In a fertile Thailand valley surrounded by pristine highlands, hundreds of acres of certified organic coconut palm trees flourish. Their organic stewardship nourishes soil, enhances biodiversity and nurtures the overall ecology of the region.

We press the meat of these fresh organic coconuts twice to make Native Forest® Organic Light Coconut Milk, adding only filtered water and a tiny amount of organic guar gum (from organic guar seeds). Our Light Coconut Milk features less fat per serving*, while imparting its coconut goodness to soups, curries, sauces, desserts, beverages and more! See edwardandsonsrecipes.org for tasty recipes. Refrigerate after opening and enjoy within 4 days. Shake well. Coconut milk will separate when cold. For a smoother consistency, warm its container in a bowl of hot water and stir contents well.

Native Forest® is a trademark of Edward & Sons Trading Co., Inc., the Coconut People®.



We are a family-owned, vegetarian company offering Convenience Without Compromise®... since 1978. custerv@edwardandsons.com NON-BPA CAN • BPANI

