



QUEZON'S BEST

FROM A *Local Pride*



TO A *Strong Global Brand*



TURMERIC TEA WITH ORGANIC COCONUT SUGAR

Anti-inflammatory

Anti-oxidant

Anti-viral

Immunity Booster

Anti-bacterial



Benefits of drinking Turmeric Tea

1. Reduces arthritis symptoms.
2. Boosts immune system.
3. Helps reduce cardiovascular complications.
4. Lowers cholesterol level.
5. Helps prevent and treat cancer.
6. Cures irritable bowel syndrome or IBS.
7. Prevents and treats Alzheimer's.
8. Protects against liver damage, gallstones and manages liver conditions.
9. Aids in the prevention and managing diabetes.
10. Helps treat and manage lung function.



COCONUT HOT SAUCE

A truly great-tasting hot sauce, crafted from a perfect blend of all natural, fresh and organic ingredients, with no preservatives or artificial ingredients added.

10 Foods to spice up with Coconut Hot Sauce:



Egg dishes



Soups



Chicken dishes



Salads



Pasta



Burgers



Shrimps



Fish Balls



Beef Caldereta



Hainanese Chicken



ATCHARA (PAPAYA PICKLES)

Atchara (Papaya Pickles) is made from grated unripe papaya blended with organic coconut sap vinegar, organic sweetener, carrots, ginger, garlic, raisins, bell pepper, black pepper and salt. It has a crispy texture and a refreshing combination of sweet, sour and spicy flavors. It has no preservatives.

Atchara is a best side dish for:



Chicken Inasal



Pork BBQ



Rellenong Bangus (Stuffed Bangus)



Porkchop



Longganisa



Beef Tapa



Fried Eggs



Grilled Sausage



Daing na Bangus



Tocino

FREQUENTLY ASKED QUESTIONS

1. What is Coconut Sap?

Coconut Sap is the sweet translucent substance that is derived by tapping the coconut flowers. It is a highly nutrient-rich sap that has very low glycemic (Glycemic Index of 35), and contains a wide range of minerals, vitamin C, B vitamins, 17 amino acids and it has a nearly neutral Ph.

2. What are Amino Acids?

Aminos acids are organic compounds that form the building blocks of proteins, that make up 75% of the body. They are involved in almost every body function, including growth and development, healing and repair, normal digestion, and providing energy for the body.

3. What is GMO (Genetically Modified Organism)?

A GMO is a plant, animal, microorganism or other organism whose genetic material has been altered using genetic engineering techniques. This creates combinations of plant, animal, bacterial and virus genes that do not occur in nature or through traditional crossbreeding methods.

4. What is MSG (Monosodium Glutamate)?

MSG is a food additive that is used to enhance flavor. It is made of water, sodium and glutamate. The glutamate is a harmful content of MSG, which can produce symptoms such as:

- Blurred vision
- Tingling and/or burning sensation
- Chills and shakes
- Feeling of pressure on the face
- Headache
- Increased heartbeat
- Nausea and vomiting
- Pain in the face, back, neck or chest

5. What are Probiotics?

Probiotics are live microorganisms that are intended to have health benefits when consumed or applied to the body. They can be found in yogurt and other fermented foods, dietary supplements, and beauty products.

Probiotics are live bacteria and yeasts that are good for the digestive system and are often called "good" or "helpful" bacteria because they help keep the gut healthy.

JOIN OUR DEALERSHIP PROGRAM!

Take advantage of the opportunity to sell a local pride and now a strong global brand! We have a wide variety of exceptional products that are competitive and affordable. It's very easy to become a dealer!

For inquiries, contact us:

Metro Manila and Rizal areas:

- ☎ 09275876890 (Globe) / 09288159588 (Smart)
- ✉ quezonsbest.dealership@gmail.com

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- ☎ 09173143361 (Globe)
- ✉ qbest1993@gmail.com

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ORGANIC COCONUT SAP VINEGAR

The Mother of Vinegar

Supports Healthy Digestion and Intestinal Wellness.

