

INSTANT *BUKO* JUICE

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Product Description

“Buko” is the Filipino term for young, tender coconut. Instant *buko* juice is a powder concentrate made from *buko* meat and *buko* water. These main ingredients are mixed with Na-metabisulfite and vitamin E, homogenized, dried and milled into powder.

Materials

- 250 kg *Buko* kernel
- 250 kg *Buko* water
- 71 kg Refined sugar
- 500 g Na-metabisulfite
- 100 g Vitamin E

Container

- Glass jar
- Laminated plastic jar

Procedure

1. Select young, fresh nuts which are 6 – 8 months old. At this stage, the young meat has a delicate, naturally sweet flavor and a high amount of vitamin E content.
2. Soak the nuts in water mixed with commercial chlorine bleach (at the rate of 1 tsp per liter of water) for 30 minutes.
3. Scoop/ scrape the kernel taking care not to include the testa. The testa tends to turn black on standing and will discolor the product if not removed.
4. Mix the scraped kernel with the *buko* water
5. Measure the volume and add Na-metabisulfite and Vitamin E
6. Homogenize in waring blender
7. Adjust the solid contents to 20^o Bx with refined sugar. To get a less sweet produce, replace sugar with maltodextrin.
8. Heat to 70^oC for 15 minutes with constant stirring.
9. Pour into trays lined with plastic sheet and dry at 60^oC for 36 – 48 hours.
10. Recondition at room temperature
11. Mill into a fine powder
12. Pack in the desired container. Flush the package with nitrogen gas and seal immediately. Label.

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