

Coco Soul introduces 100% natural infused oil variants

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Foraying into the organic and natural segment of food products, Marico had launched its Superfood category earlier this year by introducing a range of Cold Pressed Virgin Coconut Oils under the brand name 'Coco Soul'. With consumers increasingly opting for healthier food options that are 100% Organic, Natural and Farm Fresh, the brand has introduced a range of three Infusion Oils - Chilli-Oregano, Curry- Coriander and Cinnamon - which are expertly curated and carefully conceptualized by renowned Chef Kunal Kapur.

The range has been conceptualized to elevate a dish for those who wish to indulge in gourmet foods yet maintain a healthy lifestyle. The Coco Soul Infused Cold Pressed Virgin Coconut Oil - Chilli Oregano is infused with the natural extracts of hot chilli and delectable oregano, which acts as a perfect partner to your salads and pastas.

The Cinnamon infused oil is similarly infused with the natural extract of cinnamon and can be used in baking or as a top-up on shakes and smoothies. Infused with the natural extracts of curry leaves and coriander, the Curry Coriander Oils is best used to cook Indian dishes for an earthy aroma and palatable taste.

Coco Soul Infused Cold Pressed Virgin Coconut Oil is expertly extracted with a 'No-Heat Process' or 'Cold-Pressed' process which helps preserve vital nutrients and the natural, fresh taste of the coconut. Being a rich source of Medium Chain Triglycerides (MCTs), the oils help provide a boost of energy, help manage weight and support cognition.

Made from freshly harvested coconuts that are sourced from pristine coconut farms and infused with key natural ingredients, the oil can act as a perfect partner in cooking, dressing or marinating, making a dish delicious as well as healthy.