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

Limiting factors for large scale commercialization
- Technology has immense potential in promoting small scale enterprises.
- Community level processing hubs and sales outlets can also be promoted by adopting this technology

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