

THESIS ABSTRACTS  
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**Home Science**

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<b>Title</b>	-	<b>Utilization of defatted coconut meal for development of value added food products</b>
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<b>Abstract</b>	-	

Deoiled coconut meal can be obtained after extracting the oil from dried coconuts (copra). An attempt was made to develop various value added food products by incorporating deoiled coconut meal at different levels. Cookies, nankhatai, chikki, laddoo, dry chutneys and wet chutneys were the products developed. Control products were prepared without incorporating deoiled coconut meal whereas experimental products were developed with varying levels of deoiled coconut meal. Sensory evaluation, nutritional analysis and storage study was carried out for the value added products. Results showed that cookies, chikki and laddoo were highly acceptable at 50 per cent whereas nankhatai and dry chutneys were highly acceptable at 70 per cent level of incorporation of deoiled coconut meal. In wet chutneys, coconut and groundnut wet chutneys were most accepted at 80 per cent level of incorporation whereas, roasted bengal gram wet chutney was highly accepted at 70 per cent level. Incorporation of 50 to 80 per cent of deoiled coconut meal helped to increase protein, total minerals, calcium and iron in the developed products. The protein content was increased by 2.43 to 9.15 per cent, total minerals were increased by 0.55 to 3.83 per cent, calcium by 2.86 to 141.87 mg/100g and iron 7.63 to 35.45 mg/100g. Cookies and nankhatai can be stored up to 60 days whereas chikki and dry chutneys can be stored for about 30 days. Laddoo can be stored up to 9 days at room temperature. Wet chutneys can be stored for 4 days at refrigerator in air tight plastic container. It can be concluded that deoiled coconut meal can be utilized for development of value added food products. It can serve as a vehicle to enhance the nutrients such as protein, fiber, total minerals, calcium and especially iron content of the various food products.