PATENT SPECIFICATION

664,320

Date of Application and filing Complete Specification Sept. 22, 1949.

No. 24404/49.

Complete Specification Published Jan. 2, 1952.

Index at acceptance:—Class 49, D1a.

COMPLETE SPECIFICATION

An Improved Process for Chilling Coconuts to Solidify and Preserve their Contents

I, YEO NOY SENG, of 6A, Change Alley, Singapore, of Chinese Nationality, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to a chilling treatment for coconuts for the purpose of rendering their liquid contents and flesh more palatable and of preserving them.

In accordance with the invention coconuts after removal of the greater part of the husk from the shell ~~and~~ are held at a low temperature until their liquid contents have solidified. The coconuts so treated may be held at a low temperature until required or opened and eaten while their liquid contents i.e. the so-called milk are still solid, or after they have again melted.

In carrying the invention into effect it is preferred to use freshly gathered coconuts taken from trees grown close to the sea-shore and to use coconuts from 25 to 30 days old so that good consistency and palatability of the liquid contents is ensured.

In the de-husking step about 1.25 to 1.75 inches of husk are removed leaving a thin layer of husk not more than $^3/_{16}$—$^1/_4$ inches thick. De-husking is preferably carried out by using a sharp knife to leave a smooth flat surface.

After de-husking the coconuts are placed in tanks and covered with water. Preferably tanks dimensioned to hold two coconuts side by side in columns of about 15 high may be employed. The tanks packed with coconuts immersed in water are then put into a freezing plant and allowed to cool for at least 20 hours at a temperature of not more than 15° F. They may be stored indefinitely at this temperature or removed and cut open when their liquid contents may be eaten with a spoon or allowed to melt and taken as a beverage through a straw. The flesh of the coconut may also be eaten with a spoon.

I am aware that in "Quick Frozen Foods" June 1944, Vol. 6, No. 11, page 29 and April 1945, Vol. 7, No. 9, page 50, coconuts are listed among foods which have been frozen, either commercially or experimentally.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A process for rendering the liquid contents and flesh of coconuts more palatable and for preserving them, in which process the coconut after removal of the greater part of the husk from the shell is held at low temperature until the liquid contents have solidified.

2. Process as claimed in claim 1 in which the coconuts have all but a layer not exceeding $^1/_4$ inch in thickness of their husk removed and are held for at least 20 hours at a temperature below 15° F.

3. Coconuts when treated by a process as claimed in claim 1 or claim 2.

Dated this 22nd day of September, 1949.

For the Applicant:
GILL, JENNINGS & EVERY,
Chartered Patent Agents,
51/52, Chancery Lane, London, W.C.2.

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[*Price 2/-*]

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