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PRODUCT CATALOGUE





OUR VISION

To achieve excellence in providing high quality and most sought out brand “Sunrich Paradise” organic virgin coconut oil and other organic based product range to the international market and be the number one eco-friendly organic product provider from Sri Lanka



OUR MISSION

To produce and market natural coconut products of highest quality conforming to international regulations and standards and to develop an organization environment which will attract, retain and motivate high calibre team, dedicated to the implementation of our mission and thereby be a model employer.



»» OUR COMPANY

Abey Marine (Pvt) Ltd is an eminent and a leading manufacturer, exporter and supplier of Sunrich Paradise Virgin Coconut Oil and other Coconut products from Sri Lanka – the Paradise of the Indian Ocean.

Sun Rich Paradise Virgin Coconut Oil manufacturing facility is advantageously positioned in one of the most prominent area of Negombo, which is located at coconut triangle and with easy access of coconut plantations, the Colombo Port and International Airport, to facilitate exports.

Sun Rich Paradise Virgin Coconut Oil producer being an international supplier of certified Organic, natural Virgin Coconut Oil and other export related associated Coconut Products. At Sun Rich Paradise Virgin Coconut Oil factory, we are committed to provide our esteemed customers with prominent quality Coconut products that are healthy and eco-friendly. Apart from marketing our own brand - Sun Rich Paradise Virgin Coconut Oil and Organic Coconut Flour, Natural Coconut Chips, Coconut Milk Organic Desiccated Coconut, we also offer a wide range of additional services such as packing private label as well as shipping in bulk, making opportunities for growth of our partners.

Sun Rich Paradise products are naturally processed and certified as 100% organic which are the trendy choice of the health conscious world. Sun Rich Paradise Virgin Coconut Oil and other coconut products are manufactured through an organic processing which enables us to provide high quality naturally manufactured healthy food products.



Sun Rich Paradise Virgin Coconut Oil Company has invested in a state of the art modern technological manufacturing equipment and modern machinery which will enhance the purity of the products. We have a dedicated, handpicked professional workforce attending to the many challenges and demands of the latest developments in the industry.

Sun Rich Paradise Virgin Coconut Oil producer & supplier as a reliable international supplier is continuously enhancing the quality of the products and services in order to maintain the leading position amongst the industry competitors. We always consider that the quality assurance aspects to be an integral part of our business, hence we have implemented quality control and assurance measures at various stages of our production line and operation processes. These measures guarantee that the quality and purity of our products satisfy the expectations of our esteemed customers world-wide.

Sun Rich Paradise Virgin Coconut Oil Company is proud to have following certifications: ISO 22000:2005, HACCP, GMP, SLS, ORGANIC EU, USDA, JAS, HALAL CDA approval & EDB approval.

The factory is approved by the Coconut Development Authority Sri Lanka.





» PRODUCTS

Organic

- Virgin Coconut Oil
- Coconut Flour
- Coconut Chips
- Coconut Water
- Coconut Milk
- Desiccated Coconut
- Creamd Coconut
- Coconut Cream



➤ Organic Virgin Coconut Oil

Organic Virgin Coconut Oil which can be considered as one of the Healthiest Oils in the Planet, is extracted using a Cold press & unrefined process. Our raw material is free from genetically modified organisms (GMO).

Free from Trans fatty acids and its unique combination of fatty acids can have profound positive effects on health with powerful medicinal properties. This includes fat loss, better brain function and various other amazing benefits.

The fatty acids and breakdown products in Organic Virgin Coconut Oil can kill harmful pathogens, potentially helping to prevent infections. The fatty acids in Organic Virgin Coconut Oil can significantly reduce appetite, which may positively affect body weight over the long term. The MCTs (Medium Chain Triglyceride) in coconut oil can increase blood concentration of ketone bodies, which can help reduce seizures in epileptic children. Studies in both humans and rats show that coconut oil improves important risk factors like Total, LDL and HDL cholesterol, which may translate to a reduced risk of heart disease. Coconut oil can be applied topically as well, studies showing it to be effective as a skin moisturizer and protecting against hair damage. It can also be used as a mild form of sunscreen and as mouthwash. Studies show that the fatty acids in coconut oil can increase blood levels of ketone bodies, supplying energy for the brain cells of Alzheimer's patients and relieving symptoms.

Sun Rich Paradise Organic Virgin Coconut Oil is High in Medium Chain Fatty Acids (MFA) known as "Lauric Acid" which is identical to a special group of fats found in

the mother's breast milk. The medium -chain triglycerides(MCT) in organic virgin coconut oil can increase energy expenditure compared to the same amount of calories from longer chain fats (LCT).

Our Organic Virgin Coconut Oil product is great for Cooking, as a supplement for skin care and flavor for beverages. The pressure which is applied for extracting the organic virgin coconut oil results to higher yields.

