

Dear Partners and Colleagues!

Tropical Nutrition Co. Ltd is already 22 years in the market and as of 2023 - with an excellent reputation, certified organic, unique tuned equipment and premium quality recognized and in demand in the richest international markets where demanding buyers seek to receive high quality, biologically valuable and healthy food: Saudi Arabia, Bahrain, Qatar, Kuwait, UAE, China, Japan, France, Malaysia, others.

Our most demanded and famous product is premium quality organic coconut oil which is manufactured from **fresh organic raw coconut milk by centrifugal separation** so delicately that it is best suited as a premium food for demanding customers. It can also be used for body and hair care, cooking, bakery, cosmetics, hygiene, superfood. Your customers will get the freshest oil which has the maximum biological strength and value and will bring significant benefits to the body, since this oil is preserved in its raw form and produced by gentle technologies without heating. And speaking of taste it is a godsend for gourmets, organoleptic properties exceed the expectations of demanding chefs.

Organic certification has been passed according to international standards by the **USDA, EU, JAS. Also** we are certified as **Halal, HACCP, GHP, FDA.**

And it is worth noting that now there are much more marketing moves to stimulate sales of coconut oil, the topic is becoming very fashionable and in demand. Coconut oil significantly helps to be healthy and strong, it can be used as a food and as a body care product. All that is needed for this is to have high-quality organic coconut oil, which after production remained raw & crude, retaining all the natural strength. And this is exactly our product.

About our oil and about "extra virgin".

The originality of our product is that we make truly crude oil and know how to provide a long shelf life without rough processing methods. For this reason a lot of raw materials are required to produce one jar of finest oil. Just imagine **13 organic coconuts** are required to produce 1 liter of oil. Moisture fractions are extracted thanks to our originally modified technology of centrifugal separation and vacuuming. And we have achieved excellence in how efficiently we remove moisture from the oil without heating or chemical procedures, and this is the key stage that determines what quality the oil will become. **The moisture content in our oil is only 0.05 g/100 ml** which is not available to many competitors. As a result you will get crude & raw coconut oil in its most biologically rich form. It is more than just a food, thanks to the purity of its origin it will benefit health.

The secret in the inscription «extra virgin». The process of producing real so called "Extra Virgin" oil should look like this: oil is squeezed out of fresh coconut milk with a screw press so that the temperature does not exceed 45-50°C, and the remaining cake is no longer used. This is how the basic principles of the "first cold pressing" method are fulfilled. However any production at this stage always has a difficult task – moisture fractions remain in the oil and if they are not removed the product will always be of low quality, will lose its properties and will be spoiled. It is necessary to remove all the humidity. But how?

The oils of the claimed "cold pressed" are processed in many ways to remove moisture. The old traditional way is to boil the oil. This is still being done and it is not uncommon, the oil in this case will have a smoked smell. The next option is to dry the coconut pulp before pressing. Dried in ovens or in the scorching sun. In this case there is no chance of getting real extra virgin oil. Here you can also feel the smell of smoked meat which is often removed by additives or by additional processing. Moreover in the process of such drying coconut pulp absorbs fumes, smoke, dirt, combustion products, impurities. In order to be impressed you can find pictures in what conditions coconut copra is dried, which is then also used by many for the production of oil. Many manufacturers use the dry method and pre-roughly dried processed raw materials, and sometimes after the first pressing the cake is strongly heated and pressed many more times. Moisture is removed by high temperature and even chemicals. And such a product after heating is no longer raw & crude, biologically rich raw coconut pulp loses its natural strength under the influence of such processing. Such raw materials are used by many manufacturers, it is very cheap and affordable. But it is a completely different product which

unfortunately may have the same designation on the labels. All these oils are not quite fair to call "Extra Virgin". There is also a fermentation method in which water is usually added to raw coconut milk. Then it is stored in a container for one day. As in the case of cow's milk, cream or in this case butter gets into the upper part of the container - then it can be separated. This option can be attributed to a real extra virgin oil but it already begins to smell from the time spent in a container with water natural yeast and bacteria. It will always be a second-grade oil.

In 1882 Alfa Laval invented the separator. This is a centrifuge that all dairies use to separate cream and milk. This is a method that uses different gravity of water and oil, so the separation is very delicate at low temperatures. In such production raw materials, namely raw coconut milk, are not subjected to any temperature and other rough treatments. This is the method used for the production of our oil. But with such production the oil return is very low – is about 16%. Mass brand production facilities operate with an oil return up to 35%. High oil return does not reflect efficiency, but reflect ruthlessness to raw materials.

Now you can see more fully that oils labeled "Extra Virgin" can actually be very different. Cold pressing and centrifugation are two different things. Our version of the oil is a “cold pressed centrifuged product”- this is the highest quality that can only be obtained. And this is “live coconut oil” - brings benefits for health.

Thanks to technical excellence, engineering improvements combined with Thai tradition now we have a unique **Tropical Nutrition centrifugal separation coconut oil:**

50-52 % Lauric acid. Lauric acid is a strong support for the body, helps to resist viruses and microbes, effectively fights fungal microorganisms, positively affects brain activity, works effectively with diets, rejuvenates and treats the skin. It has antimicrobial, bactericidal properties and it is a good immunological stimulator. In mature breast milk the concentration of lauric acid is 13% and in our oil about 50-52%. **MCT content is 64%** and these rare medium-chain fatty acids are very useful for the body.

