How to make COCONUT CHIPS | Start Your Toasted Coconut Flake Venture Today!

The Central Plantation Crops Research Institute (CPCRI) has pioneered the development and commercialization of several innovative coconut products. Among these, coconut chips have emerged as a favorite among consumers due to their crispy texture and convenience as ready-to-eat snacks.

Making Coconut Chips

The process of crafting coconut chips involves a series of meticulous steps, commencing with the careful selection of freshly harvested coconuts aged between 9 to 10 months. Coconuts exceeding this maturity level, at over 10 months, tend to yield fibrous chips that are less desirable to consumers. Dehusking, the initial stage of chip production, can be executed manually or facilitated by mechanical dehuskers. Traditionally, dehusking involved manual removal using a chisel; however, the advent of coconut shell-removing machines has significantly enhanced efficiency in this regard.

Subsequent to dehusking, the external brown covering of the coconut kernel, known as testa, is typically removed to enhance the quality of high-value coconut products. While conventional methods employ peelers for this task, the process often results in kernel loss and proves cumbersome. To mitigate this, CPCRI has introduced a testa-removing machine, streamlining the process while preserving the kernel intact.

Once the testa is removed, the coconut kernel undergoes slicing to less than 1 mm thickness. Manual slicing, akin to using a potato slicer, has traditionally been employed, albeit time-consuming. In response, CPCRI has developed slicing

machines to expedite this process while ensuring precision.

More on Coconuts

Following slicing, the coconut is washed in hot water to deactivate enzymes before undergoing osmotic dehydration. The osmotic solution, comprising 1 kg sugar and 20 grams common salt dissolved in 1 liter of water, is sufficient for processing 1 kg of coconut slices. Flavorings, with Vanilla being a preferred choice, can be added as desired. The sugar syrup is recyclable for subsequent batches by supplementing with 150 grams of sugar and 5 grams of salt. The coconut slices are immersed in the prepared sugar syrup for an hour before undergoing osmotic dehydration.

Post-dehydration, the slices are spread on trays and placed in an electrical dryer for 5 to 6 hours at temperatures ranging from 60 to 70 degrees Celsius. Upon completion, the coconut chips are promptly packed into pouches made of metallized polyfilm or aluminum foil laminated with low-density polyethylene film to ensure a shelf life of 6 months.