Coconut Sap Vinegar is a natural probiotic. It contains a naturally occurring living mixture of good bacteria which supports the gut and promotes healthy digestion.

Boosts the Immune System.

The sap used to make coconut vinegar is a great source of iron and Vitamin C, the 2 nutrients linked to stronger immune system.

Fights Diabetes.

Acetic Acid, the main active compound in vinegar, helps lower blood sugar and improves insulin sensitivity.

Repairs Body Tissues.

It contains 17 Amino Acids which repair tissue and help the body grow.

It's Heart-Healthy.

Coconut Sap contains Potassium, a mineral that lowers blood pressure and reduces the risk of heart disease and stroke.

Provides Good Muscle and Nerve Health.

Coconut Sap Vinegar is rich in antioxidant nutrients like Vitamin A and C, plus B Vitamins for energy production, healthy brain function, muscle and nerve health.



PLAIN

**No added sugar. No Synthetic Acid. Made without yeast.
0% Preservatives. 100% All-Natural.
Raw. Unfiltered. Naturally Fermented.**

VCO SOAP



VCO Carrot



VCO Peppermint



Pure VCO



VCO Moringa



VCO Oatmeal

Clarifying.

Improves skin tone and color, revitalizes sun-exposed skin and helps prevent skin aging.

Invigorating.

It fights acne by removing excess oil. It moisturizes the skin.

Soothing & Nourishing.

Leaves skin smooth, radiant and glowing.

Detoxifying.

Can help cure skin problems. Has anti-bacterial properties.

Exfoliating.

It soothes itchiness and reduces pimples. It helps prevent skin damage caused by pollution and UV rays.

COCO EUCALYPTUS BALM

- a soothing balm for instant relief of headache and body pain.



Headache relief



Decongests the chest



Muscle pain



COCO WIZ

Coconut and Eucalyptus in the Coco Eucalyptus Balm has anti-inflammatory properties which can provide a quick relief for itchy insect bites.

ORGANIC COCONUT AMINOS



Organic Coconut Aminos is a delicious condiment made from coconut sap collected from coconut blossoms. It is blended with sea salt and organic coconut syrup. It is dark, rich, slightly salty and mildly sweet in flavor. Coconut Aminos contains 17 amino acids and some B vitamins. It resembles in consistency to a light soy sauce, but it is soy-free, wheat-free, and gluten-free, which makes it a healthier alternative to soy sauce.

Uses:



Stir-Fry



Dipping Sauce



Marinade



Dressings



Coconut Aminos is not the same as Liquid Aminos!

Liquid aminos are a liquid protein concentrate made from soybeans and are similar to soy sauce. They are much saltier than Coconut Aminos and contain soy.

Reasons to Switch from Soy Sauce to Coco Aminos

- 1) **Soybeans contain phytoestrogens**, compounds that can act as hormone disruptors that may interfere with the endocrine system. It has also been linked to the growth of breast cancer tumors in some animal studies.
- 2) **Soybeans in Soy Sauce are GMOs** (Genetically Modified Organisms).
- 3) **Soy Sauce contains MSG** (Monosodium Glutamate).
- 4) **Coconut Aminos contains 17 Amino Acids.**
- 5) **Coconut Aminos has about 60% - 70% less sodium** than traditional soy sauce.

PALEO PANCIT

Ingredients:

- 1 1/2 lbs chicken breasts; cut into small bite size pieces
- 1 lb pork loin; cut into small bite size pieces
- 1/2 lb shrimp; tails removed and de-veined
- 2 tablespoons coconut oil
- 2 teaspoons crushed garlic
- 4 carrots; grated
- 6-8 cups shredded green cabbage
- 1/4 cup coconut aminos
- 1/4 cup chicken broth
- 2 tablespoons fish sauce
- Black pepper; to taste
- Lemon wedges

Instructions:

