VALUE ADDITION IN GROUNDNUT, SESAME AND COCONUT

By

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ABSTRACT

Experiment were conducted to evaluate the possibilities of manufacturing sterilized groundnut and sesame milk in fluid form as Coconut milk substitutes. Further, the above commodities were spray dried. Their organoleptic properties were evaluated. For this purpose both sterilized and spray dried coconut milk was manufactured.

In sensory evaluation studies, the panelist preferred a milk curry prepared using coconut milk to both groundnut and sesame based milk. However based on sensory evaluation studies, it was observed that milk prepared using groundnut based milk, both fluid and dried forms have a potential as a replacer for coconut milk.

Moisture sorption studies of coconut based spray dried commodity was conducted. The objective of moisture sorption studies were to determine Bruner – Emmet – Teller (BET) monolayer value which gives an indication as to the optimal level of moisture in the product for long term storage. The monoloyer values were evaluated at room temperature (30^0C) and 5^0C. They were 4.67 and 6.93 grams water per 100 gram dry coconut milk powder, respectively.

Moisture sorption studies indicated that the heat of sorption values at 4, 6 and 8 percent moisture levels were 5765, 2174 and 1427 calories per mole of water sorbed by the product. Therefore the product is most hygroscope and need moisture proof material for packaging.

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