

MODULE 4

PASTEURIZED COCONUT MILK

TOOLS/INGREDIENTS:

1 KG GRATED COCONUT
3 CUPS WARMED WATER
STERILIZED BOTTLE
STAINLESS STOCK POT
THERMOMETER
STAINLESS LADDLE
LIQUID MEASURING CUP
WEIGHING SCALE
STAINLESS MIXING BOWL

In the pasteurization process, the milk is heated to pasteurization temperature of between 72 and 75 °C for 20 min. The pasteurized coconut milk has a shelf-life of not more than 5 days at 4 °C. The deposit formation on the heat exchanger surfaces in this case is called coconut milk fouling.