

Abstract

Sweet toddy is the phloem sap of coconut tree (*Cocos nusifera*), with the composition of 16.5g/100ml of Sucrose, 17.5g/100ml of Total Solids, 0.4 g/100ml Ash, & 0.6g/100ml of Protein, etc. The physical characters of freshly gathered sweet toddy are, whitish in colour with sweet taste and pleasant odour. The responsible flavour components of toddy are, alcohols, glycerols, aldehydes, ketones, amino acids, proteins, carboxylic acids, dissolved gasses etc.

There are few toddy manufacturers in Sri Lanka, but their manufacturing process is not streamlined in scientific manner. Therefore the product efficiency and the quality are inconsistent. This is the effort of looking at toddy manufacturing process scientifically and, to check whether the sweet toddy could be able to ferment by brewing yeast.

Malt is the major source of starch, part of which can be supplemented by another carbohydrate source known as adjunct. Considering the cost aspects as well as the availability and composition of sweet toddy, this study was aimed to explore the feasibility of using toddy as brewing adjunct.

The key quality parameters of sweet toddy were tested, before, during and after fermentation, using beer analyzer and spectrophotometer mainly. The sensory evaluations of the final products were done by internationally validated tasters.

There was high H₂S production during fermentation, but the flavour was smoother with a pleasant odour than marketed toddy. High sweetness was resulted in toddy, fermented by brewing yeast than, that was done by wild yeast.

Brewing toddy in controlled conditions, result more smooth flavour and pleasant odour. Even sweet toddy can be fermented by brewing yeast but a complete fermentation was not performed. Moreover, Sweet toddy is an ideal adjunct for Lion Stout.--

It is also expected to conduct a shelf life evaluation further.