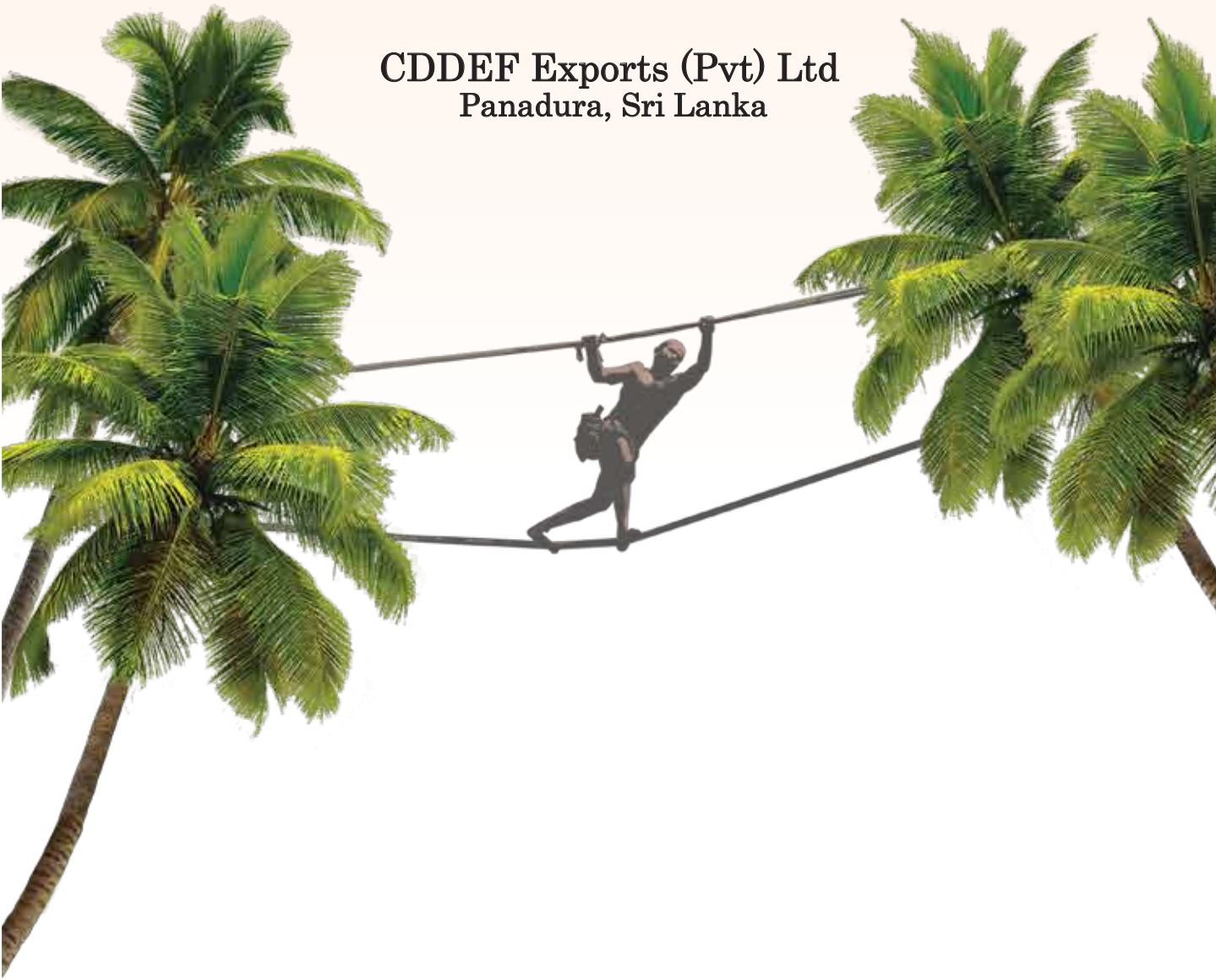


**CDDEF Exports (Pvt) Ltd**  
**Panadura, Sri Lanka**



**Manufacturers of Premium Organic Coconut Vinegar and Premium Organic Coconut Aminos**

Organic Coconut Vinegar



Organic Coconut Sap Vinegar



## Organic Coconut Vinegar

**Coconut Vinegar** has been used in households for centuries, it's ironic that in this modern world we still find use for a product that was discovered completely by accident over 10,000 years ago.

As a natural **Coconut Vinegar** manufacturer, we source all our own ingredients and harvest our own **Coconut Sap**, we are accredited by and comply with all major organic and food safety standards across the globe.