1. In a large wok or skillet pan, heat the coconut oil over medium to medium high heat.
2. When the wok or pan is nice and hot, add the chicken, pork, green onions and garlic and saute for about 6-7 minutes or until the meat is done all the way through but still tender.
3. Remove the meat from the pan and set aside.
4. Add the cabbage and carrots to the wok or pan and cook until the cabbage is tender, about 4 minutes.
5. Add the shrimp to the cabbage and saute together until the shrimps turn pink.
6. Add the chicken and pork back to the veggies and pour in the coconut aminos, chicken broth, and fish sauce. Season with lots of black pepper.
7. Stir well and cook for another minute or two.
8. Serve in bowls with a lemon wedge.



ORGANIC COCONUT SWEETENER

Organic Coconut Sap Sweetener is made from fresh coconut sap harvested from organically grown coconut trees. The freshly collected sap is continuously boiled for hours until the liquid content of the sap has evaporated and sugar granules are formed.



Coconut Sweetener is a 1:1 substitute for white or brown sugar in:



Coffee or Tea



Shakes or Smoothies



Cereals



Baking Recipes



Savory Recipes

10 Nutritiously Sweet Reasons to Use Coconut Sugar/Sweetener:

1. Electrolytes

Coconut sugar contains potassium, magnesium, and sodium, which are all essential for regulating your body's water content as well as many heart, nerve, and muscle functions. It has nearly 400 times more potassium than regular sugar.

2. A low-glycemic index

Regular table sugar has a glycemic index (GI) of 65, while coconut sugar has a GI of 35. This is much closer to the GI of the sugar that's naturally found in fruits, which is around 25.

3. Minerals

Coconut sugar contains iron, zinc, and calcium, which can have many health benefits, including stronger bones.

4. Nitrogen

Nitrogen helps support the cardiovascular system and helps keep your heart healthy.

5. Vitamin C

Vitamin C helps support our immune system and it also supports healthy joints and skin.

6. Raw antioxidants

Coconut sugar is from fresh coconut sap, it's considered a raw food—this means that it retains all the rich antioxidants found in the original source. Antioxidants fight off the oxidation of cells in the body, which helps combat aging.

7. Short-chain fatty acids

Coconut sugar contains healthy fats that are known to help prevent high cholesterol and heart disease.

8. Inulin

Inulin is a type of dietary fiber that helps keep your gut healthy, prevent colon cancer, and balance your blood sugar.

9. Less Sucrose

While standard table sugar is pure sucrose, Coconut Sugar contains only about 75% of sucrose, and the other 25% is composed of nutrients, fiber, and other "good stuff."

10. No bone char

In some instances, regular sugar is processed with bone char from animals in order to produce its white color and fine consistency. However, coconut sugar is an unprocessed product that comes straight from the coconut tree.

Keto Cookies

Low carb chocolate chip keto cookies that are soft, easy to make, and sugar-free.

Ingredients:

1 cup finely ground almond flour
2-4 tbsp chocolate chips or sugar free chocolate chips
2 tbsp coconut sugar/sweetener
scant 1/4 tsp salt



1/8 tsp baking soda
2 tbsp coconut oil
1 tsp pure vanilla extract
2-3 tsp milk of choice, as needed

Instructions:

- 1) Pre heat oven to 325 F.
- 2) Stir dry ingredients very well.
- 3) Add wet to form a dough.
- 4) Shape into cookies. You can use a cookie scoop to first form balls and then shape into cookies.
- 5) Place on a cookie tray, and bake on the center rack 10-12 minutes.
- 6) Let it cool an additional 10 minutes before handling.

COCONUT SAP VINEGAR



SPICY PINASARAP

Quezon's Best Coconut Vinegar is made from 100% fresh organic coconut sap. It is naturally fermented, organically processed and chemical-free. It comes in 3 variants: Plain, Spicy and Pinasarap.



**COCO
WIZ**

Coconut Sap Vinegar has **192 mg of Potassium** per tablespoon.

