

Evaluation of differently processed coconut milk



RMDHP Jayamal^{a,*}, HPDT Hewa Pathirana^b, MSW de Silva^a

^aDepartment of Food Science and Technology, Faculty of Livestock, Fisheries and Nutrition, Wayamba University of Sri Lanka, Makandura, Gonawila.

^bCoconut Research Institute, Bandirippuwa Estate, Lunuwila, Sri Lanka.

Q1 Do you still believe the fat content in blendered coconut milk is higher than the conventional coconut milk?

Q2 What are the commercially available forms of coconut milk?

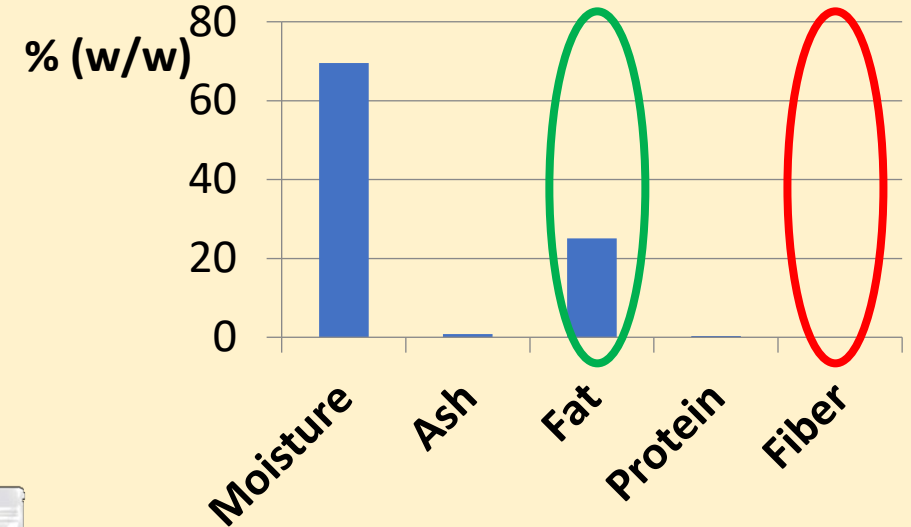


Fig. 1 – Proximate composition of coconut milk (Zafisah et al., 2018)



Q3 Do we have any coconut milk substituent with high fiber content, in the market?

Sample preparation

1



(1:1 w/w)
Water :
Coconut
scrapings

Hand squeezing

2



Blendering

3



Steaming and
grinding

4



Drying and
grinding

Physicochemical analysis

- Moisture
- Ash
- Fat
- Protein
- Fiber
- Free fatty acid
- Total phenolic content

