

Coconut aminos sauce 330 gr

EAN: 022920000007

FABRICANTE: SALUD VIVA



Cocoaminos 330g Eco. A true delicatessen of its kind, incomparable in flavor. To make fermented coconut aminos, the sap is collected from coconut blossoms, then mixed with sea salt and allowed to age. Coconut aminos have approximately 65% less sodium compared to soy sauce. WITHOUT GLUTEN.

DESCRIPTION

Coming from Indonesia from small farmers and collectors, it is especially unique, a true delicatessen of its kind, incomparable in flavor and unlike other Coco aminos, this one is not so salty.

SOURCE OF CALCIUM AND POTASSIUM AND HIGH CHLORIDE CONTENT.

NUTRITIONAL INFORMATION (per 100 gr)

Energy?????????????..799 kJ/190.8 Kcal.

Fats?????????????????..0 g.

Of which saturated?????????????0 g.

Carbohydrates?????????????.....47.32 g.

Of which sugars?????????????34.57 g.

Fiber?????????????????????.....0.47 g.

Proteins?????????????.....0.4 g.

Salt?????????????????????.....8.0 g.

Calcium????????????????? 211.65 mg

Chloride????????????????? 4959.42 mg

Potassium?????????????.....430.45 mg

Ingredients:

Coconut flower bud nectar*, Balinese sea salt.

*From organic farming.

May contain traces of nuts and sesame.

Benefits to which they contribute:

- Calcium contributes to normal energy metabolism, normal blood coagulation, and maintenance of teeth and bones in normal conditions.
- Calcium and Potassium to the normal functioning of the muscles.
- Chloride contributes to normal digestion through the production of hydrochloric acid in the stomach.



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- Potassium to maintain normal blood pressure and normal functioning of the System. Highly strung

Store in a cool place (below 18°C), dry, protected from sunlight and isolated from the ground. Consume preferably before the date indicated on the packaging.