Acetic acid which is the dominant flavor compound in vinegar has a long history as a direct **food additive** to acidulate food for **preservation**. This **gluten free, non-trans fats, non-toxic** and **hypoallergenic** product contains **anti-bacterial, anti-fungal, anti-viral and anti-parasitic** healing properties. It is believed to benefit the overall **immune system** and very **low in glycemic properties**. This wholesome, 100% natural product contains a range of **Amino Acids** and also retains a wide variety of **Vitamins and Minerals** that are beneficial for a healthy lifestyle.

**Aids in electrolyte balance.** It is also increasingly valued as a support mechanism for weight **control** and the **prevention of obesity**.

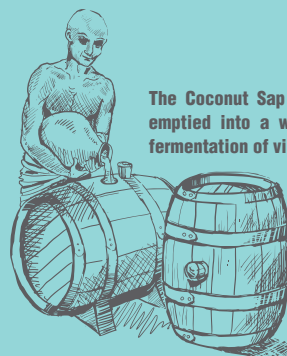
Best used in daily cooking and particularly delicious in curries, it is also packs a tangy kick to your salads, marinades and sauce. **This ingredient is sure to tingle your taste buds.**

**The Coconut Vinegar is a gluten free, non-GMO, non-MSG, vegan and a 100% natural product. So, it can be a flavor agent to those with many dietary restrictions.**

## How We Make Coconut Vinegar



Stem of the Coconut flower blossom atop the Coconut tree is snipped by the "tapper" to extract the Coconut SAP.



The Coconut Sap collected from the Coconut Flower is emptied into a wooden barrel especially made for the fermentation of vinegar.

## Organic Coconut Aminos

Naturally sourced **Coconut Sap** blended with **sea salt** is naturally aged in large barrels to produce **Coconut Aminos**. This is a healthy **substitute for Soy Sauce** as it contains almost five times less salt.

All ingredients for **Organic Coconut Aminos** are sourced from the natural rain forests and Coconut groves in Sri Lanka with the added advantage of zero genetic modification.

The sea salt used in **Organic Coconut Aminos** is naturally sourced from the Southern Coast of Sri Lanka. The **Organic Coconut Aminos** Teriyaki flavor is made with the Sri Lankan chili to give it a little bit of a hearty kick.

We are passionate to make our products relevant to the current demands of new age lifestyles, that is healthy, convenient and rich in nutrients. **Organic Coconut Aminos** is said to contain a wide range of **Vitamins, Minerals** and contains **17 amino acids**. **Minerals** are known to **regulate high blood pressure** and sugar metabolism, which is also important in electrolyte balancing. Vitamin C helps reduce **inflammation, immune system protection and aids with cardiovascular and respiratory health**. It also contains **antibacterial, anti-viral, antifungal and anti-parasitic healing properties** and is believed to benefit the **overall immune system**.

Mainly used as a substitute for Soy Sauce, this multifaceted product can be used in salad dressings, marinades, stew, soups, sushi and sauces.

*A spoonful is all you need to delight your senses and tingle your taste buds.*

*Organic Coconut Aminos is a gluten free, non-GMO, non-MSG, vegan and a 100% natural product. So, it can be a flavor agent to those with many dietary restrictions.*



Organic Coconut Amino – Teriyaki

Organic Coconut Aminos



It is then left in these barrels to naturally ferment for as long as it is required to make vinegar.



Vinegar is then filtered and filled into bottles that will be sent to both local and international markets. It is a 100% natural product.

## Our Story

**C. D. De Fonseka & Sons (Pvt) Ltd**, established in 1896, is one of the **oldest Coconut Vinegar** manufacturing facilities in Sri Lanka. With a bold **history of 124 years**, the expertise gained in the industry is extensive. With the many years of experience CDDEF has gone onto perfect and master the art of vinegar manufacturing.

**CDDEF Exports (Pvt) Ltd** is a subsidiary under the parent company C. D. de Fonseka & Sons (Pvt) Ltd. **CDDEF Exports** was established to overlook the exporting arm which manufactures **Premium Organic Coconut Aminos** and **Organic Coconut Vinegar** for the international market.

## We are certified by

- Sri Lanka Standards Institution certification – SLS 168
- Awarded ISO certification ISO 9001 – 2000
- ISO 22000 – 5000
- USDA Organic
- EU Organic
- Excise Department License for coconut sap Vinegar (only licensee)
- Coconut Development Authority license for coconut exports (only licensee)



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