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CONTROLLED FERMENTATION OF COCONUT SAP-2 : PRODUCTION OF A LIQUOR OF CONSISTENT QUALITY

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The problems associated with controlled fermentation of coconut sap differ from those where other starting materials are employed. High ambient temperatures and method of collection of sap pose special problems in preventing spontaneous fermentation. Thus the methods adopted in brewing other quality liquors cannot be directly applied to coconut sap.

Traditional methods were employed to suppress fermentation of sap in collecting pots. Attempts to introduce pure cultures of yeasts to pots were not successful. The sap collected in the pots was heat treated at 90°C for 20 minutes in 5 gallon earthenware pots. Introduction of a high alcohol yielding pure yeast culture to the pots was successful. The fermented product was bottled and pasteurised.

The quality characteristics of the product will be discussed. Methods for clarification of the fermented product using bentonite and egg white were worked out. The possibility of applying controlled fermentation with selected yeast strains in small scale units will be discussed.