



Cream of Coconut Flavor Solutions



Rich & Creamy Flavor for Everything Delicious.

It's called the "Finest Cream of Coconut" for a good reason.

Coco Tropics is made with the Caribbean's highest quality coconuts. That makes it perfect for all sorts of tasty treats: cocktails, smoothies, desserts. It's also great for cooking and baking.

Take your recipes to the next level with authentic coconut goodness.



Did you know?

The Piña Colada drink was invented in 1954 by the Ramon "Monchito" Marrero while bartending at the Caribe Hilton Hotel in San Juan, Puerto Rico.¹

¹ Source: ¹<http://www.caribehilton.com/about/history>

Product Attributes:



No Artificial Colors



Shelf Stable



No Artificial Flavors



Real Coconuts



No HFCS



Pure Cane Sugar



Dairy-Free



Good For Cooking



Lactose-Free



Good For Baking



Gluten-Free



Kosher Certified

COOKING

Coconut Shrimp with Corn Chowder

Ingredients

- 1½ pounds gold potatoes, diced
- ½ pound medium shrimp
- 3 cups corn
- 2 cups low-sodium chicken broth
- 15 ounces Coco Tropics
- 1 tablespoon olive oil
- 1 medium onion
- 1 garlic clove, chopped finely
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander

Directions

In large saucepan, warm oil over medium heat. Saute onion until softened (about 3 minutes) before adding garlic, potatoes and corn. Cook for another minute. Next, add Coco Tropics, broth, cumin, coriander, salt and pepper and bring to a boil. Reduce heat and simmer until the potatoes are tender (about 15 minutes). Mix in shrimp and simmer until pink and cooked through (about 3 minutes). Ladle into individual bowls and serve.

BAKING

Coconut Creme Pie

Ingredients

- 3 egg yolks
- 1½ cups half-and-half
- 15 ounces Coco Tropics
- 1 cup shredded coconut
- 1 prepared pie crust
- ¾ cup sugar
- ½ cup cornstarch
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 2 cups whipping cream
- 1 cup coconut, shredded & toasted
- ½ cup powdered sugar

Directions

In medium saucepan, combine Coco Tropics, half-and-half, egg yolks, sugar, cornstarch and salt. Whisk mixture constantly over medium-low heat until it comes to a low boil (about 10 minutes). Remove from heat. Fold in shredded coconut and vanilla extract. Pour mixture into cooled pie crust and refrigerate until firm (tip: let sit overnight). To make the topping, slowly add powdered sugar to whipping cream and mix well. Spread topping over pie and sprinkle with toasted coconut. Cut and serve.

COCKTAILS

Piña Colada

- 3 ounces Pineapple juice
- 1 ounce Coco Tropics
- 1 ounce White rum

Coconut Chiller

- 2 ounces Coco Tropics
- 2 ounces Cachaca rum
- 2 ounces Pineapple juice
- 1 Orange, sliced

Pink Piña


- 2 ounces Coco Tropics
- 2 ounces Pineapple juice
- 2 ounces Half-and-half
- 1 ounce Pink grapefruit juice

Blue Colada

- 1½ ounces Coconut rum
- 1 ounce Blue curacao
- ¾ ounce Coco Tropics
- ¾ ounce Lime juice
- ½ ounce Amaretto
- Sugar to taste

Lava Flow

- 1½ ounces Pineapple juice
- 1½ ounces Tropics Mixology Strawberry Puree
- 1 ounce Coco Tropics
- ½ ounce Lime juice
- ½ ounce Half-and-half
- 2 cups Ice

	Legacy MFR #	New MFR # [†]	Pack Size	Product Description	Ratio	Yield (oz)	Gross Case Weight (lbs)	Case Cube (ft ³)	No Artificial Colors	No Artificial Flavors	No HFCS
	02880	60306	12-57 oz Can	Coco Tropics Cream of Coconut	RTU	684	49	0.56	●	●	●
	02870	60307	24-15 oz Can	Coco Tropics Cream of Coconut	RTU	360	26	0.95	●	●	●

 [†] New MFR #: Effective 2/1/18