



THE POWER OF
slow

CÔCOES



Lionheart Farms was started with our fascination with the photosynthetic capabilities of the coconut palm. It's incredibly efficient to convert energy in sunlight to calorific value.

Christian Eyde Moeller
Co-Founder, President, & CEO



2015

Anders & Christian | Founders

Two Danes with a background in sustainable finance and farming found an interesting opportunity to achieve circular economy within the coconut industry in the Philippines.

2016

The first seeds...

In 2016, Lionheart Farms planted its first coconut palms in Rizal, Southern Palawan. Today, it operates its own 3,500ha farm (equal to 5,000 football pitches) with a goal of planting more than a million palms given the help of our indigenous community to avoid conversion of forest lands into mining and other illegal activities.

**350 KGS OF
SEQUESTERED CARBON
PER PALM PER YEAR**

**LIONHEART FARMS
PRODUCES 700 TONS
OF GRANULAR
BIO-ORGANIC
FERTILIZER EVERY
MONTH!**

Agricultural waste from the local farmers/ community are renewed into bio-energy resource (bio-char, bio-fertiliser)

**RENEWABLE ENERGY
MANUFACTURING**

Produced biomass utilised as renewable energy resource for coconut flower by-products manufacturing



2022

Beginning the journey to realizing the dream of connecting the local farming community with the world market by commercializing consumer products: From our farm to you!

CÓCOES

A family-friendly brand showcasing a premium retail-ready series of delicious organic condiments.

THE POWER OF
Slow
by CÓCOES

A lifestyle beverage brand offering a series of delightful functional beverages for all occasions.

transform.



OUR FARM
TO YOU



At Lionheart Farms, we're making sustainable choices the easy choice. By democratizing access to delicious, ethically sourced organic coconut sap-based products, we're paving the way for a healthier planet and empowered communities.

MADE FROM coconut flower



| THE POWER OF THE FLOWER

The power of the coconut flower lies in its ability to produce the sap and the coconut fruit, which is not only delicious and nutritious but also versatile in its uses.

The flower itself is a beautiful and fragrant bloom that symbolizes renewal and growth.

In traditional cultures, the coconut flower is also believed to have various medicinal properties and is used in herbal remedies for various ailments.

Overall, the power of the flower lies in its contribution to sustaining life and well-being.



CÓCOES

MADE FROM coconut flower

| THE POWER OF THE FLOWER



Greatness cannot be rushed!



When the unopened flower bud is ready, a vertical cut opens the stem and the fresh sweet, tangy and nutritious sap will be collected - drop by drop.

The sap is then collected and starts its journey towards becoming a refreshing and delicious beverage.

From the people of Palawan
- to the people of the world
to enjoy!



CÓCOES

CÓCOES

CÓCOES condiments are made from premium organic coconut nectar from our own farm. With CÓCOES we bring joy to your kitchen and make it easy to elevate your culinary experience while promoting a healthy and sustainable lifestyle.

OUR FARM TO YOU: Let's embark on a delicious journey that nourishes both body and soul.



01 SWEETENERS

Coconut flower syrup, Light
Coconut flower syrup, Dark



Sizes

- 270 ml
- Giftset (2 x 270 ml)

02 CONDIMENTS

Coconut Flower Aminos
Coconut Flower Aminos Lite
Coconut Flower Aminos Teriyaki
Coconut Flower Vinegar



Sizes

- 250 ml
- 500 ml
- Giftset (3 x 250 ml)

03 PROFESSIONAL

Coconut Aminos
Coconut Aminos Lite
Coconut Aminos Teriyaki
Coconut flower Syrup, Dark



Size

- 4000 ml.



BENEFITS OF COCONUT FLOWER NECTAR | THE RAW MATERIAL



100%
NATURAL

SUSTAINABLY
FARMED

NON GMO

www.coco.es.com

CÓCOES

CONDIMENTS
SWEETENERS
BEVERAGE

MADE FROM
coconut
flower



VITAMIN



Fe
Ca
Zn
Mg



ZINC

NO ARTIFICIAL
COLORS OR FLAVORS

PLANT
based



FDA
Food and Drug Administration
PHILIPPINES



SMETA SAFA



bioagricert
A FOODCHAIN ID COMPANY

www.coco.es.com

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Reasons to buy...

