

Integrated coconut processing unit for continuous removal of shell, testa, coconut water & dicing of coconut meat

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Project Objectives

- Design and development of coconut integrated production line machinery
 - Sorting and Grading machine
 - De-shelling cum paring machine with coconut water collection
 - Copra Paring machine
 - Coconut meat/copra cutting/dicing machine
- Performance evaluation of the developed machinery
- To workout the cost economics of the developed machinery.

Description

The coconut processing has been traditionally confined to copra production, oil extraction, manufacturer of dessicated coconut, coir and coir products. The diversification and value addition to coconut plays an important role for the coconut contribution to the international market. The contribution to the international market is insignificant even though, India is third largest producer. With the scope of improvement in the processing of the coconut, value addition and diversification of the coconut processing different improved and new machinery, products are to be developed, processed and marketed. Different products like whole Coconut meat ball, with testa and without testa, Copra without testa etc. can contribute the demand of the domestic and international market, and thereby make significant contribution in both national and international market. So to achieve the quality of the end product as desired, new, accurate and improved machinery is in need. The machinery available are either semi-automatic or manually operated, which are not consistent throughout. So, an integrated coconut processing line, with new and improved machinery, fully automatic can achieve the desired quality and consistency in the production of different products.