

## **Other Products**

### **Coconut jaggery**

Sweet toddy if carefully collected in sterile glass vessels remains unfermented for a considerable time. It can be strained and boiled down to the crystallizing point, to obtain 12-15 per cent jaggery with nutritional and medicinal value. The reducing sugars and minerals made it more nutritious and health friendly

### **Coconut candy**

Coconut candy was prepared from grated coconut meat mixed with coconut milk. The grated coconut was moistened with a portion of the milk. The remaining milk and the molasses were poured in a cooking pan, and the mixture was heated to boiling. Refined sugar was added and the mixture was cooked until it gets hardened when dropped into cold water. It was then poured in butter-greased pans, allowed to cool slightly, cut into desired sizes and individually wrapped in cellophane sheets.

### **Coconut honey**

Coconut honey is viscous, free-flowing syrup, similar to coconut syrup but less creamy and less nutty in flavour was used as topping for pancakes and waffles. One part of skim milk was mixed with  $\frac{1}{2}$  part of refined sugar and  $\frac{1}{2}$  part of glucose, and then blended with sodium alginate at 0.5 per cent as stabilizer. Coconut cream may be added to improve the flavour of the product. The mixture was heated for 15 minutes, homogenized and cooked with constant stirring in steam-jacketed kettle to a TSS of 75 per cent. It was poured hot into sterile containers and then sealed hermetically.

## **Dehydrated coconut chutney**

Dehydrated coconut chutney using simple hot air drying technique was developed. It reconstitutes well in cold water and had all the characteristics of fresh chutney. The product had a shelf life of 6 months at ambient temperature when packed in flexible pouches.