Sensory evaluation

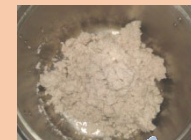


500 mL

30 semi trained
panalists

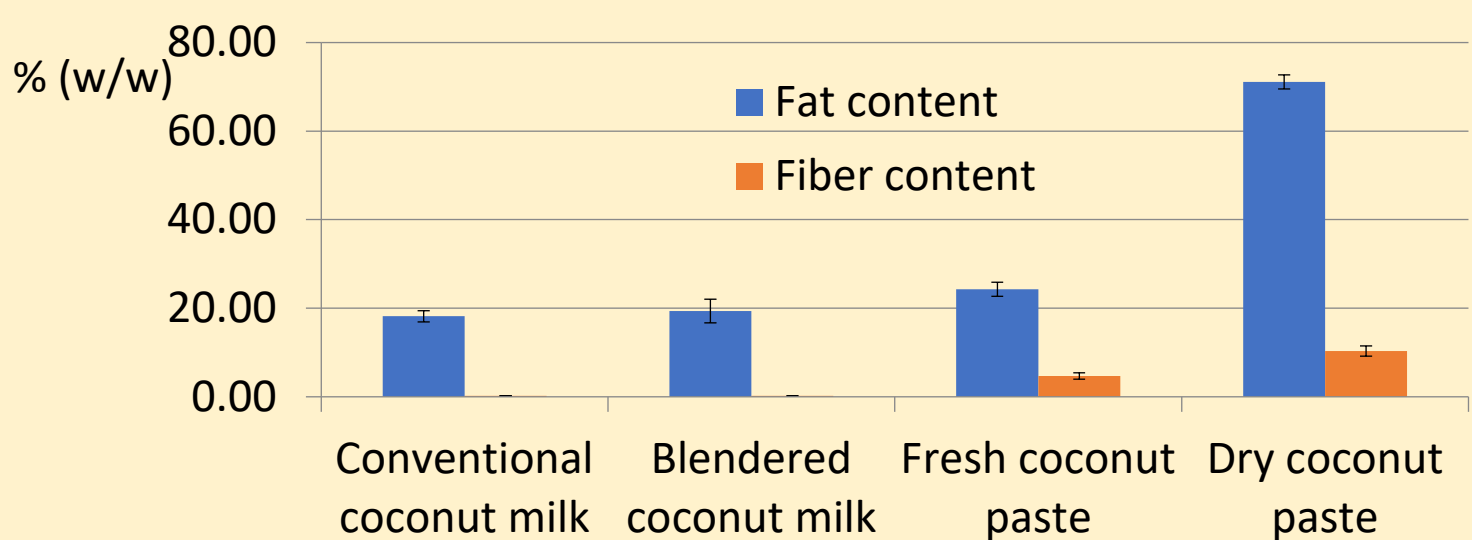


Consumer survey



50 housewives





★ There is no difference between conventional and blended coconut milk

★ There is a high potential to improve dry coconut paste as an efficient coconut milk substituent

