

QUALITY ANALYSIS OF COPRA DRIED AT DIFFERENT DRYING AIR TEMPERATURES

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ABSTRACT

Copra is one of the major traditional products processed from coconuts. Traditionally drying is done either using a kiln or under direct sun to reduce moisture content of the coconut meat which requires long drying period and also produces poor quality copra. Cabinet drying experiments were conducted to reduce the drying time by investigating the quality of copra at different drying air temperatures (60, 70, 80 and 90°C). Copra was dried from the initial moisture content of 52 % (w.b) to the required moisture content of 6.1 % (w.b). It produces 75 % milling copra grade 1 (MCG1) at 70 °C in 24 h. In open sun drying to reduce the moisture content of 52.3% (w.b.) to about 6.8 % it required 105 h with an average of 51 % MCG1.

KEYWORDS: Copra, Peroxide Value, Milling Copra, Sun Drying, Cabinet Dryer