This tropical melt-in-your-mouth treat is made from pure dried coconut flesh. Enjoy it straight from the jar or warm it up to spread the goodness.

The creamy, coconut flavor of manna is perfect in smoothies, sauces, desserts and baked goods. It's the ideal "everything" spread. Use in place of coconut or almond milk in smoothies

Also try our organic Hemp Oil. Seeds and Protein. Coconut and Red Palm Oils. and Chia Seeds. For delicious recipes, visit nutiva.com.



RECIPES

Coconut Manna Oatmeal

- 1 bowl of hot oatmeal 2 Tbsp Nutiva Coconut Manna
- 2 Tbsp Nutiva Hempseeds 1 Tbsp honey or maple syrup

Manna Smoothie

Stir and enjoy!

1/2 banana 2 Tbsp Nutiva Coconut Manna 1 cup fresh or frozen fruit Blend and savor!





coconut manna

ORGANIC SUPERFOOD



HET WI

15 02 (425a) @



PURÉED COCONUT



Nutiva®



MANUFACTURED FOR

213 W. Cutting Blvd.

(800) 993-4367

www.nutiva.com

Richmond, CA 94804



Serving Size: 1 Tosa (14a)

Amount Per Serving

| Catories 100 Catories 2 Ott F22 80 | |
|------------------------------------|-------------|
| * | Daily Value |
| Total Fal 9g | 14% |
| Saturated Fat 8g | 40% |
| Brares Fall Og | |
| Cholesterol Omg | 0% |
| Sedium Srag | 0% |
| Total Carbubye ato 3g | 1% |
| Clirtary Fiber 2g | 8% |
| Sogars 19 | |
| Protein 1g | |
| Vitamin A 0% + Vit | amin C 0% |
| Calcium 0% . | Iron 2% |

*Percent Daily Values are based on

a 2,000 calorie diet.

Rate day 600 Role day from East 00

Nutrition Facts

BOTTLED IN A FACILITY THAT PACKS PEANUT OIL. Servings Per Container 30

Vegan • Non-GMO • Og Trans Fat

INGREDIENTS: ORGANIC WHOLE COCONUT PURÉE

DIRECTIONS: The oil in coconut manna tends to separate to the top. To liquely and blend, place jar in hot water for 5-10 minutes and stir.

STORAGE: No refrigeration required, spreads easily at temperatures above 73°F.

NOTE: Use care to not get water in jar. Any brown specks are natural to coconut.

> CERTIFIED ORGANIC by QAI and Ecocert ICO (US-ORG-016) Product of the Philippines

