

## iti Tropicals

### Plant-Based Power: Delicious, Vegan, Dairy-Free.

For food industry professionals, coconut cream is a culinary dream. This versatile, rich, slightly sweet cream is similar in consistency to heavy whipping cream, yet offers incredible health benefits and amazing taste. Below are just a few of the many reasons to consider using coconut cream in your products:

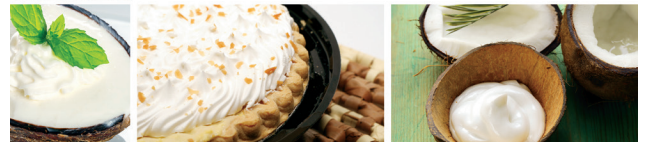
- Contains medium chain fatty acids (lauric, caprylic, and capric acid), which are quickly converted into energy and help to support healthy brain function and development
- Has a relatively high fiber content in a small serving which also boasts B Vitamins, vitamin C, vitamin E and essential minerals such as: iron, selenium, sodium, calcium, magnesium and phosphorus
- Adds decadence and a full-bodied texture to desserts, while flaunting a dairy-free claim

Coconut cream can be added to soups, yogurts and smoothies to enhance flavor and add a creamy texture. Vegans will love this because it can also be utilized as a dairy substitute in ice creams, gelatos, milkshakes and other frozen novelties.

We're iTi Tropicals. We are one of North America's most trusted suppliers of tropical and exotic fruit juice concentrates and purees. Visit our website today to learn why we are so passionate about coconut cream – nature's answer to dairy free.



What's **Possible** With  
**Coconut Cream**



Request a sample of coconut cream and learn more about its numerous applications. It is also available as organic.

Visit [ititropicals.com/coconutcream](http://ititropicals.com/coconutcream).



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