Use Coconut Vinegar as a substitute for Apple Cider Vinegar. Mix 1-2 tablespoons of Coconut Vinegar in a glass of water and sweeten using Organic Coconut Sap Syrup, if desired. Drink the mixture for digestive and gut health.



OUR STORY

Quezon's Best is manufactured by Pasciolco Agri-Ventures and owned by couple Maura and Lito, who were both born and raised in the province of Quezon.

Lito and Maura started business with the exportation of Nata De Coco to Japan in 1993, under Agrind Tech Philippines, the company of their wedding godfather, Yoshihito Hagita. However, the exportation to Japan lasted for only a year as the demand from Japan slowed down.

Yoshihito Hagita retired in 1996 and let the couple took over his company and rename it to Pasciolco Agri-Ventures. On the same year, Maura, being a chemistry graduate, developed Coconut Vinegar in 2 flavors: plain and spicy, as the company's pioneer products which they started marketing in Manila. They would join various local and international exhibits to promote the Coconut Vinegar. The couple's vision was to produce organic coconut products that will be recognized globally.



In 2000, Coconut Jam was launched in the local market, under the brand name of Quezon's Best. Soon after, they developed Coconut Jam variants, namely: Chocolate, Sea Salt and Chili. Likewise, for the Coconut Vinegar category, a unique flavor, Pinasarap was created.

Since then, Pasciolco Agri-Ventures expanded their product lines to Virgin Coconut Oil, Coconut Aminos, Coconut Balsamic, Coconut Sugar, and Coconut Syrup. All these products are Certified Organic by global certifying bodies, namely: USDA, EU and JAS. The products also have Halal and Kosher Certifications.

Through the years, the company has received prestigious awards and recognitions locally:

Philippine Coconut Authority

2005 Most Outstanding VCO Producer and Exporter

2005 Producer Processor Innovator Award

2009 Most Outstanding OTOP SME (Provincial Level)

Landbank of the Philippines

2008 Outstanding Entrepreneur



Quezon's Best continues to establish its strong presence globally by exporting products to the USA, Canada, Russia, Germany, Netherlands, China, Korea, Japan, Taiwan, Sri Lanka and Malaysia.

2021 is another milestone for Quezon's Best as the company acquired a HACCP Certification.

With all these achievements and world-class products, Quezon's Best has truly evolved from a local pride to a strong global brand.

ORGANIC VIRGIN COCONUT OIL

The Best **Beauty & Wellness** Oil in a Bottle

Quezon's Best Organic Virgin Coconut Oil (VCO) is made from freshly grated coconuts, cold processed completely without the use of heat, resulting to the purest Virgin Coconut Oil.



Beauty

- Treats and Nourishes the Hair and Scalp
- Cures Dandruff
- Prevents Split Ends
- Make-Up Remover
- Massage Oil for the Body
- Alleviates Stretch Marks
- Removes Warts
- Substitute for Shaving Cream
- Soothes Psoriasis and Eczema
- Hydrates and Moisturizes the Skin
- Acts as Sunscreen Protection
- Heals Bruises by helping repair damaged tissues



Wellness

- Nourishes the Brain
- Boosts the Immune System
- Lessens Bad Breath
- Supports Thyroid Health
- Protects the Heart by lowering cholesterol level
- Treats Gastric Ulcers
- Prevents Osteoporosis
- Aids in Weight Loss
- Assists in the Prevention of Kidney and Gall Bladder Diseases
- Helps fight Diabetes by regulating blood sugar
- Acts as Anti-Inflammatory Agent on Limbs and Joints
- Defends the body from Viral and Fungal Infections

Best for lactating Moms and babies, too!

Consumption of VCO by pregnant women can expedite the process of birth and increase breast milk in lactating mothers. The breast milk it produces contains up to 27% more Medium Chain Fatty Acids (MCFA), which can help in the absorption of nutrients, digestive function, regulate blood sugar levels and protect the baby against infections.



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AROMATHERAPY MASSAGE OIL

The Power of Aromatherapy Massage Oil:

Reduces stress.