Unique Flavors

- Great Taste!
- Buying directly from farm.
- No added sugars
- No artificial colour
- No additives
- Contains all 20 amino acids
- 11 global certifications
- Organic certified coconut flower sap
- Non- GMO
- Minimally processed, preserving natural occurring amino acids, minerals and vitamins

Can be consumed by people with dietary restrictions:

- VEGAN
- KETO
- PALEO
- WHOLE 30
- GLUTEN FREE
- SOY FREE
- DIABETIC

18-24 months shelf life

Novelty Product

Innovative

MADE FROM
**coconut
flower**



100% NATURAL SWEETER



**OUR FARM
TO YOU**



LIONHEART FARMS

SYRUPS - NATURE'S FINEST

CÓCOES Organic Coconut Blossom Syrup – Nature's Finest Sweetener

Our CÓCOES Organic Coconut Blossom Syrup is a premium sweetener and the perfect healthy alternative to refined sugar. Made from 100% organic ingredients, with no additives or preservatives.

Enjoy the delicate, natural flavors of this caramel-like syrup and add a special touch to your favorite drinks and dishes.

Available in two flavors:

Light - Natural and tangy taste. Recommended for savory dishes: marinades and dressings.

Dark - Natural and

Ingredient: 100% Organic Coconut Blossom Nectar

Nutritional Benefits & Advantages:

- ✓ **Diabetic Friendly:** A natural alternative to refined sugar – with a low glycemic index of just 35.
- ✓ **Pure & natural** – no additives, no preservatives
- ✓ **Rich in essential nutrients** – contains amino acids and minerals
- ✓ **Balanced sweetness** – a mix of sucrose, glucose, and fructose for a naturally smooth taste

Sizes

- 270 ml
- 370 ml
- 800 ml
- 4000 ml



CÓCOES

www.coco.es.com

MADE FROM coconut flower

aminos original



aminos lite

OUR FARM TO YOU



AMINOS - LOW SODIUM SOY ALTERNATIVE

CÓCOES

Our organic coconut blossom aminos are a one-of-a-kind seasoning sauce – 100% natural, soy-free, and no unnecessary additives. Made from pure coconut blossom nectar, it brings an incredible umami flavor to your kitchen. Whether as a dip, marinade, or a soy sauce alternative, this sauce will take your dishes to the next level. Perfect for conscious food lovers, creative chefs, and anyone who enjoys guilt-free indulgence! Truly umami!

Nutritional Benefits & Advantages:

- ✓ Contains 20 amino acids and essential minerals
- ✓ No added sugar
- ✓ No MSG (no artificial flavor enhancers)
- ✓ Low in sodium – milder & healthier
- ✓ No preservatives or artificial colors
- ✓ 100% natural

Aminos, Original

Ingredients:

Organic Coconut Blossom Nectar, Sea Salt

Available Sizes:

- 250 ml Glass Bottle
- 500 ml Glass Bottle
- 4000 ml. Plastic Jug

Aminos Lite - Half the calories

Ingredients:

Organic Coconut Blossom Nectar, Sea Salt

Available Sizes:

- 250 ml Glass Bottle
- 500 ml Glass Bottle
- 4000 ml. Plastic Jug



AMINOS TERIYAKI - GREAT FLAVORING EVERY TIME!

Our organic coconut blossom aminos are a one-of-a-kind seasoning sauce – 100% natural, soy-free, and no unnecessary additives. Made from pure coconut blossom nectar, it brings an incredible umami flavor to your kitchen. Whether as a dip, marinade, or a soy sauce alternative, this sauce will take your dishes to the next level. Perfect for conscious food lovers, creative chefs, and anyone who enjoys guilt-free indulgence!

Nutritional Benefits & Advantages:

- ✓ Contains 20 amino acids and essential minerals
- ✓ No added sugar
- ✓ No MSG (no artificial flavor enhancers)
- ✓ Low in sodium – milder & healthier
- ✓ No preservatives or artificial colors
- ✓ 100% natural

Aminos, Teriyaki

Ingredients: Organic Coconut Blossom Nectar, Organic Garlic Powder, Organic Ginger Powder, Organic), Sea Salt

Available Sizes:

- 250 ml Glass Bottle
- 500 ml Glass Bottle
- 4000 ml. Plastic Jug



CÔCOES

COCONUT FLOWER VINEGAR - GOOD IN EVERY WAY - EVERY DAY!

Small Ingredient, Big Flavor!

You've never tasted vinegar like this before! CÓCOES Organic Coconut Blossom Vinegar adds incredible depth to your dishes, making dressings, marinades, and sauces irresistibly delicious. Its delicate aroma brings an exciting twist to your kitchen – give it a try and be amazed!

Ingredients: 100% Organic Coconut Blossom Nectar

What Makes It Special?

