



# TASTE OF KERALA





Mukthi Pharma Products entered into the segment of Ayurveda products by setting up its certified manufacturing facility in 1996, Trivandrum, Kerala. Through these years Mukthi Pharma has been continuously engaged to provide innovative Ayurveda products to its customers. Mukthi Pharma has received the Trivandrum Chambers of Commerce Business Excellence Award in 2012 & 2013, 2017 & 2018 Factories and Boilers Safety Award. We follow the ancient wisdom of Ayurveda and sticking to the basic principles of Ayurveda. About 200 varieties of Ayurvedic Classical Medicines and more than 100 proprietary drugs; almost all of the proprietary drugs were formulated and developed by their own research and development wing.





We are delighted to introduce our new product “MUKTHI KERA COCONUT OIL” under the umbrella of Mukhti Pharma. Coconut oil has many potential benefits for the skin and hair. Research suggests that it has anti-inflammatory, antibacterial, and antiviral properties. Kerala is a frontrunner in the manufacture and sale of coconut oil world- wide. “MUKTHI KERA COCONUT OIL” is a 100% pure best coconut oil prepared with the premium copra extracts of Kerala. Made with the finest hand-picked & naturally sun dried coconuts, we ensure premium quality at every stage. This natural product contains no additives or synthetic raw materials and is sulfate free. “MUKTHI KERA COCONUT OIL” can be used directly on hair and skin and works to hydrate your hair from root to tip, prevent dry flaky scalp and dandruff making your hair look shinier, stronger, and longer.



## Production Process

The manufacturing of coconut oil comprises of a three step process. The first step involves the collection of the coconuts and processing of copra. The best and finest quality good yield coconuts are handpicked from various parts of Kerala are made ready by chopping and drying, followed by prolonged drying for 10 hours. After this, the shells are removed from the coconuts and transferred to dryer for heat exposure on one side for 5 hours and the same procedure repeated on the other side for 3 hours to obtain the finest copra. The second step involves the extraction of oil from the copra and at the final stage the oil extracted is passed through different levels of filtrations with the aid of latest advanced technology such as natural sedimentation and centrifugal filtering. The product thus processed is packed in the best packing containers and made ready for dispatch. The entire process is automated and untouched by hands to steer clear of any contamination to the product.



## Mukthi Kera Coconut Oil

Plot No.G 9(K), Industrial Development Area  
Kochuveli, Thiruvananthapuram, Kerala . INDIA

### Enquiry

✉ [mukthikeracoconutoil123@gmail.com](mailto:mukthikeracoconutoil123@gmail.com)

☎ +91 98470 69166