

### Paneer/Cottage Cheese

Made from second and third extractions of coconut milk.  
Non-dairy with healthy fatty acids.  
Fortified with different protein sources for better texture.



### Minimally Processed Tender Coconut

Protocol for preserving the colour and quality of the partially dehusked tender nut.  
Combination of organic acids and resorcinol can extend the shelf life up to five weeks under refrigerated conditions.

### Kalparasa® Tapping Technology



Collection of fresh, hygienic and unfermented inflorescence sap. Tapping using 'coco sap chiller'.

Light orange/honey coloured, healthy and zero alcoholic drink.

Rich in sugars, amino acids, minerals, antioxidants, and vitamins.



### Coconut Sugar

Natural sweetener obtained by concentrating kalparasa®.

Rich in amino acids, high content of electrolytes potassium and sodium.

Good source of vitamin E and B complex, minerals and antioxidants.

### Kalpa Drinking Chocolate

A blend of coconut sugar and fine cocoa powder.  
Soluble instantly in hot or cold milk.  
Does not contain any artificial ingredients.



### Bean to Bite Chocolate

Protocol for making healthy dark chocolates from the farm-fresh cocoa beans with coconut sugar.

Ideal for homemade/ cottage units.

### Nutribar

Energy-rich bars rich in protein, fibres and minerals.

Prepared by concentrating Kalparasa® with the addition of natural protein sources.



### Coconut Water Jelly

Made from mature coconut water, coconut sugar/refined sugar with the addition of a gelling agent.

Contains total sugars, protein, potassium, vitamin C and phenolics.

Shelf life: one week under refrigerated condition.

### Coconut Water Squash

Made from mature coconut water, refined sugar, lemon, ginger, citric acid and permitted preservatives.

Can be served by 1:3 dilutions with water.

Shelf life: three months under ambient condition.



### Mature Coconut Water based Vinegar

Natural vinegar from sugar enriched mature coconut water.

Produced by alcoholic and acetic fermentation.

The best alternative to synthetic vinegar.

Best for preserving pickles, salads and fishes.

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## Technologies for Value Added Coconut Products



All India Coordinated Research Project on  
Post Harvest Engineering and Technology



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## Technologies for Value Added Coconut Products

In India, coconut is mainly consumed in the form of fresh nuts, tender coconuts, and coconut oil. Value addition in coconut is only to the tune of 8% of the production. Presently coconut growers are experiencing a high degree of price fluctuations owing to the price behaviour of coconut oil. Product diversification and value addition, therefore, play a crucial role in the stabilization of prices and reorienting the coconut industry. Towards this direction, ICAR-CPCRI has come out with technologies for diversified value added coconut products which are briefly described below:



### Virgin Coconut Oil (VCO)

Pristine and pure oil obtained from fresh coconuts.

ICAR- CPCRI has the technology for hot processing and fermentation methods.

Rich in antioxidants, polyphenols and vitamin E.

Usage: consumption/ cooking, hair oil and massage oil.

Application: Cosmetic and nutraceutical industries.

### Coconut Chips

Osmotically dehydrated, thinly sliced fresh coconut kernel

Non-fried, crunchy and delicious

A healthy alternative to junk snack foods

Rich in dietary fibre and antioxidant



### Snow ball Tender Coconut

A peeled kernel with water intact extracted from tender coconut.

Ball shaped and snowy white in colour.

An aristocratic welcome drink.

### Kalpa Krunch

A healthy, nutritious and crunchy, ready to eat an extruded snack with coconut milk residue.

Rich in dietary fibres, protein and minerals with antioxidant activity.

Available with natural flavours without any artificial colours.



### Low Fat Desiccated Coconut

A byproduct of VCO/ milk extraction.

Rich in dietary fibres and polyphenols.

Base material for bakery, confectionary and extruded products.



### Biscuits

Nutritious biscuits with the goodness of coconut milk residue.

Composed of wheat flour, coconut milk residue and jackfruit seed flour.

Rich in fibre, protein and minerals.



### Rusk

A double baked bread made from coconut milk residue

Consisting of refined wheat flour, coconut milk residue and soya flour.

Rich in fibre, protein and minerals.

### Pasta

A cold extruded product with coconut milk residue and wheat semolina.

Contains protein, fibre and minerals.

Healthy food for all age groups.



### Muffins

A sweet baked product made from VCO cake.

Consisted of wheat flour and VCO cake.

Soft, healthy and nutritious.



### Frozen Coconut Delicacy

A natural delicacy made from coconut milk, coconut sugar, tender coconut pulp and tender coconut water.

Non-dairy and good for people with lactose intolerance.

Enriched with vitamins, minerals & healthy fatty acids.

### Shelf Stable Coconut Gratings

Fresh coconut gratings preserved using different hurdles, packaged in laminated pouches and sealed under vacuum.

Shelf life: Seven days under ambient and 21 days under refrigerated conditions.



### Foam Mat Dried Coconut Milk Powder

Low investment and alternative to spray dried milk powder.

The coconut milk added with foaming additives dried in a tray dryer.

The powder can be used to prepare ready to cook kheer mix along with vermicelli and Coconut Sugar.