

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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Tender coconut water concentrate with added sugar

Introduction: The water of tender coconut is the most nutritious wholesome beverage that the nature has provided for the people of the tropics to fight the sultry heat. Perishability of tender coconut is relatively high and once the tender coconuts are detached from the branches, its natural freshness will get lost within 24 to 36 hours even under refrigerated conditions unless treated scientifically. Tender coconut water concentrate is a novel method of preserving this refreshing drink while maintaining most of the nutrients along with the taste.

Shelf life of the product : About 6 months and more than 1 year at refrigerated conditions.

Raw material : . Fresh tender coconuts

EQUIPMENTS REQUIRED: Straining Machine, Double effect evaporator, Steam Generator, Refractometer, etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	150
Plant & Machinery (Approx. Rs. in '000)	2000
Total Project cost (Approx. Rs. in '000)	4200
Cost of production/kg : ~ Rs. 610	

Capacity: 100 kg tender coconut water concentrate /Day/Shif