

Sealing



Storage



FINAL PRODUCT



Cocofresh is funded solely by the National Coconut Research Center through its Income Generating Project. Conceptualized by Dr. Roberto Guarte in his Project STF 65.

THE DIRECTORS



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INTRODUCTION

Coconut is one of the most abundant fruit here in the Philippines. It is a very healthy and its juice is used for different medical purposes; it is good for babies with intestinal disturbances, oral rehydration medium, prevents prickly heat and summer boils, lessens rashes caused by chickenpox, measles, etc.

Cocofresh was conceptualized by Dr. Roberto Guarte when he was the center director of National Coconut Research Center Visayas. It is a young coconut meat and water that is bottled and processed by NCRC-Visayas. Cocofresh has totals soluble solids (TSS) between 5.0 -5.5Brix and a pH of 5.0-5.3.

The production first started in the year 2003 and is still in demand up to present.

The product costs 15Php 15/330mL.

Washing



Meat Shredding



Splitting



Quality



PROCEDURE

Harvesting



Juice



Botling

