

# **DEVELOPMENT OF ICE CREAM USING TENDER COCONUT KERNEL**

A dissertation submitted to the  
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## ABSTRACT

Ice cream contains dairy ingredients. Therefore large number of people do not able to consume it due to religious beliefs, lactose intolerance, vegetarianism or other related ideologies. By using its own good flavor and the quality of the coconut can make significant value added products. Producing ice cream using tender coconut kernel is one of the value addition. Coconut milk is used to make ice cream by replacing dairy milk. Therefore possibility of making use of tender kernel was investigated in this study. Hence, this study was focused on determine the appropriate amount of ingredients to be added to the product. It can be concluded that 30% is most preferable tender kernel percentage for making ice cream due to good processability and good flavor. Tender coconut kernel ice cream consists with 68.32% total solid content, 31.38% moisture 0.08% protein, 30.42% fat, 18.99 total sugar, 0.89 ash and 0.85% crude fiber. Cost per tender coconut ice cream is about Rs. 14.22.

Key words: Ice cream, Tender coconut kernel, Value addition