

# PRESERVATION OF TENDER COCONUT WATER IN POLYMERIC POUCHES AND METAL CANS

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Tender Coconut Water is a delicious and nutritious drink. It has a characteristic, but very delicate flavour accepted by all the people. It is rich in minerals, especially potassium, sterile in its natural form and very widely used in hospitals, for feeding infants and as a beverage by all.

The drink is at its optimum level of acceptability and economic viability for commercial use when the nuts are of 6 months maturity. Later, the quality and the quantity of water decrease and hence its acceptability. So, it is ideal to preserve the tender coconut water at this stage of maturity to derive maximum advantages/benefits.

Though attempts have been made to bottle mature coconut water, as a by product utilisation of desiccated and copra making industry, no attempt has been made to preserve tender coconut water with its natural flavour.

Investigations were hence carried out at DFRL, Mysore to preserve the tender coconut water in plastic pouches of 200 ml capacity and in aluminium beverage cans of 200 ml/350ml capacity.

Since it is highly susceptible to heating, it was subjected to minimum heating by use of additives like nisin to achieve commercial sterility. This has helped in main-

taining the natural pH of 4.9-5.2, instead of reducing to below 4.5, which reduced the acceptability. Uniformity of the taste of the product could be ensured by sweetening agents, as there was a wide variation in the quality of the raw material depending upon the species, soil condition, watering and fertilizers.

Microbiological, chemical and organoleptic analysis have been completed upto 3 months storage under ambient conditions. The product was found to be generally acceptable. It remained microbiologically sterile and no significant chemical changes were noticed.