

DEVELOPMENT OF A FANCY GRADE COCONUT CAKE USING DESICCATED COCONUT

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Addition

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ABSTRACT

There are several shortcomings in making the coconut cake. Mainly the shelf life of products is seen in a very low condition. Therefore, those products can be kept only a few days. The reason for this is oxidation of fatty acid of coconuts. Then, it makes a bad smell. Further the coconut we use for this purpose is prepared by scraping with the help of a coconut scraper. As a result the microorganisms in the coconut scraper's blade and in the environment mix with the coconut. There the coconut is used without drying properly. That also affects them for not keeping a long time. In preparing cake at home it is not mixed well, because it is done by involving human element. But when it is mixed done with machines, it is mixed properly and it creates a proper structure for the products. Therefore, introduce a new product to the market as an innovation, by using superfine desiccated coconut with the help of the modern technology. The main feature of this product is its durability. It may be kept about 2-3 months. The oxidation of fatty acid is stopped by using antioxidant and palm oil because it contains vitamin E naturally. In this situation vitamin E acts as a natural antioxidant. This product can obtain a good market value, and also we can reduce exporting desiccated coconut and finally we will be able to export it as a completed product. The main aim of this process is to introduce a high quality product to the Sri Lankan market. There the durability and the quality of the product is increased and the consumer's trust can be won and introduce it to the market that can be able to consume by all market segments. Total plate count and yeast & mould levels checked for final product. In this situation those levels were not harmful to human health. Coconut cake contains more nutrition value based on crude protein and crude fiber and also those levels available for good human health.

Key words : coconut cake, desiccated coconut, free fatty acid, shelf life, antioxidant