

AIMIE FOODS AND OIL EXPORTS COMPANY PROFILE





Aimie's coconut oil is 100% vegetarian. Handpicked coconuts picked from the land of coconut trees are used to prepare Aimie's coconut oil. We are an ISO 22000:2018 certified company which aims to give 100% pure coconut oil. Aimie's is purely double filtered, and no refining, bleaching,or deodorizing process is involved. The Indian Government approves us as AGMARK GRADE-1 COCONUT OIL

Aimie Foods and Oil Exports have three major production units in Kannur, Malapuram and Ernakulam respectively. Our Production units are fully automated to make sure our products are not hand touched. We follow high-end packaging standards to provide quality products to our customers.

Aimie is available in 1 Ltr and 500 ml bottles. Aimie also comes with 1 Ltr and 500 ml pouches. 2 and 5 Ltr HDPE jars are also available to facilitate bulk purchases. We also export 1, 2 and 5 Ltr Aimie coconut oil in HDPE Jars. Commercial boxes of 1 Ltr and 500 ml are also available.





NATURE'S BLEND

Aimie's coconut oil made from hand-picked ripe coconuts of 'Gods Own Country' is a great flavor enhancer. Ensuring top-quality coconuts and organic processing are our prime concerns. This 'super food' loaded with a variety of health benefits is a divine gift of nature.



VISION

To be the premier liaison organization which develops the essence of great-tasting, healthy, natural coconut ingredients.

MISSION

Comply customer expectations through delivering quality products and services that contributes to brand strength, establish a competitive advantage and optimize profitability, thus providing sustainability of stakeholders of the organization.



Our qualities are reflected in the way we work together, both for our own kind and those who we engage with continually acting legitimately and sincerely with passion,



The company has been formed by a group of professionals having vivid experience and wide exposure in food and beverages, food safety and technology, microbiology, system certifications with accredited inspections, etc. People involved with Aimie are young, energetic as well as engaged in food industry over 20 years qualified graduates from the renowned universities. The resource personnel working in the company have been consistently providing reliable support services, consultancy and empower the wide variety of corporate houses either in the capacity of executive or consultant. Bottom line of the company philosophy is building a long-term business relationship with its clients where interpersonal understanding, reliability, assured quality and target oriented ultra-modern food technology are the major building blocks. Each and every service component targeted with a package of tailor-made assistance.

Aimie team always manages a contemporary approach to manage quality and consistence of work through entire processes based on the importance of the following aspects such as customer satisfaction, prevention over inspection, continuous improvement, and management responsibility. We,Aimies want to establish ourselves as the best choice in Coconut Food Industry by offering the full spectrum of services.



HEALTH BENEFITS

COCONUT OIL IS ONE OF THE FEW FOODS THAT CAN BE CATEGORIZED AS A "SUPER-FOOD". ITS UNIQUE BLEND OF FATTY ACIDS CAN HAVE POSITIVE INFLUENCES ON HEALTH. THIS INCLUDES FAT LOSS, BETTER BRAIN FUNCTION AND SEVERAL OTHER IMPRESSIVE BENEFITS. SOME OF THEM ARE AS BELOW.

IMMUNITY STRENGTHENER

Lauric acid and caprylic acid are highly essential acids found in coconut oil, which strengthens the immune system of the body.

IMPROVES DIGESTION

Coconut oil is rich in saturated fat and antimicrobial features that help to avoid bacteria, fungi that affect digestion. Coconut oil helps the digestive system in absorbing calcium, vitamins and nutrients and magnesium.

STRENGTHENS BONE

ISO 22000:2018

GMARK COCONUT OIL

^{தேங்காய்} எண்ணெய் வெஜிதைன்

> എയ്മീസ് വെളിച്ചെണ്ണ ^{COCONUT OIL} പ്രോട്ടപ്പാം

मारियल तेल

Coconut oil helps in the absorption minerals required for bone strength and health. Antioxidants and fatty acids in the coconut oil help to maintain bone health.

IMPROVES DENTAL HEALTH

Coconut oil helps in reducing inflammation of the gums. Oil pulling is an excellent way to improve oral health

PREVENTS FROM HIGH CHOLESTEROL AND BLOOD PRESSURE

Coconut oil is rich in saturated fats which give more health benefits than others. It reduces bad cholesterol increases good HDL cholesterol in the blood by burning fat, which reduces heart disease risk.

BENEFITS BRAIN FUNCTION

Coconut oil produces ketones, an alternative to glucose which provides energy and nourishes the brain.

BALANCES HORMONE

Coconut Oil is amazing for hormone health. It provides the necessary building blocks for hormone production

Organic Virgin Coconut Oil

Organic Extra Virgin Coconut Oil helps to improve digestion and absorption of nutrients, helping to relieve symptoms of inflammatory diseases such as Crohn's, Ulcerative Colitis, and gastric ulcers. It also has antioxidant effects to help support pancreatic, kidney, liver, and thyroid function.



Organic Coconut Oil

Coconut oil has many nutrients that can contribute to your health and to a good diet. It's full of fatty acids that your body needs and may help improve cognitive function, metabolism, and hair and skin health.





Organic Baked Coconut Milk

Coconut milk is notable for its moisturizing effects to condition your hair and scalp. Furthermore, coconut oil has been found to have anti-inflammatory effects, which may help scalp conditions such as dandruff.



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Organic defatted desiccated coconut powder

Defatted coconut kernel is the major by-product of the dry method of virgin coconut oil (VCO) processing which includes high fiber content. It is ground into a fine powder, has a high potential to use as a composite matrix for baked food items with wheat flour.



Organic food fatted desiccated coconut powder

It contains no cholesterol or trans fats while being rich in a number of essential nutrients, including dietary fiber, manganese, copper and selenium. Be aware that a 1-ounce serving of desiccated coconut is high in saturated fat, providing over 80 percent of the amount of saturated fat an adult should consume daily.



Organic Frozen Grated Coconut

The frozen shredded coconut is made with fresh coconut flesh and is unsweetened. It is often used in savoury cooking. If you have some in the freezer then you could try using it in soups and curries, such as Spinach And Coconut Soup and stirred into cooked coconut rice before serving with Nigella's Tomato Curry.



Organic Coconut Milk Powder

Coconut milk powder is rich in lauric acid. Lauric acid is a goody when it comes to the immune system; studies have shown that it has both anti-inflammatory and antimicrobial properties. Lauric acid is found in human breastmilk which many put down to why it is so wonderful for brain development and immunity.



Organic Coconut Milk Cream

Coconut cream is a very thick cream made from coconut milk. Compared to dairy products, coconut cream can be considered similar to heavy whipping cream. The product has many different uses in cooking, being used to add thickness to recipes like curries, soups, and smoothies.



Organic Coconut Water Spred

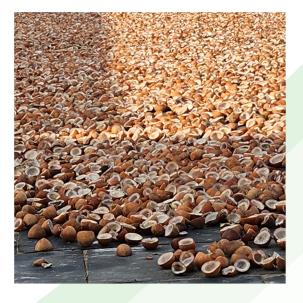
Coconut Water Powder provides an abundance of 5 electrolytes that are known to support rapid hydration: sodium, magnesium, calcium, potassium, and phosphorus. Coconut water is also a very good source of B-complex vitamins such as riboflavin, niacin, thiamin, pyridoxine, and folates.













Video links

https://vimeo.com/822420735?share=copy https://vimeo.com/822421159?share=copy https://vimeo.com/822422520?share=copy



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