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DEVELOPMENT OF SPREADABLE CREAMED COCONUT (COCONUT SPREAD)

Dasanayaka U. P. A. L. and Yogapraphish V.

*Department of R&D, Manchiee De Coco Products, Srilanka.
yogapirathis2501@gmail.com*

Abstract: Creamed coconut is unsweetened dehydrated fresh meat of a mature coconut, ground into a semi-solid white creamed coconut (coconut butter). Commercially available coconut butter has been separated as the whole coconut meat and oil according to their density as the top layer, and other solids were separated hardly in the bottom side within a few days. That was a major defect, which can lead to consumer dissatisfaction. Therefore, this study focused on finding the solution by improving the formula and enhancing the spreadability. In the preliminary research, the mixer used creamed coconut, reprocessed coconut milk powder (RPCMP), maltodextrin (MD), coconut flour (CF), and low-fat desiccated coconut (LFDC). The layer separation was detected with different formulas used above ingredients and proportions were made as M1=(55:24:7:7:7), M2 = (55:28:7:6:4), and M3 = (55:32:7:3:3), respectively. Organoleptic properties and overall acceptability were evaluated in creamed coconut samples separately using twenty (20) semi-trained panelists with a five (5) point hedonic scale and selected the best sample with higher consumer acceptance. Selected creamed coconut samples and control sample (M4) (commercially available) analysed for proximate composition and microbial analysis by using standard methods (AOAC). Sensory evaluation revealed that creamed coconut from the M3 formula (55:32:7:3:3) scored higher in the sum of ranks than the M1 and M2 for almost all the sensory attributes and overall acceptability. Results of the proximate analysis were reported 1.3% moisture, 4% protein, 29.78 fat, brix value 58, and 602.3 viscosity. Creamed coconut has a low moisture content and microbial stability was tested over 18 months. Therefore, it could be said that this product has a long shelf life.

Keywords: Spreadable Creamed Coconut, Layer Separation.