



ILO Coconen -100% Plant based cheese alternative

Taste our delicious ILO Coconen, a delicious 100% plant based cheese alternative made from coconut milk, sauerkraut and canola oil. It looks like cheese, tastes like cheese, slices and melts like cheese and can be used like cheese.

We use sauerkraut to bring the cheese flavor to ILO Coconen without added flavors, as lactic acid bacteria are responsible for the fermentation of both cheese and sauerkraut.

ILO Coconen is first product in our expanding line of cheese alternative products that shows our commitment to blend the finest of plant kingdom to create something innovative but familiar.

ILO Coconen is a heart-healthy alternative to dairy, boosting levels of antioxidants, unsaturated fats, and essential minerals. Its unique combination of medium-chain fatty acids can have profound positive effects. ILO Coconen has no added flavors and is also soy, gluten, nuts and lactose free.

Available packaging 245g and 1,8kg.

Free from:

Dairy free

Lactose free

Gluten free

Soy free

Suitable for vegans



Finnish Cheese Company, the gourmet spread specialist

Is your partner for innovative, high quality and tailor-made cheese spreads, hummus and processed cheeses for supermarkets, catering and food service.

We manufacture a large selection of cheese and vegetable spreads in accordance with our customers' individual wishes. Our top priority is to supply high quality, innovative products.

Finnish Cheese Company is located in Jämsä Finland and has specialised in gourmet spreads since 2002.



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