Fig. 2 – Fat and fiber content of differently processed coconut milk

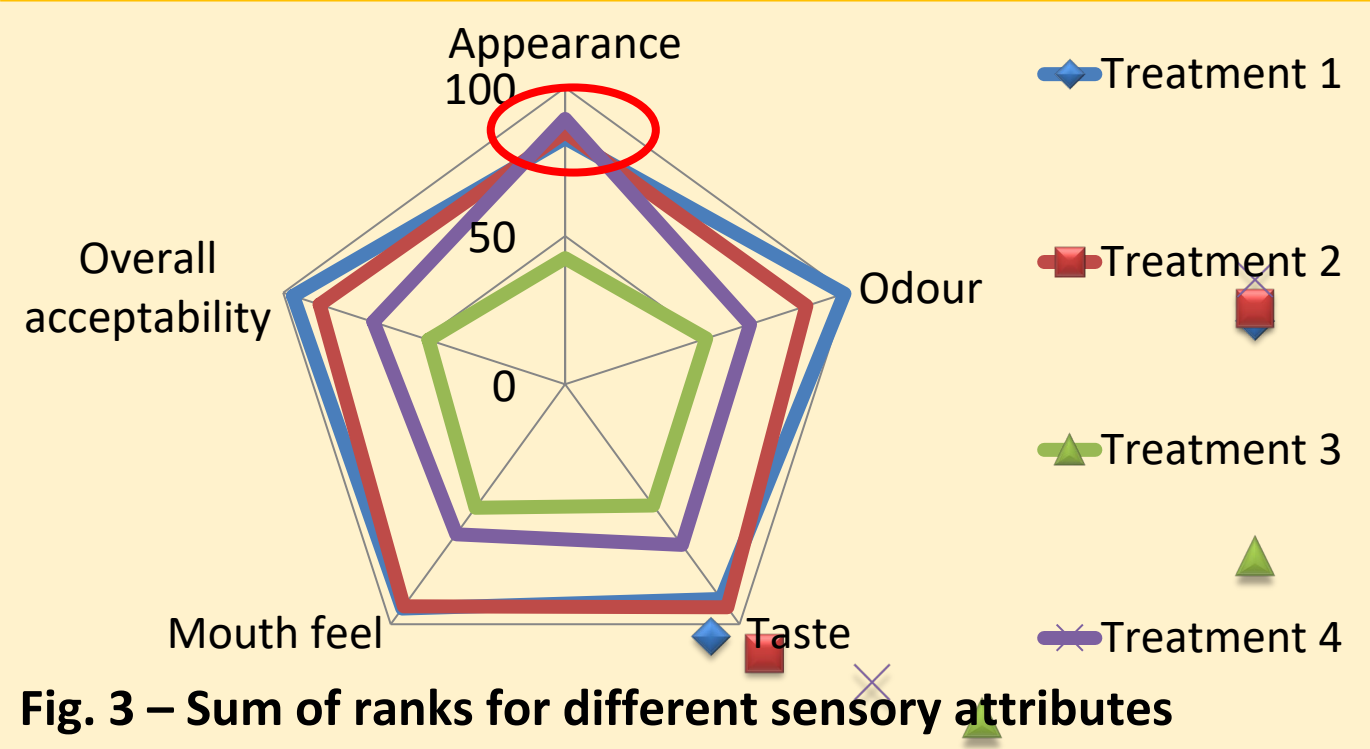


Fig. 3 – Sum of ranks for different sensory attributes obtained in sensory evaluation

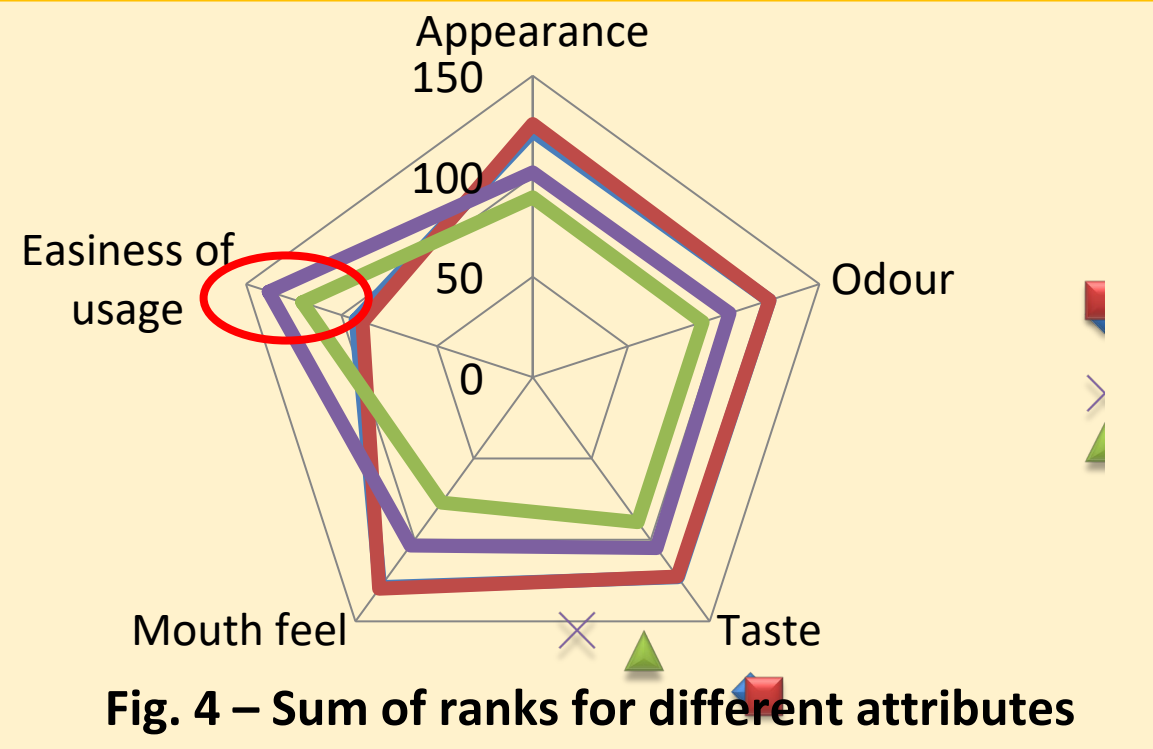


Fig. 4 – Sum of ranks for different attributes obtained in consumer survey