

Desiccated Coconut Powder Production Business

Description:

Desiccated Coconut Powder Production Business. Coconut Processing & Value Added Products from Coconut

Desiccated Coconut Powder is obtained by drying ground or shredded coconut kernel after the removal of brown tests. It finds extensive use in confectioneries, puddings and many other food preparations as a substitute to raw grated coconut. It is finely grated, dried, unsweetened form of coconut, obtained by drying shredded or ground kernel. It is used as a substitute to raw grated coconut in confectioneries, desserts like puddings, cookies, cakes, pastries, and other food preparations. Making Desiccated Coconut. Two main types: tall and dwarf.

Desiccated coconut is the product that is obtained by drying the granulated or shredded white meat of the fully mature coconut kernel, by means of a mechanical air drying. Coconut is known outside the tropics mainly through the popularity of desiccated coconut in cakes and chocolate bars. In fact according to industry experts there is excellent scope for production of coconut-based items such as desiccated coconut, coconut cream and coconut milk powder and packaged coconut tender water as a beverage.

For more details download PDF file

Keywords: #Desiccated_coconut_powder, #Automatic_Desiccated_coconut_powder_manufacturing_unit, Coconut_Based_Small_Scale_Industries_Projects, Coconut business ideas, Coconut By products, Coconut farming profit, #Coconut_Industry_in_India, Desiccated_coconut_powder_extraction_process, Desiccated coconut powder Manufacturing, #Desiccated coconut powder Production Business Plan, #Coconut Processing & Coconut Based Profitable Projects, Coconut Processing Business, Coconut processing industry, Coconut Process

Created At: 01 Nov, 2019