

ABSTRACT

Coconut (*Cocos nucifera*) belongs to the family palmaceae. Sri Lanka has high export potential of young coconuts to the overseas markets. The major problem observed bottling of coconut water during ambient temperature storage, was deicolouration or browning of water and flavour also changed.

This study was conducted to preparing a Ready to Serve Natural Beverage from young coconut water, preventing browning/ discolouration reaction and enhancing flavour.

Different concentration of sugars were mixed to enhance the flavour and to take overall flavourability of every samples to become equally.

The browning reaction of coconut water has been prevented by adding lime-juice as an antioxidant. Further this antioxidant has prevented the formation of pink colouration.

Product can be kept at 2 months maintaining the quality of beverage, reducing the pH of samples up to 4.0 and adding KMS (70 ppm) as a preservative.

Ready to serve natural beverage with different formulations were subjected to sensory survey to identify a suitable formula. All the formulations were not varying significantly for overall acceptability. According to the sensory results, formulations (119) is the best sample for consumer preference. Identifying the problems and developing the process this product can be used for further developments.