

E₂-42FLAVOUR ANALYSIS OF A PROCESSED COCONUT PRODUCT
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GC/MS analysis was undertaken to study the flavour profile of a processed coconut product available in the market.

The volatiles of the processed coconut product were extracted using a modified Lickens and Nickerson apparatus² and the flavour components were separated and identified by capillary GC/MS techniques.

The delta-lactones which are responsible for the characteristic coconut aroma¹ were found to be present in the processed product but at much higher levels than that found in natural coconut milk. Gamma lactone, a synthetic flavour component commonly used to enhance coconut flavour was not detected.

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References

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Macleod, A.J., Cave, S.J. (1975) *J.Sci.Food Agric.*, 26; 351

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