- ✓ No artificial additives – 100% natural
- ✓ Naturally fermented for full-bodied flavor
- ✓ Rich in antioxidants & minerals
- ✓ Probiotic
- ✓ A true kitchen all-rounder

Available Sizes:

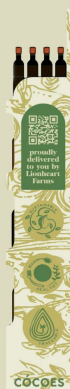
- 250 ml Glass Bottle
- 500 ml Glass Bottle (upon request)
- 4000 ml. Plastic Jug (upon request)



CÓCOES

IN STORE MERCHANDISING

CÓCOES



Instore Displays

Triple your revenue on sweeteners and condiments with our display!

The velocity of sales for our condiments triples when the product is presented in our branded displays.

Available upon request for both sweeteners and condiments. !

Small footprint

Measurements:

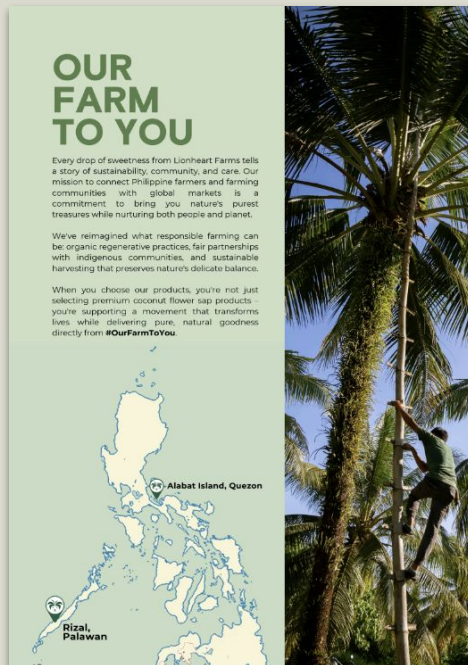
360 mm wide x 280 mm deep x 1675 mm tall.



PRODUCT CATALOG 2025

CÓCOES

LINK to online product catalog [HERE](#)



GIFT SETS

CÓCOES

- Corporate Gifting
- Occasions:
 - Christmas
 - Sustainability Events
 - Health Seminars
 - Cooking Schools
 - Appreciation



Ribbons not included

CÓCOES

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COOK
with
CÓCOES



healthy . sustainable . traceable



STIR-FRIED SPINACH WITH COCONUT AMINOS

Ingredients

- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1 pound spinach leaves
- 2 tablespoons Coconut Aminos

Directions:

1. Heat 1 tablespoon of vegetable oil in a skillet or wok over medium heat.
2. Add 2 cloves of minced garlic to the hot oil and sauté for about 1 minute until fragrant.
3. Add 1 pound of spinach leaves to the skillet. If the spinach leaves are large, you can tear them into smaller pieces.
4. Stir fry the spinach for about 2-3 minutes until it starts to wilt. Be sure to keep stirring to evenly cook the spinach.
5. Drizzle 2 tablespoons of Coconut Aminos over the spinach and continue to stir-fry for an additional 2 minutes. The coconut aminos will add flavor and enhance the taste of the spinach.
6. Taste the stir-fried spinach and adjust the seasoning if necessary. You can add a pinch of salt or a sprinkle of black pepper if desired, although the coconut aminos usually provides enough seasoning.
7. Once the spinach is wilted and tender, remove it from the heat.
8. Serve the stir-fried spinach on a white plate or as part of a larger meal. It pairs well with rice, noodles, or alongside your favorite protein.



COCONUT AMINOS GLAZED TOFU

Ingredients

- 1 block of firm tofu
- 2 tablespoons of oil (such as vegetable or sesame oil)
- 3 tablespoons of coconut aminos
- 2 tablespoons of coconut syrup
- 1 tablespoon of coconut vinegar

Directions:

1. Cut a block of firm tofu into cubes or slices.
2. In a non-stick skillet, heat some oil over medium heat and add the tofu.
3. Cook the tofu until it becomes golden and crispy on all sides.
4. In a separate bowl, whisk together 3 tablespoons of coconut aminos, 2 tablespoons of coconut syrup, and 1 tablespoon of coconut vinegar.
5. Pour the sauce over the tofu in the skillet and stir gently to coat the tofu evenly.
6. Allow the sauce to simmer and thicken for a few minutes.
7. Serve the glazed tofu over steamed rice or alongside your favorite vegetables.



COCONUT SYRUP MANGO SALSA

- INGREDIENTS:**
- 2 ripe mangos, diced
 - 1/2 red onion, finely chopped
 - 1 jalapeño pepper, seeded and finely chopped
 - Juice of 1 lime
 - 2 tablespoons coconut syrup
 - 2 tablespoons fresh cilantro, chopped
 - Salt and pepper, to taste

DIRECTIONS:

1. Wash and dice the mangoes. Finely chop the onion and seeded jalapeño.
2. In a medium bowl, combine the mango, onion, and jalapeño.
3. Add the juice of 1 lime and coconut syrup.
4. Stir gently to combine.
5. Taste and adjust the seasoning if necessary.
6. Serve the salsa over rice or alongside your favorite protein.



