

11-08

EFFECTIVE UTILIZATION OF THE RAW MATERIALS AND BY-PRODUCTS IN A COCONUT ARRACK INDUSTRY.

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The fermented sap obtained from the floral spadix of coconut palm (*Cocos nucifera L.*), commonly known as 'Coconut toddy' forms the base for the production of a popular liquor 'Coconut arrack' in Sri Lanka.

Nearly 11 million gallons of coconut toddy with an average of about 6.6 percent alcohol by volume are distilled annually to obtain 1.27 million proof gallons of alcohol. The percentage of alcohol yield at present is about 11.6. Our studies have

shown that the percentage alcohol yield could be increased upto 17.5 by increasing the the amount of alcohol in coconut toddy when fermentation is being brought about under controlled conditions. This will uplift the annual production of arrack by about 1.1 million gallons and an income of Rupees 118 million.

Studies on the utilization of by-products which are presently being wasted, reveal that yeast could be cultivated in large quantities to prepare active dry yeast and marmite, and for use as animal feed. This paper deals with the preperation of active dry yeast and marmite in Sri Lanka, which are at present being imported. Feasibility studies on the use of yeast obtained in this manner for baking purposes have shown satisfactory results.