

# **DESICCATED COCONUT** **COCONUT**

## ***INTRODUCTION***

Desiccated coconut is the disintegrated and dehydrated kernel from mature coconuts. Desiccated coconut is manufactured from the fresh mature nuts. Shredded coconut is usually produced in seven grades. In the order of their fineness, they are – macaroon, fine, medium, coarse, chips, tapes and shreds. The fine and medium grades are largely exported. The demand basically exists for the fine and medium grades of desiccated coconut resembling coarse soji.

Desiccated coconut is mainly used in the manufacture of sweets, cake dressings, pastries, chocolates and biscuit industry. It is also used in curries and puddings in place of raw coconut or copra. The major consumers of desiccated coconut are biscuit and confectionery industry, bakeries and sweet stalls. Some industries manufacturing desiccated coconut have reported that 30% of their production goes to biscuit manufacturers, 10% to confectionery, 60% to local bakeries and sweetmeat stalls.

During manufacture of desiccated coconut the following byproducts are obtained: Shells are collected separately and primarily used for the manufacture of activated charcoal. The parings (red testa removed from the kernel) are separately collected, dried and crushed in an expeller for oil recovery, as it contains oil upto 55-60%. Coconut water may be used for the preparation of vinegar or can be bottled

## ***RAW MATERIAL***

It is estimated that the total area under coconut cultivation in the country is 1.221 million hectares with an annual production of 6770 million nuts with a maximum concentration in the States of Kerala, Karnataka, Tamilnadu and Andhra Pradesh. Kerala contributes 57.5% in area and 49.9% in production of coconut in the country.

The average composition of matured nuts is 27.8% shell, 55.2% kernel and 17.0% coconut water.

## ***PLANT AND MACHINERY***

**Principal equipments:** Wet coconut disintegrator, hot air drier, sieving unit/grader, leg-

operated sealing machine, baby oil expeller (optional).

**Auxiliary equipments:** Weighing scale/balances, shelling and paring tools, G.I. Bins, SS trays, knives etc.

All equipments are indigenously available.

**PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)**  
**(estimate for a model project)**

a) Land (1000 m <sup>2</sup> )	100.00
b) Building (200 m <sup>2</sup> )	500.00
c) Plant and machinery	1000.00
d) Miscellaneous fixed assets	100.00
e) Pre-operative expenses	100.00
Total fixed capital	1800.00
Working capital margin	235.00
Total Project cost	2035.00
Total working capital required at 15% of turnover	945.00

**Means of finance**

- Promoters contribution	685.00
- Term loan	1350.00

***PRODUCTION CAPACITY - estimate***

Suggested economic capacity	: 250 Kg of desiccated coconut per shift
Working	: 2 shifts/ day; 300 working days/annum
Installed capacity	: 150 tonnes/annum
Optimum capacity utilization	: 70%

***TECHNOLOGY/MANUFACTURING PROCESS - Availability***

The technology for processing of coconut into desiccated form has been developed at CFTRI, Mysore using appropriate equipment for optimal product recovery of right quality. The Institute has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can also offer further technical assistance for project implementation under technical consultancy arrangement.