ROASTED SWEET POTATO WITH COCONUT SYRUP

- INGREDIENTS:**
- 2 large sweet potatoes
 - 2 tablespoons olive oil
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 2 tablespoons Coconut Syrup

DIRECTIONS:

1. Preheat the oven to 400°F (200°C).
2. Wash and scrub the sweet potatoes. Peel and cut them into 1/2-inch thick slices.
3. In a large bowl, combine the sweet potato slices, olive oil, salt, and pepper. Mix well to coat.
4. Spread the sweet potato slices on a baking sheet in a single layer.
5. Bake for 20-25 minutes, turning once halfway through.
6. While the potatoes are roasting, heat the coconut syrup in a small saucepan over low heat.
7. Once the potatoes are done, drizzle the coconut syrup over them.
8. Serve the roasted sweet potatoes with coconut syrup.

More Recipes
available online on:

[https://coco.es.com
/pages/recipes](https://coco.es.com/pages/recipes)

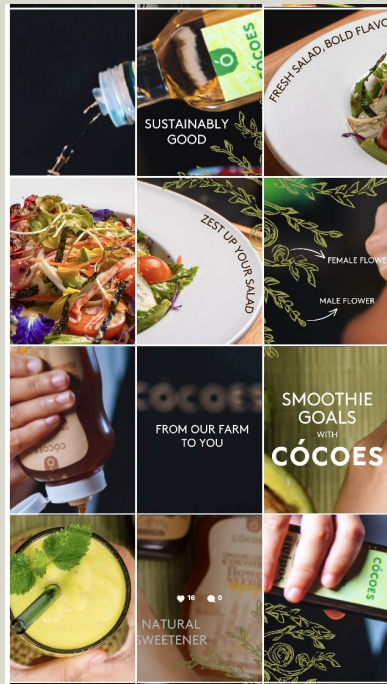
MARKETING - CONSUMER ENGAGEMENT (ALL CATEGORIES)



LINK



LINK



- DAILY ENGAGEMENT
- FEATURE OPTION FOR PARTNERS
- GEO-TARGETED PARTNER & COUNTRY POSTS



LIONHEART FARMS



cócoes

THANK YOU FOR YOUR TIME



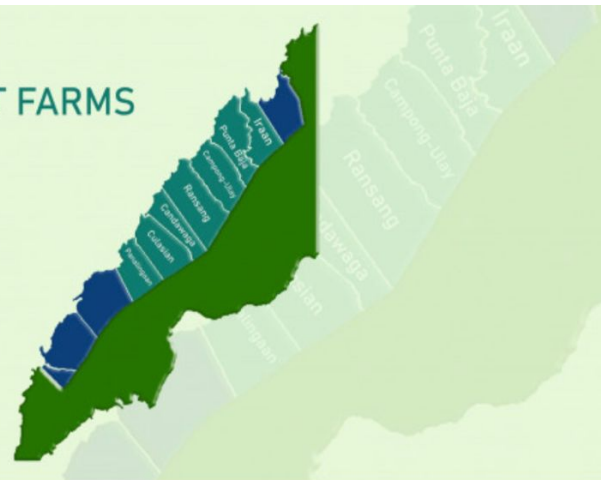
LIONHEART FARMS

Healthy · Sustainable · Traceable · Accessible

OUR FARM



LIONHEART FARMS



Our Farm organized into six smaller farms

To localize our work as much as possible, Lionheart Farms is organized into six (6) Farms across three barangays in Rizal, Palawan. Each farm works in partnership with the local community and strives to offer localized employment opportunities where especially the Indigenous Peoples can work on their own land and help to preserve the nature which their culture has evolved around for thousands of years for the benefit of generations to come.

SEE MORE ABOUT OUR FARM AT WWW.LIONHEARTFARMS.COM.PH LOCATED IN PALAWAN, PHILIPPINES
CORPORATE PRESENTATION [HERE](#)



WHAT WE DO



Brands

Condiments & Drinks

CÓCOES

THE POWER OF
Slow

Private Label

Your Brand (Condiments)



Bulk

Coconut Flower Sap





ANUGA - Cologne, Germany (2024)



SIAL - Paris, France (2024)

BIOFACH

Nuremberg, Germany (2025)



SHANGHAI, China (2023)



Dubai (2024, 2025)



ANITA VOGEL & ABIGAIL CHANG
HEAD OF GTM & PRODUCT MANAGER

