**Chemical analysis of coconut milk and coconut extract and development of value added products**

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**ABSTRACT**

Coconut is a large hard shelled oval nut with fibrous husk containing thick white meat surrounding a central cavity filled with fluid or milk. Coconut has many medicinal properties like antibacterial, antiviral, anti fungal, anti parasitic, antioxidant. Coconut contains saturated fats but generally medium chain fatty acid . Coconut milk is a sweet milky white derived from the meat of a mature coconut fruit. Desiccated coconut is the shredded or flaked coconut which was dried to remove moisture. Desiccated coconut is a good source of dietary fibre. Coconut water is a refreshing beverage as it is nutritious and beneficial for health and rich in sugars, vitamins, minerals, amino acids, phytohormones. In the present study, Coconut milk and coconut extract was collected from fresh coconut and the chemical composition of both coconut milk and coconut extract was estimated by standard procedures. The value added products developed were - coconut ladoo, coconut cookies, coconut icecream. The organoleptic characterstics of the developed products was assessed for five attributes i.e appearance, colour, taste, after taste, overall acceptability by the panel of 10 members selected through threshold test. The chemical analysis of coconut milk was found to be moisture (17.36gm), protein(1.3gm), fat(31.66gm), fibre(0gm), ash(1.1gm), carbohydrate (5gand energy (310.14 kcal). The chemical analysis of coconut extract was found to be moisture (11.60gm), protein (2gm), fat(10.6gm), fibre(1.4gm), ash(1 gm), carbohydrate (7.1gm) and energy(224.3 kcal). The overall mean acceptability score of coconut laddoo, coconut cookies and coconut ice cream was 4.4, 4.6 and 4.08 respectively. Coconut can be used as it is in various forms and can also be incorporated in various recipes to develop value added products for people of all age groups.