PRODUCT FEATURES

- Free from cholesterol,
- No chemical process or added chemicals

APPLICATION

Widely used in Salads, confectionary application as a central fat, ice cream bar coating fat, frozen whipped topping, coffee whiteners, baby food, geriatric food, sauces, cakes, cookies etc. Nutrition health and wellness, Food processing & Cooking, Beverage, Pharmaceuticals, cosmetics and skin treatments.

PACKING

Different PET bottles, HOPE bottles, Glass Jars and bulk.

SHELF LIFE & STORAGE

Stable up to two years from production date. Store in a dry place at ambient temperature and away from direct sunlight. This product will solidify and become cloudy below 25°C before dispensing gradually thaw above melting point.

NUTRITIONAL FACTS

Serving Per 100g/Per 15g

Calories from Saturated Fat	125Kcal
Protein	0g
Dietary Fiber	0g
Sugar	0g
Cholesterol	0g
Total Fat	0mg
Laurie Acid out of Fatty Acid	15g
Vitamin C	0mg
Calcium	0mg





» Organic Coconut Flour

Coconut flour is obtained from the oil cake which is expelled after the desiccated coconut under low temperature and is a fair amount of protein-fiber enriched food product. Organic coconut flour is a delicious, healthy alternative to wheat and other grain flours.

So grain flour such as wheat, barley and spelt contain gluten which is very difficult to digest. Even gluten free flours are often inflammatory due to the carbohydrate load. Because coconut flour is not grain-based flour, it is non-inflammatory and low in carbohydrates. Coconut flour does not contain added sulfites. Because of its high fiber content, baking with coconut flour is a unique experience.

Coconut Flour is known to have a strong sweet coco-nut aroma. It has a white cream to light brown color and sometimes a few brown spots from coconut meat's brown skin which is natural. This powdery substance is preservative free, and has a high dietary fiber content which is 3 to 4 times more than the wheat flour, Soy flour and Rice bran.

COCONUT FLOUR IS

- 100% Natural High in Fiber content Gluten Free Non-GMO
- End Application use To make breads To make Cakes To make Pies Cookies
- In Gravy as a Thickener For Chocolate fillers
- Results shows that Coconut Flour could be used to substitute wheat flour
- Up to a level of 35% to 50% without affecting the overall quality.

HEALTH BENEFITS

- Lowers the risk of Heart Disease
- Helps prevent Cancer
- Improves digestive Functions
- Helps regular Blood sugars
- Improves Cholesterol ratios
- Supports your immune system by helping normalize bacteria flora

INGREDIENTS

Pure White Coconut Meat/ Oil cake

PACKING

200 g, 375 g, 454 g, 10 kg, 25 kg and bulk packing Other packing types can be customized based on customers' requirements.

STORAGE & SHELF LIFE

Store in a clean cool and dry place away from Sunlight at an ambient temperature of 27°C degrees. Shelf Life - 12 months from the manufactured date.

NUTRITIONAL FACTS

Serving Per 100g

Energy	1260kJ
Protein	20 g
Carbohydrates	47.7g
Dietary Fiber	45g
Cholesterol	0g
Total Saturated Fat	14.57g
Monounsaturated Fat	0.68g
Polyunsaturated Fat	0.12g
Trans Fat	0g
Moisture	4g
Vitamin B	10g
Vitamin C	0g
Calcium	28.7mg





➤➤ Organic Coconut Chips

Desiccated Coconut is a grated, dried (3% moisture content max.), and fresh meat or kernel of a mature fruit of coconut. Desiccated Coconuts are graded by its cutting size, for example, fine, medium, shredded, thread and chips grade where flacks grade is larger particle size than the fine, medium grade.

Organic Desiccated Coconut Chips are an all-natural way to enjoy a sweet treat. They can be eaten straight out of the bag or mixed with some of favorite recipes, such as homemade granola. They can also be used as a topping for ice cream, sprinkled on cupcakes, variety of quick breads such as banana loaf and ideal for use as fillers, and as ingredients, especially in the baking of biscuits, snack bars, cakes, cookies and so on.. We invite you to try some of the delicious recipes we have assembled for your convenience.

Lightly toasted, non-fried, coconut chips are perfectly sweet with no added sugar. Hearty, crunchy and genuinely satisfying, these golden coconut chips are a great, high-energy snack right out of the bag, or sprinkled on your favorite foods.

Store in cool and dry place, away from sunlight at an ambient temperature (37 oC) Store away from toxic or volatile substances as coconut may absorb them

Refrigerate after opening.

Store in cool and dry place, away from sunlight at an ambient temperature 72°C.

