

B-106: Kernel pretreatment for the extension of surge tank storage in desiccated coconut production

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Discoloration of coconut kernel due to delay in storage at the surge tank is a quality problem associated in the desiccated coconut production. This study was directed in finding a solution to above problem by using chlorine or cold water treatments. The change of organoleptic characters and total bacterial counts on kernel subjected to different treatment (chlorinated and cold water) during the storage was investigated. Taste showed no difference in sample as compared to tap water treatment and chlorine treatment while cold water treatment produces better results. Kernel in 90°C hot water for 10 minutes reduced the initial bacterial population to $< 10^2$ /g and these kernels when stored at 10°C for 5 and 7h had bacterial load of 2×10^2 /g and 9×10^2 /g respectively. The Organoleptic quality of these treatment was also found to be acceptable.