



UTILIZING KOPYOR COCONUT WATER IN PROCESSING OF NATA DE KOPYOR USING DIFFERENT FERMENTATION TIME AND SUCROSE CONCENTRATION

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ABSTRACT – Propagation of kopyor coconut can only be done through in vitro culture. However, there are several obstacles that need to be addressed, namely: (a) relative low rate of seedling production; (b) non-utilization of materials like coconut meat and coconut water; (c) accumulation of waste like husk and shell. Clean technology development can be done to overcome these problems by converting every part of the coconut into high value products. Our work in this research tried to process kopyor coconut water into nata de kopyor. Kopyor coconut water is a mix of juice consisting of coconut water (liquid endosperm) and broken cell contents that come from the solid endosperm. Using different fermentation time (7, 10, and 13 days) and concentration of added sucrose (6, 8, and 10%), the kopyor coconut water was processed into nata de kopyor. The results showed that kopyor coconut water could be processed into nata de kopyor under the optimum condition of 6-8% sucrose and 7 days fermentation. It was yellow-white, chewy and acidic. Some nata de kopyor showed high content of total sugar, crude fiber, yield, but less acidic.

Keywords: in vitro culture, kopyor coconut, water processing, zero-waste technology



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