### Extra Virgin Coconut Oil

#### About us

We are people with one passion: Extra Virgin Coconut Oil.

Our mission is providing to our customers the best extra virgin coconut oil and helping them to make their own brand.

We always look for the best "soil" where the coconut oil can be produced compatibly with our customer's needs.

Thanks to our local partners and farmers, we are always up to date on new market demands and offers.

# The passion



### for coconut oil

### **Our Targets**

Our endeavour is to provide hygienic processing, superior taste and quality to create demand and a trusted clientele from across the globe.

This help us immensely in achieving higher yield of Extra Virgin Coconut Oil and improved utilisation of byproducts.

Our mission is to establish a global presence in the Virgin Coconut Oil domain and delivery coconut based and health products to clients, cost effectively, without compromising on quality and nutritional benefits.



#### The process

Finding the right partner is always a difficult task.

One of the principles with which we select our suppliers is the coconut oil extraction process.

It must be cold pressed, which means no heat treatment and ensures that the processing temperature stays below 40°.

A vacuum drier is used to remove only the moisture in the freshly grated coconuts without any additives or chemicals.

Once the moisture is removed the coconut meal is cold processed to extract pure, natural Extra Virgin Coconut Oil.

The Oil is then allowed to settle for initial sedimentation then we have it filtered via 18 plate filtered which then gives us clear, transparent, extra virgin coconut oil.

Extra virgin coconut oil, is liquid above 24° and solidifies as it gets colder.



### Our Packaging

PET bottles 330 and 500 ml

HDPE JAR: 500ml



HDPE jars/wide mouth

### Benefits

Cooking and healting eating;

Weight Control;

**Boots metabolism**;

100% Vegan;

O Cholesterol;

O fat harmful for to health;

Instant Source of Energy;

Rich in medium chain Triglycerides easily absorbed;

Help skin and hair health;

Boots Immunity.

#### **Facts**

For many years it was believed that coconut oil was rich in cholesterol and therefore harmful to health.

However, studies show that it is absolutely the opposite, Lauric Acid produces 51% of our oil, helps the human body to fight bacteria and viruses while maintaining a healthy and balanced approach for the well-being

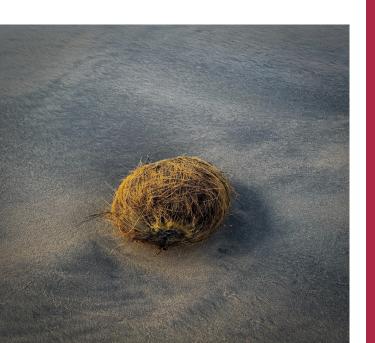
### Why Us?

The Cold pressed extra virgin coconut oil is made ONLY with fresh coconuts.

Unlike regular coconut oil that's made from sun dried coconuts/copra, which is then chemically processed.

The oil has to be extracted within an hour of opening each coconut!

"Our commercial value is increasing day by day"



## The story starts in South India...

The main plantation is located in the rural coconut cultivating belt of Tamil Nadu, South India.

With the use of appropriate technology, machinery and equipment, we are able to reduce the manufacturing time while continually increasing efficiency.

We guarantee that our supply of raw materials creates added value for the communities in which it is grown.

We support farmers and their family giving them value for their crop.

"We support farmers and small regional owners, giving assistance and help the development of the local community"

































**Prevention from** acne and pimples

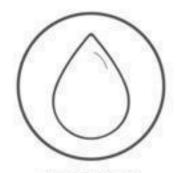












CLEAR & TRANSPARENT



MILD PLEASANT AROMA



NO SEDIMENTS



**NON-STICKY** 





100%
PURE
NATURAL
UNREFINED
UNFLAVOURED



### **Our Suggestions**



"In our coconut oil
there is
Lauric Acid
A medium chain fally
acid highly beneficial
for health"



For personal hygiene:

Hair and scalp:

Extra Virgin Coconut Oil nourishes the hair from the follicle, improves scalp health, decreases dandruff and makes hair healthier and brighter.

The oil penetrates easily into the hair bands feeding it properly.

Useful tips: Take half teaspoon for short hair, 2 teaspoons for shoulders-hair and a spoon for long hair. Apply and massage.

Cover with a shower cap and leave for all night. Wash your hair the following day.

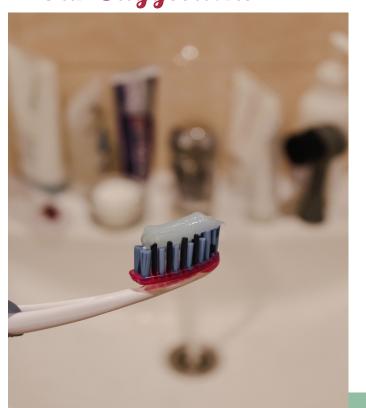
Skin:

Economic way to take care of your skin. EVCO moisture, nourish, heal and it has antibacterial, antifungal and protective properties.

Useful Tips: Put in the palm of your hand and apply on your face, rub it on the palm if it is solid. The same process for the body. It can be used in very small quantities. It can also be applied on lips as a balm.

You can remove make-up as well.

