Title:	A process for the preparation of dietary fibre from coconut residue
Abstract:	The present invention leads to the development of process for
	the production of dietary fiber from coconut residue.
	Hydration properties of coconut dietary fiber were compared
	with other commercially available dietary fibers. Except for
	apple fiber (5.43 g/g) and citrus fiber (10.66 g/g), the water
	retention capacity of coconut dietary fiber (5.4 g/g) was
	higher compared to all other fibers. Water holding capacity of
	coconut fiber (7.1 g/g) was also more than that of the other
	samples. Coconut fiber showed highest swelling capacity (20
	ml/g) as compared to any other fiber studied. This shows that
	coconut fiber has maximum capacity to swell when compared
	to other fibers, which is the most desirable parameter for
	physiological functioning of dietary fiber.