



Sweet Coconut Chips

Technology Description

Coconut chips are osmotically dehydrated coconut slices that are crispy and white in colour. It is packaged in layered pouches and has a shelf life of 6 months. Machinery for production of coconut chips include testa remover, slicer and

Background

Coconut chips are as sparkling white as the freshly opened coconut and the osmotic dehydration provides the crispiness as well as retains the natural aroma, which otherwise lost if dried directly. Coconut chips contain no additives and artificial sweeteners.

Benefits / Utility

Coconut is consumed globally for its therapeutic attributes: It is a rich source of lauric acid and contains dietary fibres. Coconut chips can be used either, as healthy crispy snack or as tastemaker in many recipes. Besides domestic use, bakers/restaurants are the beneficiaries of

Country Context

India

Scalability

Yes. At present it is produced on small scale as cottage industry. But it can be scaled up to a large scale industry.

Business and Commercial Potential

Business Potential: May be promoted as packaged natural coconut without losing the freshness and aroma in regions where fresh coconut is not readily available (especially in the middle east). **Market Response:** The market response has been very good. Consumers preferring products with no additives and artificial sweeteners like

Potential investors to this technical innovation

Food industries, Confectionaries, Small scale and cottage



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Financials

VALUE OF THE TECHNOLOGY: Tech commercialization fee to be charged from one licensee Rs.25,000 **Financial Required:** Fix assets (Land and Building)= 100 sq.m Rs 20,000 per-sq.m , Machinery = Rs. 5,00,000, Others= Rs. 1,00,000

Cost: Rs. 26.0 Lakhs **Energy Requirement:** Electricity Electricity: 25 units

Target Market / Customer

Potential Clients: Food industries, confectionaries small scale and cottage industries

Limiting factors for large scale commercialization

Scaling up of production, credit, and marketing support needed for large-scale commercialization.

Social impact of the technology

Technology has immense potential in promoting small scale enterprises Community level processing hubs and sales outlets can also be promoted by adopting this technology

Name Of institute:
Central Plantation
Crops Research Institute
Stage of development:
Ready for Commercialization
Patent status: No

Scientific Experts:
A. C. Mathew