100% Organic raw materials. Coconut plantations are located in an ecologically clean region. Chemical fertilizers additives are not used on plantations. Coconuts grow only in accordance with the laws of nature.

Extra Virgin. The technology eliminates the temperature treatment of raw materials at any stage of production. After the initial extraction of coconut milk it is no longer used in production.

Crude, raw, unrefined oil. The oil has not been subjected to harmful treatments such as hydration, alkaline neutralization, bleaching, freezing, deodorization, refining, extraction, hot pressing.

Certified. This product is "Certified 100% Organic" - the oil is certified and produced according to the strictest international standards: USDA Organic, EU OrganicBio, JAS, Halal.

Expiration date. Thanks to the production technology our oil contains the highest concentration of strong active natural components that naturally act as preservatives and there are no moisture fractions, therefore with the correct storage mode the shelf life can reach up to 5 years at a temperature below 25°C and 3 years at 38 °C. In many markets we specify the generally accepted shelf life for fat-and-oil products that is 2 years.

Original Centrifugal Separation Equipment. Our equipment cannot be exactly repeated, since it has been improved, modified, tuned many times. We have implemented many engineering features which allow us to obtain unsurpassed quality and of course strictly keep these subtleties secret. Thanks to the unique centrifugal separation & vacuum, the temperature during the production is not rising above 45 °C which allows us to obtain raw, unrefined, fresh oil with the best organoleptic qualities and preserve all the medicinal, healing capabilities of the oil, which has the most powerful natural antibacterial and antioxidant property. We say: if you know how to produce coconut oil from a raw coconut milk without heating and how to extract all fractions of water from oil without heating – you will get the best premium quality ever. That is why our oil is tastier, more fragrant, fresher - and it is noticeable immediately. We can send samples so that the chief food technologist of any company can test and everyone will be convinced of this.

Summarizing, there is a great saying "we are what we eat"! And that's why successful and wealthy people carefully choose food for themselves. Food is like a fuel. With good fuel we are going fast and far. Poor fuel is

disabling the system. And making such an analogy we can confidently say that high-quality coconut oil is the cleanest and most useful “fuel” for people.

Coconut oil is the rarest product on earth, it has no analogues. It is the most stable oil in nature. We can collect conclusions from more than 1500 studies have shown that it is one of the healthiest foods in the world: Strengthens the immune system, Improves hormonal balance, Stimulating the metabolism, Increases the energy level, Fights germs and viruses , Protects the heart - improves the cholesterol ratio, Improves digestion and absorption of nutrients, Supports thyroid function, Helps in weight loss by reducing visceral fat, Improves insulin secretion and blood glucose utilization, Blocks the harmful effects of many toxins and free radicals, It helps in the treatment of degenerative, autoimmune diseases. It does not emit carcinogens, it is natural antioxidant & antiseptic. It is an alkaline product. Relieves chronic inflammation. All that means that coconut oil not only a delicious food but also a Universal natural medicine.

Taking advantage of all the facts about the healing effect of coconut oil, manufacturers and sellers attach all these awards to absolutely any type of coconut oil, even refer all this in advertising messages to refined oils. However all the health-improving effect can be fairly and fully attributed only to oils produced **by centrifugal separation ("live oils")**. Such a product has a huge biological value.

We would also like to tell you about the benefits of our other products. And in addition, we indicate here publicly available information about the benefits of such products, which can be easily found in open sources:

Coconut flour is a great alternative for modern other varieties flour and will bring more benefits to health. Coconut flour differs from other gluten-free flour varieties, such as rice, corn, and potato starch-based flour. Thanks to fiber, it belongs to the list of products "metabolic therapy", that is, it absorbs toxic substances accumulated in the intestine, cholesterol and simple sugars. By reducing their absorption in the intestine, this product has a hypoglycemic effect, hypocholesterolemic and detoxifying effect. Due to its ability to reduce the level of glucose and cholesterol in the blood, as well as due to the high content of potassium, coconut flour helps to reduce blood pressure; has a cardioprotective effect; exhibits antiarrhythmic effect; improves blood flow; normalizes microcirculation in peripheral tissues. With a significant caloric content, it has an average glycemic index of 45. With such a glycemic index, it is useful for diabetics to replace some of the wheat flour in bakery products or other dishes with coconut chips. This will lower the glycemic index the whole product as a whole. Lauric acid, entering the human body, turns into monolaurin, which has antiviral and antimicrobial effects and stimulates regenerative processes in the skin. The fiber contained contributes to normal digestion, prevents constipation, especially during a diet.

Coconut protein is an absolute novelty on the market. So far, few people know the secret of how to get it. The most common soy protein is a GMO product, which entails negative health consequences. It is also known that proteins made from casein have a number of unpleasant consequences for allergy sufferers. Coconut protein is a product of natural vegetable origin, we make protein from fresh skimmed raw coconut milk. This is food from an environmentally friendly plant, in which there are no chemicals or antibiotics. This protein is easily digested and contains essential amino acids. A large amount of fiber contributes to the normalization of the intestine, digestion and assimilation of nutrients, natural detoxification of the body, improves metabolism. Excellent an option for people prone to allergies to soy protein and gluten. This is pure and easily digestible energy.

Coconut sugar has a low glycemic index in comparison with white or brown cane sugars, it means that the use of coconut sugar causes a gradual release of glucose into the blood, which reduces the load on the pancreas. It will also be a godsend for demanding customers.

And at the moment in our pipeline we are moving towards launching new products for you. It will be interesting.

With respect,

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