

# **COCONUT SPREAD BASED ON MATURE COCONUT WATER CONCENTRATE AND COCONUT FIBER**

## **INTRODUCTION**

Process for the development of coconut spread based on mature coconut water concentrate and coconut fibre, which are the by-products from coconut processing industries. The product obtained is having typical favour/ sensory attributes of coconut. This exotic spread can find extensive utilization in sandwiches, chapathi, dosa or similar breakfast foods to make them more appealing and appetizing. Coconut spread is prepared by partial replacement of sugar with concentrate from mature coconut water along with addition of other ingredients such as citric acid, pectin and benzoic acid followed by thermal treatment. Addition of coconut fiber, which can be evenly suspended in the spread provides a characteristic coconut flavor, texture and taste. The high osmotic pressure in the product creates unfavorable conditions for the growth and reproduction of most species of microorganisms like yeast, mold and bacteria responsible for spoilage of food.

## **RAW MATERIAL**

Fresh mature coconut water, spent coconut, etc.

## **CAPACITY**

Daily production: 100kg product/ day  
Working: 300 days

## **PLANT AND MACHINERY**

SS collection tank, steam jacketed kettle, stirrer, thin film evaporator and lug cap sealing machine.

## **PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000) (Estimate for a model project)**

|                                       |                |
|---------------------------------------|----------------|
| Land 400 Sq. m                        | 200.00         |
| Building 200 Sq. m                    | 320.00         |
| Plant and equipment                   | 1000.00        |
| Preliminary and preoperative expenses | 350.00         |
| Working capital                       | 460.00         |
| <b>Total project cost</b>             | <b>2330.00</b> |