Relieves anxiety.

Reduces symptoms of depression.

Alleviates pain and discomfort of menstrual cramps.

Acts as pain reliever.

Decreases muscle tension.

Eases menopausal symptoms.

Increases calmness and relaxation.



Each aromatherapy oil has its unique properties:



Chamomile - the relaxing effects of chamomile and its refreshing fragrance elevates the nourishing properties of the virgin coconut oil.



Peppermint - the scent of peppermint is energizing and soothing. It gives a cool and refreshing feeling of warmth that relieves muscle and joint aches.



Ylang-ylang - the scent of ylang-ylang evokes a feeling of deep calm that melts away tension, anxiety and stress.



Lavender - the scent of lavender inspires and nourishes the spirit. It enhances the intuitive process and clarifies the mind.



Eucalyptus - the eucalyptus scent decongests the chest for easy breathing. It revitalizes tired muscles, eases joint pains, soothes nervous tension and enhances feeling of relaxation.

ORGANIC COCONUT SAP SYRUP

Coconut sap syrup is made by boiling the pure and fresh coconut sap under moderate to very low heat until it becomes sticky. It is a natural sweetener which has a rich and sweet taste with a distinct coconut fruity flavor.



Enjoy Coconut Sap Syrup with:



Pancakes and Waffles - Pour coconut sap syrup on pancakes and waffles.



Salad Dressings - Coconut sap syrup is a great salad dressing because it adds its own flavor to any fruit or vegetable salad.



Sweet Potatoes - Make sweet potatoes sweeter with coconut sap syrup by adding just the right amount. It works on other potato dishes as well.



Ice Cream - Coconut sap syrup is a good substitute to other sugars and syrups in making ice cream.



Cocktails - Put coconut sap syrup on your cocktail drinks to make the flavor sweeter.

BANANA MAC PANCAKES WITH COCONUT SAP SYRUP

Ingredients:

Banana Mac Pancakes:
2 cups all-purpose flour
2 tablespoons coconut sugar
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
2 cups buttermilk

2 eggs
3 tablespoons coconut cooking oil
1 teaspoon pure vanilla extract
2 bananas (mashed)
½ cup macadamia nuts (chopped)

Garnish:
toasted sweetened coconut flakes
chopped macadamia nuts
banana slices
coconut sap syrup

Instructions:

- 1) In a large bowl, mix together the flour, sugar, baking powder, baking soda, and salt.
- 2) In a separate bowl, combine the buttermilk, eggs, coconut cooking oil, vanilla, and mashed banana.
- 3) Pour the wet ingredients into the dry ingredients and mix just until combined.
- 4) Fold in the nuts. Batter will be slightly lumpy.
- 5) Heat a griddle to medium low heat and grease with butter.
- 6) Cook the pancakes until they are golden brown on each side, flipping only once.
- 7) Serve the pancakes with coconut syrup and chopped macadamia nuts, sliced banana, and toasted coconut flakes.



COCONUT LATTE

Ingredients:

1 shot espresso
1 to 2 tablespoons coconut syrup
4 to 6 ounces steamed milk with foam
coconut sugar for sprinkling
toasted coconut for topping



Instructions:

- 1) Brew one (or two!) shots of espresso.
- 2) Whisk in 1 to 2 tablespoons of the coconut syrup
- 3) Pour in the steamed milk.
- 4) Cover with a sprinkling of coconut sugar and toasted coconut.

ORGANIC COCONUT BALSAMIC

Organic Coconut Balsamic is made from a perfect blend of coconut sap vinegar, organic coconut syrup, and salt. It contains no preservatives and no artificial flavorings. It has a distinctive flavor that is bold, tart, and complex.

- USES:**
-  Salad Dressing
 -  Condiment with cooked or cured meat, grilled fish
 -  Marinade
 -  Sauce for Steak
 -  Drizzle over fresh fruits and berries
 -  Sprinkle over ice cream or custard desserts
 -  Sip from tiny shot glasses at the end of a meal



Balsamic originated from the word "*balsam*" which means "an aromatic gum used for healing wounds and soothing pains". Thus, Balsamic has been identified for its therapeutic effects as much as it was distinguished for its amazing taste.

