

CDB launches Innovative Coconut Products



Shri.Rajeev P. George, Chief Coconut Development Officer, CDB has launched innovative coconut products viz. diabetic friendly coconut cookies, flavoured coconut juice and coconut chunks in a press conference organized at Press Club, Ernakulam on 23rd Dec, 2015. CDB Institute of Technology (CIT) – a premier research institute under Coconut Development Board which aims at innovations in coconut industry through a set of focused activities has developed these innovative products.

Coconut Biscuit:

CIT has developed and launched Coconut Biscuits with different combinations like Ragi, Oatmeal, Corn Flour, Whole Wheat Atta. The idea is all about making diabetic friendly, healthy and nutritious biscuits which are gluten free-for people being diagnosed with celiac disease (a disease in which the small intestine is hypersensitive to gluten, leading to difficulty in digesting food) and gluten sensitivity. As cane sugar is replaced by Neera sugar, the developed products have low glycemic index, hence diabetic friendly. A gluten-free diet can have a variety of health benefits, such as improving cholesterol levels, promoting digestive health and increasing energy levels. It can also help in reducing the risk of heart disease, certain cancers, and other health-related conditions, like diabetes.

Health Benefits of Coconut Biscuits:

- Gluten free
- Rich in fibre
- Diabetic friendly
- Rich source of iron and minerals
- Rich in protein

Food industry share is estimated at Rs.3000 crore and where Biscuits alone hold major share as a single product. 25% of the Biscuit industry is small and marginal sector. There is ample scope for coconut Biscuit industry to capture the market.

Coconut Chunks:

The fresh coconut kernel of ripe coconut constitutes an essential ingredient in the diverse food preparations. Fresh kernel can be preserved for a long time if it is processed adequately. Osmotic dehydration is applied for sliced coconut pieces by dipping them in sugar solution followed by hot air drying. This technology is utilized for producing sweet coconut chunks. The dehydrated coconut chunks using sugar is in ready to eat form and can be used as a snack. Technical knowhow is available from Coconut Development Board Institute of Technology.

Flavored Coconut Juice:

Coconut Juice is a popular choice of vegans. It can be processed as a nutritional health beverage with varying flavours according to consumer acceptability. Also it is lactose free and can be used as a milk substitute by those with lactose intolerance. An average yield of 800 ml of flavoured coconut juice is obtained from one nut.

Technology for processing flavoured coconut juice on lab scale has been developed by CDB Institute of Technology with five flavoures namely Pista, Chocolate, Coffee, Rose and Mango. A project for commercial development is sanctioned for Pollachi Coconut Producer Company.

At present the Juice market in India is growing at the tune of 30%. The present production of coconut in the country is 21665 million nuts. Out of this 35% is utilized for copra & coconut oil production. Due to the fall in price of coconuts and coconut oil, Board promotes value added products like coconut biscuits, flavored coconut juice and coconut chunks for commercial exploitation by private and coconut producer companies.



CDB Launches Flavoured Coconut Milk

Coconut Development Board has launched flavoured vegan coconut milk in pista (Pistachio), rose and chocolate flavours. CDB would be launching coffee and almond (badam) flavours in the next phase. The flavoured milk, which is developed by CDB Institute of Technology in Aluva, can be made available in attractive glass bottles Tetra paks and pet bottles.



Coconut milk is a healthy, vegan and environment friendly alternative to dairy milk, which has several nutritional advantages and serves as a superior source of several essential nutrients. Coconut milk serves as a much richer source of niacin, also called vitamin B-3 compared to regular milk. Niacin, along with other B-complex vitamins, helps metabolize nutrients in food so that it can be used for energy. It is also a rich source of iron and copper and is lower in sugar than dairy milk, which is beneficial to limit carbohydrates in diet. Dairy milk contains lactose, a type of sugar that is difficult for many people to digest. However,



er, coconut milk does not contain lactose and is lower in carbohydrates than dairy milk, which is useful for people with lactose-intolerance.

The flavoured coconut milk has stabilized fat content of 3-5% and is rich in proteins such as albumin, globulin, prolamin and gluten. The processing technology for producing the flavoured milk is expected to be shared with Coconut Farmer Producers Organizations and other prospective private entrepreneurs in a short time.

For more details, please contact Mrs. Annie Eapen, Chemist (9446585237), CDB Institute of Technology, Technology Development Centre, Coconut Development Board, Keenpuram, South Vazhakkulam, Aluva, Ernakulam District, Pin - 683 105. Ph: (0484) 2679680, Email: citaluva@gmail.com

Kochi
26|09|2015

(SD/-)
Publicity Officer