

## **Development of Creamed Coconut Sauce (*Cocos nucifera*)**

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Coconut kernel is a rich source of carbohydrate, protein, lipid, dietary fibre, minerals and it imparts numerous health benefits. The present study was conducted to develop a creamed coconut based sauce. Seven sauce samples were prepared using different proportions of creamed coconut and chili powder in weight basis as the main ingredients (50:50, 60:40, 70:30, 80:20, 85:15, 90:10, 95:05). Other ingredients used were sugar, xanthan gum, cinnamon powder, water, salt, vinegar, pepper powder, onion and garlic. Based on the standard pH (4.9-6.2) and Brix value (higher than 22%) stipulated by the SLSI for coconut cream based products, samples containing creamed coconut and chili powder in proportions of 85:15, 90:10 and 95:05 were selected for sensory evaluation. These samples were evaluated for appearance, texture, taste, odor and overall acceptability by 30 untrained panelists. Sensory data were analyzed by Friedman non-parametric test ( $p < 0.05$ ). Brix and pH values of the selected sample were measured and its proximate composition was analyzed using standard AOAC procedures. Its rancidity was measured as peroxide value over a period of 48 days. The sample containing 90% creamed coconut and 10% chili powder and received the highest overall acceptability. Therefore, it was selected as the best product. Brix and pH values of the selected sample were  $35.7 \pm 0.1$  and  $4.93 \pm 0.01$  respectively and its carbohydrate, protein, sugar, total fat and moisture contents (percent by mass) were  $20.8 \pm 0.1$ ,  $5.0 \pm 0.2$ ,  $9.7 \pm 0.15$ ,  $34.9 \pm 0.3$ , and  $26.29 \pm 0.02$  respectively. Further it contained  $417.3 \text{ kcal/100 g}$  of energy. Peroxide value of the selected sample after 48 days remained low ( $14.8 \text{ meq Kg}^{-1}$ ) indicating its storage stability. Shelf stable coconut cream based sauce with high consume acceptance can be prepared by using 90% of coconut cream and 10% of chili powder as the main ingredients.

*Keywords:* Chili powder, Creamed coconut, Sauce