

# **DEVELOPMENT OF VALUE ADDED SWEET COCONUT CHIPS**

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Addition

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## ABSTRACT

*Coconut (Cocos nucifera)* is a member of the family *Arecaceae* (palm family). Which is found across much of the tropic and sub tropic area. Coconut chip is a value added product with a high nutrition value. Coconut chips are popular throughout the world. But this product hasn't been got attention in Asian countries such as Sri Lanka. But some Asian countries such as India, Malaysia have been producing coconut chips as a nutritious snack with crispy texture and salty taste. Also some potentials have been identified to develop medicinally improved value added kernel chips and popularize it locally. Accordingly, this study is done to evaluate the potentials of osmotically dehydrated medicated coconut chips in terms of shelf life, palatability and overall acceptance among the local consumers. Four types of osmotically dehydrated coconut kernel chips were prepared by using an available method. These chips were flavoured by natural medicinal ingredients such as ginger, lemon and cinnamon. Shelf life of these products was evaluated over a two months of period and none of these four products had exceeded SLS standards. Proximate composition and sensory attributes were evaluated throughout this study. The calorific values were obtained by means of the proximate analysis and that values were 464.52, 468.98, 458.55 and 443.22 (Kcal/100g) respectively for ginger flavoured, lemon flavoured, cinnamon flavoured and sweet coconut chips. Ginger flavoured coconut chips were identified as more palatable and the highest overall acceptable product through the sensory evaluation. Better yeast and mould resistive product was the Lemon flavoured coconut chips as per the study.

Key words: - sensory evaluation, calorific value, proximate analysis, shelf life evaluation, osmotically dehydrated coconut chips