NUTRITIONAL FACTS

Serving Per 100g

Energy	2780 kj/665cal
Total Fat	65g
Saturated Fat	52.3g
Cholesterol	0mg
Sodium	15mg
Carbohydrates	7.3 g
Dietary Fiber	0.7g
Sugars	6.6g
Protein	6.5g
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	Nil

*Based on a 2000 calorie diet





➤➤ Organic Coconut Water

Coconut water (coconut liquid endosperm), with its many applications, is one of the world's most versatile natural healthy product. This refreshing beverage is consumed worldwide as it is nutritious and beneficial for health. There is increasing scientific evidence that supports the role of coconut water in health and medicinal applications. The wide applications of coconut water can be justified by its unique chemical composition of sugars, vitamins, minerals, amino acids and phytohormones.

Coconut Water has been used to prevent and treat dehydration - and it has been shown to be more effective than plain water for hydrating. In addition to containing electrolytes, such as Potassium, Coconut water contains some naturally occurring sugar, adding to its taste appeal. Coconut water is a natural source of hydration, with much lower calories than many other fruit juices.

Organic Coconut Water is set to become a real lifestyle beverage in the world.

APPLICATION

It can be reconstituted as a thirst quenching drink and can also be reconstituted and mixed with other fruit flavors. The fact that it will blend easy with juices like pineapple, orange, apple, blueberry, blackberry, mango, etc., due to a gentle flavor and translucent color, it has a very low caloric load and well known nutritional benefits. A nutritious food source that contains fibers, proteins, sugar, vitamins specifically folate, niacin, thiamin, B6 and pantothenic acid and minerals like zinc, potassium, calcium, magnesium, manganese, chlorides and copper. It is also known as antioxidants.

PACKING

- 200 ml Glass bottle
- 330 ml tin can with easy opener

STORAGE & SHELF LIFE

Product in glass bottle should be stored at ambient temperatures of 28°C - 34°C up to 12 months without refrigeration.



NUTRITIONAL FACTS

Serving Per 100ml

Energy	20Cal / 83.6kj
Water	94.99g
Protein	0.7g
Lipids (Total Fat)	0.2g
Carbohydrates	3.71g
Sugar	2.6 g
Calcium	24 mg
Sodium	105 mg
Potassium	250 mg
Vitamin C, Total Ascorbic Acids	2.4 mg





➤ Organic Coconut Milk

Unlike cow's milk, coconut milk is lactose free so can be used as a milk substitute by those with lactose intolerance. It is a popular choice with vegans and makes a great base for smoothies, milkshakes or as a dairy alternative in baking.

ed coconut and coconut milk are made in a way surprisingly akin to their dairy counterparts. Coconut flesh (the white part) is grated and soaked in hot water. The coconut cream rises to the top and can be skimmed off. The remaining liquid is squeezed through cheesecloth to extract a white liquid that is coconut milk. By repeating this process, the coconut milk becomes thinner. The thicker version is used for desserts and rich sauces. Thin coconut milk is used for cooking curries and soups. In the UK, fresh coconut milk is unavailable and coconut milk is bought in cans.

Coconut milk is the liquid that comes from the grated white meat of a matured Coconut. The color and rich taste of the milk can be attributed to the high Oil content. Most of the fat is saturated fat.

Coconut milk is a very popular food ingredient used in the world. Coconut Milk is made from the pressing of fresh, ripe coconut meat. Prized in world cuisine for its delicate flavor and rich texture.

APPLICATION

Coconut milk has become a highlight of many cuisines in the tropical and subtropical countries where they are grown. Coconut milk is a fantastic dairy free alternative, popular in curry dishes.

Coconut Milk is essential in many curries, peanut satay sauce, and in many soups, beverages, and sweets. It's a delicious addition to your favorite baked or frozen desserts and drinks. Naturally processed in Sri Lanka without preservatives or chemical additives, this premium coconut milk makes an excellent non-dairy substitute in recipes calling for milk or cream.

Make Your Kitchen a Sunrich Paradise Coconut Kitchen.

PACKING

Packed in 400 ml cans. Other packing types available as per the customer's requirement.

STORAGE

Product in tins can be stored at ambient temperatures of 28°C - 34°C without refrigeration.

SHELF LIFE

24 months from the date of manufacture and once opened refrigeration is recommended and use within 24 hours.

NUTRITIONAL FACTS

Serving Per 100ml

Energy	197Kcal
Protein	2g
Total Fat	7%-20%
Carbohydrate	3g
Sodium	13mg
Calcium	18mg
Iron	3.3mg
pH	5.9-7.2





» Organic Desiccated Coconut

"Ceylon Desiccated Coconut" as used to be known then, has remained a popular and affectionate name in the confectionary Industry the world over. Sri Lankan Desiccated Coconut is famous for its unique taste and as result is rated as a premium Quality Product in the World.

Made from pure Coconut Meat without oil extraction in conformity Desiccated Coconut is shredded, dried and unsweetened fresh meat or kernel of mature fruit of Coconut.

