



Coconut Nectar

Vegan and lactose-free

Our coconut-sugar chocolate serves to add a unique product to our range of organic chocolates. The chocolate is vegan and lactose-free. When it comes to enjoyment, coconut-sugar chocolate is a real discovery: it has a velvety smoothness, with an abundance of exotic flavours. A special coconut sugar which is obtained from the blossoms of the palm is an important component; milk and flesh from the coconut are then added to this.

From the sap of the coconut blossom

The blossoms of the coconut palm continue to produce a sweet nectar that is rich in zinc and potassium. Its water content (80 percent) is evaporated, leaving behind brown, fruity granules. It has a coarser grain size than table sugar, but its taste comes very close.

Sustainable coconut plantations

In most countries, coconut sugar is produced from small plantations that have been integrated carefully into the environment. The knowledge necessary for this has been handed down for generations and is a valuable asset for the extraction of a high-quality product. It meets the stringent requirements for organic and Fair Trade certification, making it extremely important for regional cultivation areas.



Chocolat Bernrain AG · Buendtstrasse 12 · Postfach · 8280 Kreuzlingen · Switzerland · J+41 71 677 93 77 · ₫+41 71 677 93 50 Chocolat Stella SA · Via alle Gerre 28 · Casella Postale · 6512 Giubiasco · Switzerland · J+41 91 857 01 41 · ₫+41 91 857 38 86