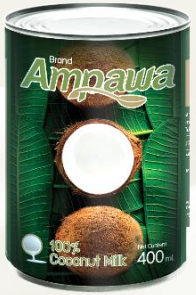


Shelf Life 1 year

Product life after open 5 Days

Shelf Life 1 year

Product life after open 3 Days



Shelf Life 2 years

Product life after open 3 Days

Squeezed right after deshelling

No Preservatives Added

Brand Ampawa

Coconut Milk

Suitable For

Foods

Desserts

Brand
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