

UNIVERSITI TEKNOLOGI MARA

**DEVELOPMENT OF A PROTOTYPE COCONUT
MILK EXTRACTOR MACHINE**

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ABSTRACT

Coconut milk is highly demanded especially by household users and kitchen staff in order to cook a certain recipe that requires the ingredient. There are some need to obtain the fastest way of extracting coconut milk freshly from the coconut. The existing traditional way of extracting coconut milk involves various processes such as shredding, grating and squeezing. It seems that, this method is time and energy consuming. I have fabricated a Coconut Milk Extractor Machine to help solving those issues. Household users and kitchen staff will stop using the old-fashioned tools such as knife, grater and containers to extract coconut milk like they used to. The making of this machine has many advantages to any kind of people. Hawker stall can gain benefit using this machine. This is because this machine can provide mechanical mechanisms on smoothen the extraction of coconut milk without having the user to touch the coconuts filling, small in size, and can be readily moved from one location to another. These will help user on obtaining high quality of coconut milk and assist users to preserve their energy on working too much to acquire coconut milk.

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CHAPTER ONE

INTRODUCTION

1.1 Background of Study

In the old era, people gaining coconut milk have been using the traditional method to extract volume which requires many sets of tools like knife, grater and containers. This is because the method involves many processes such as shredding, grating, and squeezing out the coconut milk. In some cases, hawker stalls might need to be done earlier using the early method in their house before opening for business at the night market.

The current method that has been used now is people can make coconut milk at home from scratch. Firstly, take a fresh mature coconut and break it open. Collect the water in a glass and grate the white flesh with a hand grater. In India, they also have a manual grater which has a seat and is used traditionally. Right now, white meat is grated with a hand-held grater. Then, take the coconut grating in a blender jar. Add 1 cup water and blend till the coconut is ground well for a couple of minutes. Thirdly, pour the contents in a bowl or pan lined with a thin muslin or fine strainer. The coconut milk will be strained. Press with a spoon on the coconut shreds so that all the milk is strained away. The results will be the thick coconut milk or the 1st extract. People would use these methods to cook into a rice making it more fat texture. The coconut white meat strain again by putting back in the blender. Add 1 to 1.5 cups water and blend again. Again, strain the content in a different bowl or pan using the same strainer or muslin. Press with a spoon on the shreds again. These is the Thin coconut milk or the 2nd extract. So now the freshly made coconut milk that can be used in cooking or baking. Survey has been done, resulting in people acknowledging that the method of obtaining one liter of coconut milk is tough.

Therefore, analysis which led to the innovation of the Coconut Milk Extractor Machine was fabricated. Thus, will have a huge positive impact on the mass production of coconut milk to extract highly fresh coconut milk and will require less energy and time for daily life supply and businesses. With some references from past research, the machine will be able to extract coconut milk with safe hygiene.