

FATE OF ACIDITY AND ALCOHOL DURING FERMENTATION OF SALALAH AND SRI LANKA COCONUT WATER

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ABSTRACT

The aim of the present research is to observe the changes in pH, acidity, and ethanol content during the storage of water from Salalah and Sri Lanka cultivar coconuts in the presence and absence of dry yeast. Coconut water from Salalah and Sri Lanka cultivars were subjected to aerobic fermentation in shaker flasks at room temperature of 25 ± 2 °C and 50 rpm for 28 days. pH, acidity and ethanol content were observed every 7 days. pH decreased while acidity and ethanol content increased with increase in fermentation time. Finally, Salalah coconut water was found to be suitable for use as a fermented energy drink than Sri Lanka coconut water grown in Salalah, Oman.

Keywords: Coconut water, Fermentation, Acidity, pH, Ethanol.