10 Healing Wonders of Coco Balsamic

- 1) Has antioxidants that destroy free radicals to protect against aging and prevent anemia.
- 2) Contains bioflavonoids, which can strengthen the body's immune system to fight cancer.
- 3) Reduces risks of heart attacks.
- 4) Prevents diabetes by enhancing insulin sensitivity.
- 5) Has anti-bacterial and anti-viral properties.
- 6) Stimulates the pepsin enzyme in the body, which helps break down proteins and assist in digestion.
- 7) Helps in weight loss by preventing the "spike-drop" impact on blood sugar levels that occur with other sugar sources.
- 8) Reduces the frequency of headache inception.
- 9) Strengthens bones by enhancing calcium absorption.
- 10) Energizes the body through its tart taste experience and through being natural sugar source.

SWEET AND SPICY BALSAMIC CHICKEN

Ingredients:

- 3 tablespoons coconut cooking oil
- 3 tablespoons coconut sap aminos
- 3 tablespoons coconut balsamic
- 2 tablespoons coconut nectar syrup
- 4 cloves minced garlic
- 1 tablespoon lemon juice
- 1 teaspoon ground ginger
- 1/2 teaspoon crushed red chili flakes
- 10-12 skinless boneless chicken thighs
- 1/2 teaspoon cornstarch
- Lemon wedges

Instructions:

1. To make marinade, add all ingredients except for chicken and cornstarch into a large mixing bowl and blend well.
2. Place chicken thighs in marinade and ensure each piece is coated. Allow to marinate in the refrigerator for 30 minutes to 4 hours.
3. Preheat oven to 425 degrees.
4. Transfer chicken into a baking dish, reserving marinade, and bake for 25-30 minutes.
5. While chicken is baking, transfer leftover marinade into a small saucepan and add cornstarch.
6. Bring sauce to a simmer over medium heat for at least 3 minutes and it thickens. Drizzle over chicken before serving.



COCONUT COOKING OIL



12 Reasons to Use Coconut Oil

- ✓ Very suitable for deep frying
- ✓ Perfect for sautéing or stir frying
- ✓ Great substitute for butter in baking
- ✓ Has 0% Trans fat
- ✓ Has 0% Cholesterol
- ✓ Has 0% Sodium
- ✓ High in Lauric Acid
- ✓ Extremely resistant to oxidation at high heat
- ✓ Raises the level of the “good” HDL cholesterol
- ✓ Promotes healthy heart
- ✓ Made from 100% Pure, All-Natural Coconut Oil
- ✓ Not Hydrogenated



COCO WIZ

Coconut Cooking Oil is rich in MCTs (Medium Chain Triglycerides). MCTs are healthy fats that increase metabolism, fuel energy and improve digestion.

TIP: Use Coconut Cooking Oil for greasing pans.

Coconut Oil: The Healthiest of all Cooking Oils



Vegetable Oil:
Uses chemical solvents during oil extraction.



Canola Oil:
Made from Genetically Modified Crops and has trans fat.



Coconut Oil:
Excellent for cooking and great for baking. High in Lauric Acid. Has no trans fat and no cholesterol.



Palm Oil:
Has 9.5 % linoleic acid which is bad for the health.



Corn Oil:
High in unhealthy Omega-6, low in beneficial Omega-3.

COCONUT JAM

Made from freshly harvested and carefully selected coconut where fresh coconut milk was extracted.

NO PRESERVATIVES. NO ARTIFICIAL FLAVORING.



Just the Pure Goodness of Coconut Jam!

10 Delightful Ways to Enjoy Coconut Jam:



Pandesal



Suman



Crackers



Biscuits



Toasted Bread



Bread Sticks



Waffles



Sliced Bread



Bananas



Wafer