

Title Quality changes of burnt aromatic coconut during 28-day storage in different packages
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Abstract

The shelf-life of unwrapped, film-wrapped and vacuum-packed burnt aromatic coconut was studied at 5 ± 1 °C and 80–90% relative humidity. Regardless of the packaging treatments, weight loss of whole burnt coconut increased with storage time. Transmittance and lightness (L^*) values of coconut water decreased ($P<0.05$) with longer storage time. The pH of coconut water and coconut meat from the vacuum-packed treatment decreased as storage time increased. Sensory analysis showed that, for all treatments, the yellowness intensity of coconut water increased whereas its transparency decreased with time. The sourness intensity of vacuum-packed coconut water increased on later days of storage. Only the film-wrapped coconut, having the shortest shelf-life, had mold on its shell and husk at the end of storage. This study showed that the unwrapped, film-wrapped and vacuum-packed burnt coconuts could be stored for up to 14, 18 and 28 days, respectively, under the conditions used in this study.