

(54) Title of the invention : Development of Pulp Extraction Mechanism from the Underutilized Byproduct of Tender Coconut (COCO BIZ)

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## (57) Abstract :

The tender usage is increasing every year enormously due to its mineral and nutrients content even though a lot of ready-to-use drinks are available in the market. Nowadays due to the increase in the number of fitness freaks in the cities every day around 2.50 lakh to 3.00 lakh tender coconuts are sold daily. Technology development had resulted in various by-products from coconut, giving considerable added value to the farmers and vendors. One of the underutilized coconut parts is tender coconut pulp. Most of the tender coconut pulp is unused and discarded in the environment, especially those from vendors and the coconut oil industry. The main objective of our proposal is to extract the wasted pulp after drinking coconut water and convert it into useful products like coconut milk, coconut syrup, coconut jelly, and coconut ice-creams, etc. The present innovation, development of Pulp Extraction Technology from the Underutilized Byproduct of Tender Coconut (COCO BIZ) an automatic tender coconut pulp and water extraction machine is integrated with Automatic coconut water extraction unit (1) to extract the water (2) from tender coconut automatically; cutting unit (3) consists of an electric cutter which cuts the coconut into two equal parts, scanning unit (4) mainly used to capture the images of pulp inside the coconut, classification unit (5) is to decide whether it is a lenient or a dense pulp, scraping unit consist of the lenient scraper (6) is a simple stainless steel coconut pulp removal tool and slices the coconut into small parts. The dense scraper (8) is a stainless steel blade that cuts the dense coconut pulp into simple flakes and pulp storage unit consist two stainless steel containers at a temperature of 0oC to -18oC to avoid change in the nature of lenient (7) and dense pulp (9) from tender coconut. The model and approach are described in detail with the help of the figure. Figure 1 represents the overall structure of COCO BIZ (Automatic Tender coconut pulp and water extraction machine).

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