



ESSWAR EXPORTS

18/32, SAI VILLAS,
VENUGOPAL STEET,
WEST SAIDAPET, CHENNAI ,INDIA
ZIPCODE:600 015

Phone: 0091-9176647993

E-mail :ESSWAREEXPORTS@GMAIL.COM

Skype ID: ESSWAREEXPORTS

WWW.ESSWAREEXPORTS.COM

COCONUT PRODUCTS- VIRGIN OIL & DESICCATED COCONUT POWDER

ESSWAR EXPORTS

Esswar Exports is a Indian company specialized in international trade and its situated in Chennai, Tamil Nadu. We place our knowledge and experience at our clients and supplier's disposal to fully assist them increase their business volume, position their brands and strengthen their corporate image by increasing the import and export of their products. Our company is constantly expanding. In a short time, we have grown in both quality and quantity.

We will provide our customers with the Best Value - Quality, Service and Price – for their ingredient needs with better service, higher quality products, and faster response time. We have a large network of farmers and producers from which we collect the product and then store them in a cool and hygienic place.

Key Factors:-

- Superior quality products
- Delivering at Cheap Cost
- Highly qualified and professional team
- Excellent packaging of products
- Reliable sources for procurement of products
- Excellent Client Service

Our Products:-

- Roasted Coffee Bean
- Coconut Virgin oil, Desiccated coconut powder & etc
- Palm Leaf disposable products.
- Herbal Products
- Agro Products
- Spices
- Fashion Accessories
- Handicrafts Products

Virgin Coconut Oil:-

Virgin Coconut Oil (VCO) is abundant in vitamins, minerals and anti-oxidants, thus making it the 'mother of all oils'. Extracted from fresh Coconut Kernel without any chemical processes, it is the purest form of Coconut Oil. Virgin Coconut Oil is a major source of Lauric Acid and Vitamin E. The Virgin Coconut Oil is free from trans fatty acid, high in medium chain fats (MCFA) or medium chain triglycerides (MCTs) known as lauric acid, which is identical to special group of fats found in human breast milk. It has a long shelf life compared to other vegetable oil.

Benefit's:-

- Made from fresh coconuts, not dried copra
- High in Anti- Oxidant
- High in lauric acid
- Un refined
- Cold-pressed
- Chemical-free
- Pure white like fresh coconut
- Tastes like fresh coconut
- Has a fresh coconut fragrance

Uses:-

- Perfect cooking medium
- Best skin and hair conditioner
- Oil pulling with Virgin Coconut oil can whiten your teeth, make your breath fresher
- Acts as a natural antibacterial
- Ideal for Vegetable salad dressing
- Can be used as a food supplement - Regular consumption of VCO helps to improve immune system, and increase your energy levels

Packing's Details:-

- 250, 500ml in PET jar
- 200, 400, 1000ml in wide mouth glass jar
- 200 litres in HDPE barrel

We can also do customized packaging as per customer's requirement.

Desiccated Coconut Powder:-

Desiccated Coconut Powder is obtained by drying ground or shredded coconut kernel after the removal of brown testa. It finds extensive use in confectioneries, puddings and many other food preparations as a substitute to raw grated coconut, Desiccated coconut is rich in healthy saturated fats with no cholesterol and is also a good source of dietary fiber. Lauric acid, the medium chain fatty acid from the fat of the coconut, is having antiviral, antibacterial, and antiprotozoal properties. Capric acid, another of coconut's fatty acid is also found to have antimicrobial properties. These fatty acids are found in the largest amounts only in traditional lauric fats, especially from coconut.

Coconuts with high fat content of 65% – 67% are produced from extremely good quality matured coconuts. They are then grinded using fine machines to produce a high fat desiccated coconut in powder form.

Benfits:-

- Reducing kidney & urethral stones
- Helping digestion & metabolism
- Low in carbohydrates, sugars, & fat
- Helping increase HDL (good) cholesterol
- Very good for hydrating the body
- Cleansing your digestive tract Revitalizing your cells
- Reduce fever, emotional imbalances, & calming nerves

Uses:-

- Fruit juice drinks.
- Health Medicine.
- Infant or baby food, much more safe and health.
- Puffed food, baking food and etc.
- Cook wheaten food.
- Used as condiment

Packing details:-

- 200GM X 35NOS per carton box
- 25KG Bulk Bag in Polywoven or Sandwiched Paper Bag.

Certification :-

- ISO Certified
- HACCP Certified.

Difference between Virgin Coconut Oil and Ordinary Coconut Oil:-

organic codes

EXTRA VIRGIN COCONUT OIL

- 100 % RAW ALKALINE, cold pressed pesticide free
- Best plant-based saturated fat , essentials for vegans
- Pure organic and what nature provide
- Packaged in glass , ensuring no chemicals are leached into oil



VS.

ORDINARY COCONUT OIL

- Usually derived from copra (dried coconut), not fresh coconut
- Heated to extremely high temperature to remove odour and flavour
- Preservatives usually added to enhance shelf life
- Chemicals solvents are often used to extract the coconut oil from the copra



Manufacturing Process:-



