



## Harvest

Coconuts fall and are harvested fresh by coconut farmers who bring coconuts to a village collection centre. From the collection centre, coconuts are transported direct to āluān's processing facility.



## Sorting & data

Coconuts arrive at our processing facility and are weighed at a drive-on weighing station. Coconut warehouse team quality check each coconut by hand and input data for traceability and organic certification requirements.



## Initial processing

Coconut shell and water is removed. White 'meat' with a fine brown skin remains - this will become your coconut oil. We keep the skin on to maintain nutrients and for efficiency.



## Shredding & milking

Coconut meat is processed in a shredding machine operated by āluān staff. Shredded coconut is then triple milked in a cold press machine to create fresh coconut cream.



## Centrifugal spinning

Coconut cream is centrifugally spun via an to separate the oil. This 'no heat' process maintains the highest possible quality coconut oil.



## Filtration & packaging

Filtration via our filter-press is conducted in our highest-care area and packaged immediately. From here, product waits in our finished goods warehouse before making its way to you.