PRODUCT FEATURE

Desiccated Coconut is perfect for various industries that require the exhilarating feel of natural fiber in the product such as confectionery, Bakery Product, Frozen Food Industry, Food Processing, Food Service Industry, Consumer Products industry.

GRADES

Desiccated Coconut is offered in the following grades based on the particle size.

- Medium grade (High Fat) 60 – 68%
- Fine grade (High & Low Fat) 60 – 68% and 30 – 35 %
- Chips Grade (High Fat) 60 – 68%
- Thread Grade (High Fat) 60 – 68%

REGULAR CUTS

Medium: Used in fillings for candy bars, toppings for cakes and pastries, and ingredients for institutional foods, cereals, and cookies. **Fine:** Very fine grains of desiccated coconut used for cakes, pastries, cookies and biscuits.

SPECIAL CUTS

Chips, Flakes, Threads, Shreds

CLASSIFICATIONS

Flake: Used for bakery toppings, coconut tea, decorations and confectionery centers.

Chip: Used for specialty confectionery snack packs.

Shred: Used for bakery toppings and decorations.

END APPLICATION USE

- Fillers inside Chocolate Bars
- Ingredients in biscuits, Toffees & Chocolates
- Cake decorations
- Bakery Industry
- Snacks
- Frozen Food Industry, Ice Cream

PACKING

10 kg, 17.5 kg, 35 kg, 25kg, 50kg, in 4 ply Kraft Paper bags with inner polythene Other packing types can be customized based on customers requirement.

NUTRITIONAL FACTS

Serving Per 100g

Calories	650 Cal/2720 kj
Total Fat	63 – 68 g
Saturated Fat	47.5g
Cholesterol	0 mg
Sodium	31mg
Total Carbs.	22.5 g
Dietary Fiber	13.5 g
Sugars	5.8 g
Protein	7.2g
Calcium	21.6mg
Potassium	670.7mg



» Organic Creamed Coconut

Creamed Coconut can also be called as Coconut Concentrate which is the unsweetened dehydrated fresh meat of a mature fruit of Coconut ground to a semi-solid white creamy paste. Creamed Coconut is suitable for consumption without the need of further processing. Do not confuse between Creamed Coconut and Coconut Cream as Coconut Cream has maximum moisture content of about 74% whereas Creamed Coconut has moisture of only 3% maximum, and is naturally known as Coconut Concentrate. Creamed Coconut is creamy white color and tastes rich, and mildly sweet with essence of Coconut.

Creamed Coconut can be used as an ingredient for food and beverages that require coconut flavor.

- Ice Cream
- Sauce
- Soup
- Curries
- Ready meals
- Tropical colada
- Coconut drinks
- Filling for Chocolate Confectionary
- Biscuits
- Cake
- Toppings
- Desserts
- Bread spreading

BENEFITS OF CREAMED COCONUT

- No Cholesterol
- Contains pure Virgin Coconut Oil
- High in dietary Fibre
- High in Potassium
- Gluten Free



PACKING

- 200 g packets, 250 ml, 400 ml cans
- Bulk packing in 10 kg, 18 kg Plastic pails
- Other packing types available as per customers' requirement

INGREDIENT

Pure white Coconut Meat

STORAGE & SHELF LIFE

If stored at ambient tropical temperatures 25°C - 30°C and without direct exposure to sunlight and away from walls best to use within 12 months.

NUTRITIONAL FACTS

Serving Per 100g

Calories	689kcal
Protein	7.8g
Carbohydrate	25.9g
Dietary Fiber	13.3g
Calcium	18.7mg
Iron	4.9mg



»» Organic Coconut Cream

Organic Coconut Cream is the pure natural extract of fresh, mature coconut meat at 24% fat content. The process used preserves the freshness, natural flavor and aroma, and quality of coconut cream of fresh coconuts. It is a smooth-flowing liquid and creamy white in color. No preservatives or artificial flavoring are added.

APPLICATION

Coconut cream is a main cooking ingredient for interesting Asian dishes such as curries, desserts, and other delicacies such as puddings and rice cakes. It is also used in formulated beverage drinks such as ice cream, yogurt, sauces, bakery and confectionery products, and as a flavor enhancer for dairy products.

PACKING

- 400 ml can
- Other packing types available as per Customer's requirement

SHELF LIFE

Product in Cans: Should be stored at ambient temperatures of 28°C - 34°C up to 24 months without refrigeration. Product in pouches, shelf life is 12 months. Once opened refrigeration is recommended and use within 24 hours.



NUTRITIONAL FACTS

Serving Per 100ml

Total Calories	257Kcal
Crude Protein	1.23g
Carbohydrate	2.84 g
Dietary Fiber	1.05g
Calcium	1.38mg
Iron	0.27mg



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