

The Culinary and Baking Industry Guide to Utilizing Coconut Milk Powder



The fundamental and functional tropical ingredient with a minimum of 65% fat. Coconut milk powder is a versatile ingredient that can be included in wide array of applications.

iTi Tropicals offers two coconut milk powder products: 2960 Instant Coconut Milk Powder and 2970 100% Coconut, Coconut Milk Powder.

What's Possible With Coconut Milk Powder?



From Baked Goods



Confectionery



& Snacks...



To Sauces



Soups & Bisques



& Breading...

Anything is Possible with Coconut Milk Powder.

What's the difference between products 2960 and 2970?

2960 is an instant coconut milk powder that contains sodium caseinate as a carrier for the coconut fat. Because of this, it is not a dairy-free product.

2970 is also a coconut milk powder made from 100% coconut. It is dairy-free and Kosher DE.



What does coconut milk powder look, taste, and smell like?

Coconut milk powder is white to off-white colored, spray dried powder made from coconut fat.

Coconut milk powder has a bold, fresh coconut flavor and aroma with a creamy mouthfeel.



Is coconut milk powder soluble?

Our 2960 Instant Coconut Milk Powder is soluble because it contains sodium caseinate.

Our 2970 100% Coconut, Coconut Milk Powder is not 100% soluble. Insoluble coconut fiber is used as a carrier for the fat, leaving some particles present.



What applications does coconut milk powder work best in?

2960 Instant Coconut Milk Powder can be used in almost any application, including beverages, etc. due to its solubility.

Because 2970 Coconut Milk Powder isn't 100% soluble, it works best in applications that have textures or inclusions such as smoothies, nutrition bars, bisques, sauces, and breading.



Request a sample of iTi Tropicals' Coconut Milk Powder today and bring consumers a versatile product they're sure to love.

ititropicals.com