



M_{arketing}

NCRC-V packed and marketed vinegar from coconut sap since the middle of 2010.

The product is purely natural with 100 % fermented coconut sap packed in 1.5 liters and 330 ml bottles and with variant of the species added as to consumers's preferences to enhance their eating quality!

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N_{ATURAL} C_{OCO} V_{INEGAR}





Coco Vinegar

A naturally fermented vinegar from the coconut sap or “toddy” is produced and packed by the National Coconut Research Center-Visayas (NCRC-V) of Visayas State University to address the need to consume natural based product. Few years go, several similar products are existing and sold in grocery stores in the local market of the neighboring towns and cities. However, most of those products are not produced from natural fermentation of fruit juices or sap.

Naturally fermented coconut vinegar contains vitamins and minerals like betacarotene, calcium, iron, magnesium, phosphorus, potassium, and sodium. There are only a few commercially bottled vinegar products from fermented coconut sap and

pineapple, sugarcane, and other fruit juices. Usually, the price is very high.

So, why not make your own coco vinegar and make money!

Steps in Processing Coco Vinegar



1 Gathering or Harvesting



2 Fermenting

(Place under the sun)



3 Bottling



4 Labeling