



products

Thailand Coconut Jelly - Ma-Phrao Nam-Hom

Thai Coconut Ma-Phrao Nam-Hom mostly grows at the border of the three provinces- Ratchaburi, Nakhon, and Samut Sakhon in central Thailand. It is the most well-known coconut belt of Thailand, where salt water and fresh water mix locally. The plenty of nutritious supplies, black and fertile soil, plus the warm and humid weather near the equator form exceptional natural conditions that turn this place into the core production of Ma-Phrao Nam-Hom.

The location breeds the unique Ma-Phrao Nam-Hom with a strong aroma like lemongrass, and is recognized as the best quality and sweetest coconuts worldwide.

Vegan Friendly process

The R&D team selects aromatic coconuts from Ratchaburi, Thailand, which are processed to retain freshness. The coconuts undergo cleansing, sterilisation, flavour production, freezing, and vacuum packaging under a cold chain.

Natural algae extract is added for texture and nutrients. Advanced freezing technology preserves the aroma, flavour, and natural ingredients, suitable for vegetarians.



original

Classic flavor that retains the best flavor of Ma-Phrao Nam-Hom and fresh coconut pulp.



longan

Selecting Thai golden longan pulp, the combination with fresh coconut pulp is very delicious.



mango & jackfruit

Selecting the most popular Narcissus mango, the combination with special fresh Thai jackfruit creates an astonishing and unique flavor.



Cubilose -Bird's Nest

The combination of cubilose and coconut has always been the must-have menu for high-end Hongkong dim sum. The level of food is upgraded with cubilose.



Natural coconut water, natural coconut pulp, sugar, and agar. **No food additives.**