### Our Suggestions



Mouthwash:

It is used in Ayurveda medicine. Rinsing the mouth with coconut oil is a fantastic oral detoxification procedure.

Useful tips: Use a tablespoon of oil and rinse your mouth for up to 10 minutes (for a more effective action), then rinse the mouth with water.

Use instead of toothpaste, with sodium bicarbonate: Coconut oil can be used with baking soda and used as a "do-it-yourself" toothpaste.

For the health of your children:

EVCO is used as a massage oil for babies and children.

### **Our Suggestions**



For Immune system and Detoxification:

Change of weather conditions? Flu is coming. If you are also allergic to dust, pets and certain foods these are signs of a weak immune system. Protect yourself and boost your immune system with EVCO.

Pollution, harmful chemicals, germs and bacteria that cause diseases, all these are dangerous elements penetrate our body without our knowledge.

Excessive accumulation of these toxins can cause many diseases.

EVCO is a good detoxifier that can keep you clean inside and out.

For Weight Control and Weight Loss:
Since it is one of the most favourable food fats at high metabolic rate,
the use of Harin coconut oil in cooking
helps to lose weight.

Useful tips: Taking a tablespoon of coconut oil 15-20 minutes before meals helps to feel full with small amounts of food.

On an average of 3 meals per day (Breakfast / Lunch / Dinner)

- - 40-60 Kg: consume a spoon before each meal;
- - 60-80 kg: consume a tablespoon and a half before each meal;
- - Over 80 kg: consume two tablespoons before each meal;

### Prevention of diseases or disorders

EVCO is rich in medium chain fatty acids (MCFA) that help prevent many diseases such as osteoporosis, cancer, heart disease, caries, kidney infections and other degenerative diseases.

We recommend incorporating it into your daily routine for good long-lasting health.

Diabetes: Researches show that while people with diabetes need to avoid fat, Harin Extra Virgin Coconut Oil is a pleasant substitute that improves insulin secretion.

Cholesterol and heart disease: Contrary to general belief, Extra Virgin Coconut Oil is recommended by experts for patients with high cholesterol who are more prone to heart disease.

Thyroid: The benefits of weight loss are related to the functioning of the thyroid. While there are several modern treatments to solve thyroid problems, experts recommend the use of extra virgin coconut oil. Monounsaturated and polyunsaturated oils block the secretion and movement of the thyroid hormone in circulation and the response of organs to the hormone.

Alzheimer: A regular diet based on Extra Virgin Coconut Oil can not only prevent, but even mitigate the symptoms of Alzheimer's. An easy dietary supplement, extra virgin coconut oil is made just to drastically improve the health of those people who suffer from it.



### Prevention of diseases or disorders

Prevention of cancer, colon cancer:

Improving digestion and nutrient absorption is translated into a healthy digestive system, which in turn affects the chances of developing colon cancer.

It is necessary to make some dietary changes such as adding two or three tablespoons of Harin EVCO to help produce antioxidants an anticancerogens.

Blood pressure: With a proper diet it is not difficult to get a good blood pressure, especially if you consume Extra Virgin Coconut Oil.

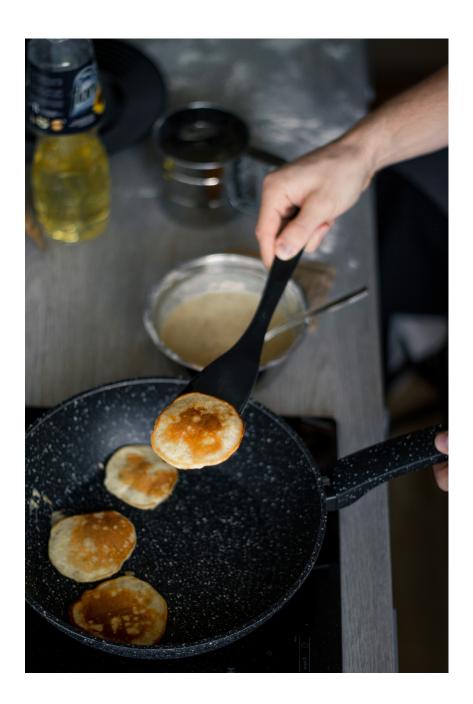
Digestion: Food cooked in extra virgin coconut oil can maintain stable metabolic rates and help digestion.

Boost Metabolism

EUCO acts as an instant recall of energy, perfect for all ages.



### Our Suggestions for cooking



EVCO is the best substitute of butter and margarine. Unlike butter, it does not become "rancid" when melted.

In the oven: It can also be used in recipes prepared both sweet and savory baked using 20% less than butter.



# Make your own brand of tra Virgin Coconut Oil Investing in yourself

With a minimum quantity order, we will help you to lauch your extra virgin coconut oil . Here below, the steps we follow:

- 1) We will choose the best extra virgin coconut oil from our local network according to your requirements;
- 2) we will send you a sample to test the quality;
- 3) if ok, we will start packaging your oil (you will share your design);
- 4) we will send to you the label for corrections and last approval;
- 5) we deliver your coconut oil by ship to you.

What are you waiting for? Start now!



### Veerossa

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