



Desiccated Coconut, Milk Cream, Natade- Coco, Packed Tender Coconut Water- Vinegar and Activated Carbon.

Desiccated Coconut

Dehydrated coconut meat in the grated and shredded form is desiccated coconut (DC). A large number of units in India are manufacturing DC which is mainly absorbed by the confectionery and other food industries. DC is also used as a substitute to grated coconut in various household preparations. DC is available in different grades based on the fineness of the material.

Composition of Desiccated Coconut		
Sl. No	Item	Quantity
1	Moisture	1.3-2.5%
2	Protein	6.0-6.6%
3	Oil	68-72%
4	Carbohydrate	18-20%
5	Crude fibre	4-6%

Nata-de-coco

Nata-de-coco a cellulosic white to creamy yellow substance formed by acetobacter aceti subspecies Xylinium, on the surface of sugar enriched coconut water / coconut milk / plant extract / fruit juices or other waste materials rich in sugar.

It is popularly used as a dessert. It is also used as an ingredient in food products, such as ice cream, fruit cocktails, etc. “Nata” is a Spanish word, derived from the latin word “Natare” meaning “to float”. Nata making plays an important role in the development of our coconut industry because of the growing interest in its production from coconut water, an abundant waste product of coconut processing units.

Nata can be prepared from various fruits like banana, pineapple, tomato etc. and the product named after the media used, like “Nata de coco” from coconut, “Nata de pina” from pineapple etc. We can also use coconut milk, finely shredded coconut meat or coconut water in preparing Nata.

Coconut Cream

Processed and packed coconut cream is a ready-touse product which can either be used directly or diluted with water in various edible preparations. Coconut cream when partially



defatted is called coconut milk. Coconut cream/ milk is used as an ingredient in household recipes and as a component of processed foods. Coconut milk is also used as coconut cream, a mixer in alcoholic drinks. Coconut milk/cream is available in pouches, bottles and tetra packs. Technology for the manufacture of coconut cream is available with Coconut Development Board.



Coconut milk and products

Coconut milk is a supreme quality product obtained by mature coconut kernel using expellers or hand press after disintegrating the kernel with the help of a mill. Coconut milk is free of lactose and can be easily digested. Coconut milk can be used to make coconut cream (condensed coconut milk), sweet condensed sugar, corn, milk and flavor to coconut milk), syrup and coconut honey etc.

Coconut milk powder

Coconut milk powder Coconut milk and skimmed coconut milk can be converted into convenient powder form by using spray drying technology. They have more shelf life and easy to mix with other ingredients and products. The process involves de disintegration of the kernel, squeezing the comminuted kernel in standardization of coconut milk and sodium caseinates, pasteurization spray drying and packing in aluminum packets.

Coconut vinegar



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Coconut water can be converted to natural vinegar due to presence of natural sugars in it. Process involves fermentation, inoculation of mother culture, oxidation and acidification. Coconut vinegar has natural flavor and has export potential as well