Claims:

1. A process of producing edible coconut products, the process comprising:

introducing desiccated coconut into a grinding apparatus;

grinding the desiccated coconut in the grinding apparatus to obtain a first coconut concentrate;

introducing the first coconut concentrate into a high speed cutting machine to further process the first coconut concentrate to obtain a second coconut concentrate; and

subjecting the second coconut concentrate to centrifugation in a basket centrifuge at a speed of 500 to 3,000 rpm for a predetermined period of time to obtain a coconut product and a filtrate consisting of cloudy coconut oil.

2. The process according to claim 1, wherein the second coconut concentrate is centrifuged in the basket centrifuge for 30 to 150 minutes to obtain the coconut product and the filtrate consisting of cloudy coconut oil.

3. The process according to claim 2, wherein the coconut product is coconut flour.

4. The process according to claim 3, wherein the coconut flour comprises 60 to 90% by weight of coconut fiber, based on the total weight of the coconut flour.

5. The process according to claim 4, wherein the coconut flour having an average particle size of 5 to 400 microns, preferably 10 to 200 microns, and more preferably 10 to 65 microns.

6. The process according to claim 4, wherein the coconut flour having a fat content of 10 to 40% by weight, based on the total weight of the coconut flour.

7. The process according to claim 1, wherein the second coconut concentrate is centrifuged in the basket centrifuge for 3 to 10 minutes to obtain the coconut product and the filtrate consisting of cloudy coconut oil.

8. The process according to claim 7, wherein the coconut product is a third coconut concentrate.

9. The process according to claim 7 or 8, further comprising:

subjecting the coconut product or the third coconut concentrate to further processing in the high speed cutting machine to obtain a second coconut product, wherein the second coconut product is a spreadable coconut butter.

10. The process according to claim 9, wherein the spreadable coconut butter having a fat content of 45 to 55% by weight, based on the total weight of the spreadable coconut butter, and an average particle size of 5 to 300 microns, preferably 10 to 150 microns, and more preferably 10 to 60 microns.

11. The process according to claim 10, wherein the spreadable coconut butter comprises 45 to 55% by weight of coconut fiber, based on the total weight of the spreadable coconut butter.

12. The process according to claim 9, further comprising:

storing the spreadable coconut butter in a table-top warming cabinet at a temperature of 26°C and above for regular consumption.

13. The process according to claim 2 or 7, further comprising:

passing the cloudy coconut oil through the high speed cutting machine to obtain a third coconut product, wherein the third coconut product is a concentrated coconut milk.

14. The process according to claim 13, wherein the concentrated coconut milk having a fat content of 85 to 95% by weight, based on the total weight of the concentrated coconut milk, and an average particle size of 5 to 200 microns, preferably 10 to 100 microns, and preferably 10 to 50 microns.

15. The process according to claim 14, wherein the concentrated coconut milk comprises 5 to 15% by weight of coconut fiber, based on the total weight of the concentrated coconut milk.

16. The process according to claim 13, further comprising:

storing the concentrated coconut milk in a table-top warming cabinet at a temperature of 26°C and above for regular consumption.

17. The process according to claim 1, wherein the desiccated coconut having a moisture content of 0.5 to 2.5% and a fat content of more than 60% by weight, based on the total weight of the desiccated coconut.

18. The process according to claim 1, wherein the basket centrifuge comprises a perforated basket lined with a filter cloth, with the filter cloth having perforations of 40 to 200 microns.

19. The process according to claim 1, wherein the first coconut concentrate is further processed in the high speed cutting machine to obtain the second coconut concentrate having an average particle size of 1 to 400 microns.