

THAI KITCHEN COCONUT MILK 6/96 FL OZ

Dot #: 521547
Mfr #: FS03350
GTIN: 10737628033505
Supplier: McCormick Corporate
Description: THAI KITCHEN COCONUT MILK 6/96 FL OZ

Product Information

Classification: Milk Substitutes (Shelf Stable) (10006971)
Dimensions (HxWxD): 7.5 x 12.75 x 18.75 Inch
Weight Gross / Net: 42.06 Pound / 36 Pound
Origin: (TH) THAILAND
Storage Temperature: 71° to 100°
Pallet Configuration: Ti: Hi:

Features and Benefits (Case GTIN: 10737628033505)

Features: Thai Kitchen® Coconut Milk is crafted with the highest-quality and fresh ingredients: • Thai Kitchen Coconut Milk features a smooth, subtly sweet flavor which is the foundation for true Thai cooking. • By starting with the freshest, perfectly ripe coconuts that have been selected at harvest for their premium quality and flavor, Thai Kitchen Coconut Milk tastes the way it should—rich, creamy and wholesome. • At Thai Kitchen, our purpose is to authentically deliver the aromatic essences, exotic flavors and abundant textures of Thai cuisine to your tables. • Thai Kitchen Coconut Milk is made with no additives, preservatives or MSG added and is the perfect non-dairy upgrade to milk or cream for pure flavor that's gluten free, dairy free and vegan. • There are 6/96 fl. oz. tin cans per case. Each 96 oz. can delivers approximately 36 servings. • Thai Kitchen Coconut Milk gives rich flavor to everyday cooking including curries, sauces, soups, desserts and beverages.

Preparation and Cooking: Boil - Thai Kitchen Coconut Milk is made from pressing fresh, ripe coconut meat. Our coconut milk is naturally processed in Thailand without preservatives or additives. Coconut milk is perfect for everyday cooking and as a non-dairy substitute for milk or cream. It is essential in Thai curries and peanut satay.

Preparation and Cooking: Ready to Eat - Once packaged, Thai Kitchen® Coconut Milk will naturally separate as fresh coconut solids settle to the bottom, leaving the flavorful juices at the top. To combine prior to use: • Shake well to return the consistency of Thai Kitchen Coconut Milk back to its original state. Once out of the can, an additional stir may be needed. • When heating, Coconut Milk will continue to soften, creating a smooth, delicious and creamy ingredient.

Serving Suggestions: Thai Kitchen® Coconut Milk adds sweet, almost nutty flavor to: • Spicy peanut satay bowl with char-grilled chicken, Asian slaw, spicy cucumber salad, cilantro and lime • Vegan chocolate banana coconut ice cream or basil coconut ice cream • Almond butter coconut milk smoothie with berries, banana and agave • Basil chicken curry with lemongrass, ginger, long grain rice, red bell pepper, carrot and basil • Non-dairy blueberry pomegranate or pumpkin spice smoothies • Breakfast bowls featuring chia seed coconut rice, fresh fruit and red curry avocado • Coconut flan • Coconut rice with cilantro and green curry coconut rice

Storage: To maintain the freshest quality possible, refrigerate any unused portion of Thai Kitchen® Coconut Milk. Unopened Coconut Milk is shelf stable and can be held for

use for up to 720 days.



Features and Benefits (Consumer or Base GTIN: 00737628033508)

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Nutritionals and Ingredients (Case GTIN: 10737628033505)

Representation of label(s). The actual nutritional label(s) and ingredients may vary slightly

Nutrition Facts (Unprepared)	
Serving Size	79 g
Amount Per Serving	
Calories	120
	% Daily Value*
Total Fat 12 g	15%
Saturated Fat 11 g	55%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Sugar 1 g	
Added Sugar 0 g	0%
Protein 1 g	
Vitamin D 0 µg	0%
Potassium 70 mg	0%
Calcium	0%
Iron	2%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Child Nutrition Label: Not Applicable

Ingredients: INGREDIENTS: COCONUT, WATER & GUAR GUM. *** CONTAINS: COCONUT

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Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Sugar 1 g	
Added Sugar 0 g	0%
Protein 1 g	
Vitamin D 0 µg	0%
Potassium 70 mg	0%
Calcium	0%
Iron	2%
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Child Nutrition Label: Not Applicable**Ingredients:** INGREDIENTS: COCONUT, WATER & GUAR GUM. *** CONTAINS: COCONUT**Allergens and Diet (Case GTIN: 10737628033505)**

Representation of allergens and dietary claims. The actual allergens and dietary claims may vary slightly.

Allergen Values (FDA)**May Contain:**

Peanuts, Tree Nuts, Eggs, Milk, Fish, Crustacean, Soy, Wheat

Allergen Values (n/a)**May Contain:** Sesame Seeds**Allergens and Diet (Consumer or Base GTIN: 00737628033508)**

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