

# PRODUCING BAKERY PRODUCT BY USING COCONUT FLOUR DERIVED FROM COCONUT HUSKS

## Abstract:

There are a lot of grated coconuts discarded from the coconut milk factory. Coconut husk is high in fiber and contain a lot of nutrients. Looking at it potential and benefits to health, a research has been conducted to create new flour from coconut husk. Therefore, objective of this study are produce flour from coconut husk and produce bakery product by using the coconut flour, determine the acceptance level of respondents towards the bakery product that made from coconut flour and to determine the nutritive value of cupcakes. Hedonic Scale was use as the quantitative instrument. A number of 30 respondents were selected randomly. Descriptive analysis was use to analyse the data collected by using the SPSS version 19. Result shows that the acceptance level of respondent towards the coconut flour is positive.

Keyword: Coconut husk, Hedonic scale

IP no: nil

## Finding:

Nutrition facts about Double Coco cupcakes				
CHARACTERISTICS	MEAN VALUE			INTERPRETA TION
TASTE	3.55			MEDIUM
SMELL	3.60			MEDIUM
TEXTURE	3.00			MEDIUM
COLOUR	3.50			MEDIUM
ATTRACTION	TEST PARAMETER	UNIT	RESULT	MEDIUM
	MOISTURE	g/100g	34.8	
	CRUDE ASH	g/100g	2.1	
	TOTOAL FAT CONTENT	g/100g	33.0	
	CRUDE PROTEIN CONTENT	g/100g	8.81	
	TOTAL CARBOHYDRATE	g/100g	21.3	
	ENERGY CONTENT	kcal/100g	417	
	3.65			
OVERALL MEAN	3.46			MEDIUM
Overall mean for respondents' acceptance towards Amblica Soap is 3.46 which means it is accepted at medium level.				

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Suggestion for future work:

Based on the weaknesses, some improvements and improvements need to be taken into account to ensure the mass volume of flour production in optimum quality. Methods of drying and grinding need to be critically controlled to ensure standard quality of the flour produced and the cupcakes baked.

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Picture related to project as shown above.

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## DOUBLE CHOCOLATE GRAIN-FREE CUPCAKES

INGREDIENTS: COCONUT FLOUR, EGGS, HONEY,  
COCOA POWDER, VANILLA EXTRACT, BAKING  
SODA, SALT, KRIMWELL AND EMULCO CAPPUCINO

*Bon Appetit!*



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## PRODUCING CUPCAKES BY USING COCONUT FLOUR DERIVED FROM COCONUT HUSKS

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### INTRODUCTION

Malaysia is rich with many types of fruit such as banana, rambutan, jackfruit, durian and also coconut. Coconut is known for its great versatility as seen in the many domestic commercial and industrial uses of its different parts. From the coconut, we can produce coconut milk, coconut water, coconut meat and many more. From our discussion, we decide to make used of the coconut husk and turn into flour. The coconut flour can be produce into cupcakes (Haden, 2009)

### PROBLEM STATEMENT

Nowadays, there are a lot of wastages of grated coconut that has been used from the coconut. While it is discarded, they can be put to make variety of used (Andrew, 2014)

### NUTRITION FACTS

#### NUTRITION FACTS

Moisture	34.8g
Crude Ash	2.1g
Fat Content	33.0g
Protein Content	8.81g
Carbohydrate	21.3g
Energy Content	417kcal

### RECIPE

For frosting  
1 cup Krimwell  
1 tsp emulco  
Capuccino  
1/3 castor sugar

1/2 cup Coconut Flour  
1/2 cocoa powder  
1/4 tsp salt  
1/4 tsp baking soda  
4 large eggs  
1/2 cup oil  
1/3 cup honey

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