

Coconut

Flavour of the month

July 2025



Crack open new possibilities

The humble coconut appears in countless forms—adding flavour, texture, and creaminess to a wide variety of dishes. Though incredibly versatile, the coconut tree needs ideal conditions to thrive, producing up to 75 fruits per year when balanced with sunlight and rainfall. The name coconut comes from the Portuguese coco, meaning “head,” inspired by the fruit’s round shape and three facial-like indentations.

Historically, coconuts were essential on long sea voyages, providing food, water, and materials from the husk. Today, its uses have expanded far beyond desiccated coconut and coconut water. We now see coconut transformed into milk, oil, flour, sugar, and even household items like doormats and brushes.

Nutritionally, coconut is low in carbohydrates and high in fibre, making it a popular superfood. Its fats come primarily in the form of medium-chain triglycerides (MCTs), which are absorbed quickly in the small intestine and converted into energy. Rich in antioxidants, coconut may help regulate blood sugar levels. Coconut water, in particular, supports hydration

and is often found in sports drinks to aid recovery. Lighter in fat than coconut milk, it has also become a trendy addition to morning beverages like coffee and matcha for a refreshing twist. For example, Peet’s Coffee blends it with 20g of protein for an added nutritional boost.

Coconut water is also making waves in non-alcoholic beverages, offering the depth and texture usually provided by alcohol—an affordable and flavourful alternative to non-alcoholic spirits. In alcoholic drinks, coconut pairs beautifully with bourbon, especially when balanced with a citrusy burst of lemon to round out the flavours.

As a key ingredient in many “free-from” alternatives, coconut serves as a reliable substitute for fats and a gluten-free flour option. It’s even found a place in the protein market, where coconut oil is used to cook high-protein popcorn, aiding digestion. As we grow more familiar with its flavour across diverse products, coconut is establishing itself as a defining profile in modern food innovation.



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Our range of coconut flavourings is perfect for adding a creamy texture or a vibrant burst of tropical flavour to your products. Whether you're aiming for a subtle fruity note or a rich, creamy, nutty sweetness, our coconut flavourings deliver depth and versatility.

White Rum

Coconut

Basil

Miso

Coconut

For those who prefer sweet coconut pairings, this product combines rich coconut flavouring with naturally creamy custard, enhancing its fruity, milky notes and allowing the coconut to truly take centre stage. All of this rests on a golden tart base, offering a delicate crunch that complements and enhances the nutty undertones of the coconut. The tart is then topped with a white rum flavoured chocolate ganache, transporting you to a sun-drenched beach—imagine a bright, beautiful Sunday on a tropical shore

For those who prefer savoury coconut pairings, this product combines the rich, nutty flavour of coconut with the light, refreshing aroma of basil in an indulgent sourdough brioche. The moreish flavour profile makes this bun incredibly versatile—enjoy it toasted with melted butter or elevate it further by stuffing it with miso butter and garlic mushrooms, then finishing with fresh rocket for a zingy twist..



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