

Coconut Vinegar, Naturally Fermented from Coconut Sap or Water, Bulk or Bottled, Private Label, Sri Lanka

Product	Coconut Vinegar, Naturally Fermented from Coconut Sap or Water, Bulk or Bottled, Private Label, Sri Lanka
SKU	SLE-COCO-VINEGAR
HS code	2209.00
Minimum order	Confirmed with quote
Price basis	litre
Supplied by	SriLankaExport.com, Harker International (Pvt) Limited
Country of origin	Sri Lanka
Issued	13 October 2026

Overview

Sri Lanka has made vinegar from coconut toddy, the sap tapped from the coconut flower, for generations. The sap ferments naturally to alcohol and then to vinegar, giving a mild, slightly sweet vinegar. Coconut vinegar is also made from coconut water. Both are used in Sri Lankan pickles and curries and sold abroad in health food and specialty grocery shops.

Specification

- Source: sap (toddy) or coconut water
- Acidity, to your spec
- Raw (unfiltered) or filtered and pasteurized
- Organic or conventional

Packing

Bulk drums or IBCs for bottlers and food makers, or bottled and labelled under your brand. Coconut vinegar pairs well with coconut aminos and coconut sugar in a private-label coconut range.

Who buys it

Health food brands, specialty and Asian grocery importers, and food manufacturers making dressings, sauces and pickles. Labels describe how the vinegar is made; health wording is set by your market's rules.

Private label

Retail packs can carry your brand. Send us your artwork, pack size and labeling requirements for your market, and we confirm packing options, minimum order and lead time with the quote. You remain responsible for the label claims made in your market.

What to tell us for a quote

- The product, grade or specification you need, and a reference sample if you have one
- Quantity per order and how often you buy
- Pack size, packaging and labeling
- Destination port and the Incoterm you prefer
- Documents your market requires, such as a certificate of origin, phytosanitary certificate or lab test reports

Packing and shipping

Orders are packed to your instruction and shipped by sea in a full or shared container, or by air for samples and small lots, quoted FOB Colombo, CFR or CIF to your port. Products from several Sri Lankan suppliers can share one container through our consolidation service.

How to get a price: tell us the quantity, your specification and your destination port. We quote FOB Colombo, CFR or CIF, with lead time and minimum order, and arrange samples before an order.

Typical specification

Shelf life	24 months from packing, unopened (filtered, pasteurised grades)
Brix / pH	Acidity 4.0 to 6.0% as acetic acid; pH 2.8 to 3.6 (Codex regional standard for vinegar: acidity ≥ 4%)
Microbiological limits	Yeasts and moulds ≤ 100 cfu/ml; E. coli absent in 1 ml (filtered, pasteurised grades)
Appearance & organoleptic	Clear to slightly hazy, colourless to pale yellow liquid (raw grades may show natural sediment); clean, mild acidic aroma with slight sweetness; residual alcohol ≤ 0.5% v/v; lead ≤ 0.05 mg/kg
Ingredients	Naturally fermented coconut sap (toddy) or coconut water, no added acetic acid or colour
Allergens	Coconut (declared as a tree nut in some markets)
Pack sizes	Bulk drums or IBCs; bottled under private label
Storage & handling	Cool, dark store below 25 °C, containers tightly closed; refrigerate raw grades after opening

Typical specification for this grade, not a test result for the lot you will receive. We agree the final specification with your order and supply a certificate of analysis for your lot on request.

Organic: ask us for the producer's organic certificate covering your lot with the quote. Certification does not transfer to the buyer: for a US import under USDA NOP, the importer of record must hold its own certification.

Issued by our Trade Desk in Colombo on the date shown. Figures are indicative, not a firm offer. For a firm price against your quantity, destination and Incoterm, request a quote and we reply with a costed position.