

## "CHEMICALLY PROCESSED COCONUT SUGAR"

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### **COCONUT SUGAR & SYRUP ANALYSIS - The Standard Processed In Indonesia**

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Fresh sap, sap syrup and coconut sugar samples were obtained from the coconut plantation and coconut sugar processor in Java, Indonesia. The samples were taken at random after morning and afternoon tapping, and then processed into sap syrup (75 Brix) and coconut sugar. **Chemical preservatives of sodium metabisulphite (metabisulfite) or limestone (Ca(OH)<sub>2</sub>) solution of 1000 ppm concentration was added as preservative during the processing of fresh sap into syrup and coconut sugar.** Reference: <http://psasir.upm.edu.my/799/1/45-49.pdf>

As mentioned above, collection of coconut nectar or sap is every after morning and afternoon or only twice a day (every 12 hours). At this length of time the coconut nectar/sap is already sour/vinegar or acidity Ph Value, and cannot be granulated anymore into sugar. However with the help of "CHEMICAL" called METABISULPHITE (metabisulfite) as Preservatives, it can now be granulated but the coconut sugar has darker color, noticeable different flavor & aroma, light to medium sour taste & odor and in can affect the Glycemic index.

"CHEMICAL FREE and 100% NATURAL GRANULATED COCONUT SUGAR" - is only obtain through collecting of coconut nectar/sap in every 5 hours round the clock and it's only the way to make granulated coconut sugar without "CHEMICAL PRESERVATIVES OR ADDITIVES"

### WHAT IS SODIUM METABISULPHITE (metabisulfite)

It is used as a preservative and antioxidant in food and is also known as E223. It may cause allergic reactions in those who are sensitive to sulfites, including respiratory reactions in asthmatics, anaphylaxis and other allergic reactions in sensitive individuals.

### SODIUM METABISULPHITE (metabisulfite) for Sanitization / Cleaning agent

It is commonly used in home brewing and winemaking to sanitize equipment. It is used as a cleaning agent for potable water reverse osmosis membranes in desalination systems. It is also used to remove chloramine from drinking water after treatment.

Reference: [http://en.wikipedia.org/wiki/Sodium\\_metabisulfite](http://en.wikipedia.org/wiki/Sodium_metabisulfite)