

DEVELOPMENT OF A VANILLA FLAVOURED COCONUT MILK BEVERAGE

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ABSTRACT

The production of value added coconut products are important for the wide range of consumers and manufactures. Producing coconut milk beverage using coconut milk is one of the value addition. The aims of this study was to develop a dairy free beverage using coconut milk, evaluate it for selected quality parameters, to determine the appropriate amount of ingredients to be added to the product and to determine the shelf life of the final product. The research was concluded under the four different experiments. Four sensory evaluations were carried out to determine the overall quality of all experiments. Sensory data were analyzed by Friedman non parametric statistical method. Shelf life evaluation was done for selected coconut milk beverage for one month and it was analyzed by one way ANOVA test in Minitab 15 software package. It can be concluded that 7 % fat content was most preferable fat percentage for making coconut milk beverage due to good processability and good flavor. Also 0.1% xanthan gum was the most preferable amount for the 7% fat coconut milk beverage. Coconut milk beverage consists with 18.7% total solid, 1.2 protein, 7% fat, 80.1% moisture and 0.33% free fatty acid. Developed product met the Standard requirements of SLSI for the chemical and microbial parameters up to four weeks period

Key words : Coconut milk, Beverage, Value addition