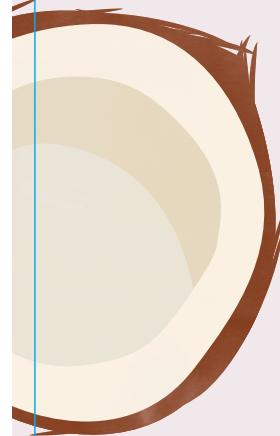


180 mm



## ORGANIC COCONUT FLOUR

Biona Organic Coconut Flour is made from hand-harvested Sri Lankan coconuts, meeting the highest ethical standards. High in fibre and gluten free, it is the perfect alternative to wheat flour. Use in pancakes and baking to add natural sweetness, or to thicken curries. Due to the high fibre content, coconut flour is more absorbent than wheat flour, so remember to adjust quantities when converting recipes.

### Vegan pancake recipe:

- 2 tbsp ground flaxseed
- 1/4 cup of your choice of milk
- 1/4 cup nut butter of your choice
- 1/3 cup Biona Organic Coconut Flour
- 2 tbsp ground almonds
- 1 tsp baking powder
- 2 tbsp coconut sugar
- 1 tbsp oil for frying

• vegan • gluten free • wheat free • high in fibre • source of protein

### Method:

1. In a mixing bowl, prepare the flax eggs by mixing the ground flaxseed with 5 tbsp water and leave to thicken.
2. Whisk together the flax eggs with the nut butter and your choice of milk to loosen, followed by the dry ingredients, until well combined.
3. Heat a frying pan with oil and add a couple of tablespoons of batter. Cook for a few minutes on one side until bubbles appear, then flip and cook until golden.
4. Serve with your favourite toppings. Enjoy!



LK-BIO-149  
Sri Lanka Agriculture  
Sri Lanka Landwirtschaft  
Agriculture Sri Lanka  
Sri Lanka maataloutta  
Γεωργία Σρι Λάνκα  
Agricultura Sri Lanka  
Sri Lanka jordbrug  
Sri Lanka Landbau

Country of Origin:  
Sri Lanka



[www.biona.co.uk](http://www.biona.co.uk)

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Netherlands

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## ORGANIC COCONUT FLOUR



## ORGANIC COCONUT FLOUR

• gluten free • wheat free  
• high in fibre • source of protein



500g e



## ORGANIC COCONUT FLOUR

### GR ΒΙΟΛΟΓΙΚΟ ΑΛΕΥΡΙ ΚΑΡΥΔΑΣ

Συστατικά: Καρύδα\*.  
\*= Προϊόν βιολογικής γεωργίας.  
Ανάλωση πριν από: Βλέπε σφραγίδα.  
Διατρέπεται σε δροσερό και έρημο ήρεμο.  
Μετά το άνοιγμα δεσμένετε το περιεχόμενο σε  
άλλο σκεύος, διατηρείτε στο ψυγείο και  
καταναλώστε εώς 30 μέρες.

### GB FARINA DI COCCO BIOLOGICO

Ingredienti: noce di cocco\*.  
\*= ingredienti da agricoltura biologica  
Preferibilmente entro: vedi timbro.  
Conservare al fresco ed asciutto. Una volta aperto, trasferire il contenuto in un recipiente adatto, conservare in frigorifero e consumare entro 30 giorni.

### NL BIOKOKOS MEL

Ingredienser: kokosnøtt\*.  
\*= fra kontrollerte økologiske landbrug.  
Best før: se dato-stempel.  
Lagre kjølig og tørt. Når innholdet er åpent,  
overføres det til en passende beholder, kjøles  
og konsumeres innen 30 dager.

### ML BIOLÓGISCHE KOKOS MEEL

Ingrediënten: kokosnoot\*.  
\*= van gecontroleerde biologische landbouw.  
Ten minste houdbaar tot: zie stempel.  
Bewaar op een koele en droge plaats. Na  
openen zet in een geschikte container, gekoeld  
bewaren en binnen 30 dagen consumeren.

500g e