On the beautiful island nation of Sri Lanka, we press the meat of fresh organic coconuts, adding only filtered water and regional organic spices, which we prepare according to an authentic family recipe. The result is Native Forest® Organic Curry Coconut Milk, a thick and savory culinary superstar!

Warm and pour it as a quick curry sauce over your favorite noodles or sautéed vegetables.

Heat it with cooked lentils to create a tasty dahl.
Convenient and versatile, Native Forest Organic
Curry Coconut Milk will enhance any favorite dish
with a savory Asian flair.

See edwardandsonsrecipes.org for tasty recipes.
Refrigerate after opening and enjoy within 4 days.
Curry Coconut Milk is thick and rich. If you prefer a thinner curry, dilute with vegetable broth or
Native Forest Simple Coconut Milk.

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. custserv@edwardandsons.com

NON–BPA CAN • BPANI



Nutrition Facts

About 6.5 servings per container
Serving Size 1/4 cup (60ml)

Amount per serving Calories

Saturated Fat 5g

Total Carbohydrate 5g

Dietary Fiber 4a

Total Sugars 1g

Trans Fat 0a

Cholesterol 0mg

Sodium 150mg

Total Fat 6g

80 % Daily Value*

artified organic by QAI Product of Sri Lanka

O%

O%

O%

Includes 0g Added Sugars
Protein 1g

Vit. D 0mcg 0% • Calcium 0mg 0% Iron 0mg 0% • Potas, 55mg 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 nutritional advice.

Ingredients: Coconut Milk*, Coriander*, Cumin*, Turmeric*, Fenugreek*, Onion*, Garlic*, Cinnamon*, Ginger*, Cardamom*, Curry Leaves *, Sea Salt. *Organic Ingredients.