

VIRGIN
COCONUT OIL

VCO



INTENTION :

Over 36 years ago, Thiallan faced severe health challenges that conventional medicine could not resolve. In search of healing, he turned to nature and ancient remedies. His journey led him to discover the remarkable benefits of pure, natural medicine, which inspired him to help others with the same passion.

Thiallan recalled ancient accounts praising the coconut's healing properties. Coconut milk, revered for its nutritional value, has even been used as a substitute for mother's milk, and coconut water has been employed in intravenous therapy during shortages. Motivated by these ancient blessings, Thiallan sought the highest-quality coconuts available.

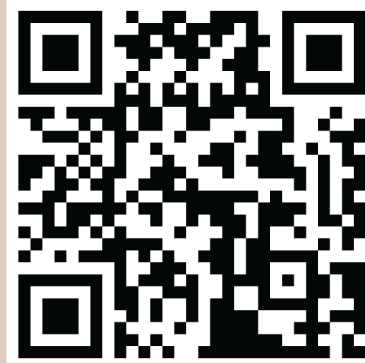
His quest led him to India, regions renowned for their ideal climate for coconut cultivation. By personally visiting each landowner, Thiallan identified the best sources, establishing direct relationships with farmers to ensure the highest quality coconuts for his products. This commitment to quality and authenticity remains at the heart of Thiallan Bioherbs.



WHEN THE INTENTION IS PURE, SO IS THE PRODUCT


APABILA NIAT SUCI, BEGITU JUGA DENGAN PRODUK

CONTACT US




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IMPORTED BY / DIIMPORT OLEH :

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DISTRIBUTED BY / DIEDARKAN OLEH :

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47500 SUBANG JAYA, SELANGOR D.E, MALAYSIA.



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ORGANIC BIOACTIVE



THE PRODUCT :

Our Virgin Coconut Oil is crafted from the freshest wild coconuts along Kerala's coast, India. Harvested at peak maturity, Green Coconuts are processed the same day, and not from dried Copra coconuts. The de-husked and grated coconut meat is cold-pressed to extract the oil, preserving live enzymes, lauric acid, and essential nutrients.

Minimal human handling and stainless steel equipment ensure a sanitary environment. Post-extraction, the oil is strained and bottled immediately. We use no chemicals or preservatives—only pure, unadulterated organic virgin coconut oil.

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THE PROCESS :

From the moment coconuts are harvested, they are swiftly transported to our state-of-the-art facility. Unlike many coconut oils available on the market, our product is crafted from fresh coconuts that undergo no refining process. While other methods such as quick drying or wet milling are commonly used to extract coconut oil, we employ a meticulous cold-press extraction technique. This method involves no heat, preserving the oil's natural integrity and nutritional value.

Our cold-press process ensures that the oil remains raw and organic, retaining all the beneficial properties that make it extraordinary. Once extracted, the coconut oil is immediately shipped to the THIALLAN BIOHERBS factory, where it is carefully bottled to maintain its exceptional quality and freshness. This commitment to a pure and unadulterated product sets our virgin coconut oil apart from the rest.

" A GOURMET HEALTH PRODUCT FOR THE DISCERNING FEW "



THE BENEFITS :

- Improve Metabolism
- Bone Health
- Healing Candida
- Lower Cholesterol
- Thyroid Health
- Control Blood Sugar Levels
- Reduce Heart Disease
- Reduce Alzheimer's Symptoms
- Proves to be an effective approach for weight loss management.
- VCO is next to mother's milk, high in Lauric Acid.
- Lauric Acid in VCO is brain food improving cognitive function, and stalls or even reverses neurodegenerative diseases in the early stages.
- A solution to all skin conditions: dry skin, psoriasis, dermatitis, open wounds, wrinkles, and prevents premature aging.



THE FACTS :

- Its composition of medium-chain fatty acids (MCFAs) makes it a natural antibacterial, antiviral, antifungal and antiparasitic food.
- VCO contains higher lauric acid than other oils. Lauric acid kills lipid coated bacteria and viruses.
- Another of its composition, caprylic acid, a natural yeast fighter, is very effective against candida and other forms of fungi.
- MCFAs do not circulate in the blood stream like other fats, instead they are sent directly to the liver. There they are immediately converted into energy, and then even fuel the burning of the long-chain fatty acids (LCFA).
- VCO can enhance the efficiency of essential fatty acids by as much as 100%, according to studies by the International Journal for Vitamin and Nutrition Research.
- VCO doesn't require pancreatic enzymes or bile for digestion and absorption.
- VCO stimulates the release of hormones that slow down the rate at which food leaves the stomach, allowing you to feel fuller longer.

WHY IS COCONUT OIL DIFFERENT :

Coconut oil stands out due to its distinctive fat composition. Unlike most fats, which are primarily long-chain fatty acids (LCFAs), coconut oil contains medium-chain fatty acids (MCFAs) or medium-chain triglycerides (MCTs). According to the Coconut Research Center, nearly all fats in our diet are LCFAs, found in sources like vegetable oils, eggs, milk, and meats. In contrast, coconut oil is a rare source of MCFAs, which are metabolized differently by the body and offer unique health benefits.

Modern science has recently validated the healing properties of coconut oil, confirming what Indian sages have recognized for centuries.