CONTENT

		Page
	t of illustrations t of tables	xi xvii
Intr	oduction	1
1.	The coconut palm	3
1.	Origin and dispersal	3
	Present distribution	4
	Principal varieties	6
	Botanical features and requirements	12
	Utilization	18
2.	The coconut	24
	Characteristics	24
	Harvesting Storing and sessoning	28 31
	Storing and seasoning Transport	33
	Manual husking	33
	Mechanical husking	34
	Shelling	36
3.	Principles of copra drying	37
	General considerations on direct and indirect drying	41
4.	Methods of copra drying	49
	Sun drying	49
	Ball copra	51
	The Subrahmanyan process Direct driers	52 52
	Indirect driers	73
	Continuous indirect convection driers	79
5.	Copra conflagrations	104
	Kiln fires	104
	Storage fires	107
6.	Copra grading	110
7.	Copra storage and quality control	115
	Inspecting copra before storage	115
	Copra storage problems	118
	Storage Structures and stacking Pest control	119 120
8.	Utilization of coconut husk	124
٥.	Uses of husk in coconut fields	124
	Coir fibre	125
	Structure of coir fibre	125
	Processing of coir fibre	127
	A. Traditional and semimechanical methods	127
	B. Modern methods of coconut fibre extraction	134

	Coir fibre yields	137
	Curled fibre	137
	Rubberized coir	139
	Use of coir fibre	141
	Utilization of coir waste	142
	Coir fibre : production and trade	143
9.	Utilization of coconut shell	146
	Composition of coconut shell	147
	Coconut-shell charcoal	148
	Activated carbon Destructive distillation	153 155
	The market for coconut-shell charcoal	155
	Coconut-shell flour	156
	The market for coconut-shell flour	157
10.	Utilization of coconut water	159
	Composition of mature coconut water	159
	Uses of mature coconut water	161
	Coconut water as a growth medium	163
	Nata de coco	164
	Uses of coconut water for the production of protein foods	164
	Medicinal uses of coconut water	165
11.	Desiccated Coconut	167
	The manufacture of desiccated coconut	167
	Storage and keeping qualities	174
	Standard specifications	174
	Mechanization in the manufacture of desiccated coconut	175
	Microbial contamination of desiccated coconut Cuts and products of desiccated coconut	177 179
	Cuts and products of desiceated coconat	1//
12.	Other coconut food products	183
	Traditional food use	184
	Edible copra	185
	Coconut milk and related products	185
	Coconut protein	188
13.	Products from coconut palm sap	189
	Tapping the coconut palm	189
	Composition of coconut palm sap	190
	Toddy Arrack	190
	Coconut treacle and jaggery	190 190
	Coconut vinegar	190
14.	Extraction of oil and protein from fresh coconuts	193
17.	Major wet processes	194
	Minor wet processes Minor wet processes	200
	Other processes	203
	General observations on wet processes	204
15.	Coconut wood processing and utilization	211
	Character of the coconut palm stem	212
	Extraction and processing of the coconut palm	213
	Coconut wood products and by-products	216
Appe	endix 1. World production of coconuts	220
Appendix 2. World production of copra		225
Appe	endix 3. Draft code of hygienic practice for desiccated coconut	229

Appendix 4.	Draft Standard specifications for desiccated coconut	238
Appendix 5.	General specifications for desiccated coconut	240
Appendix 6.	Coconut equivalents and percentages	241
Appendix 7.	Organizations concerned with the development of the coconut industry	243
References		245