

A B S T R A C T

To determine weight loss of spices during food processing in curry powder, chillie powder, turmeric powder and to introduce ~~dry~~ drying, ~~clean~~ cleaning, ~~grind~~ grinding, ~~pack~~ packeting these products.

Copra -

Identification % of edible grade copra and industrial grade copra, ~~extrac~~ extraction of coconut oil by chemical and mechanical methods, ~~and~~ Unit ~~expler~~ expller maching and Roast down machine.

Testing methods-

Detemination of moisture content, ~~Moud~~ Moud cups, Oil content, ~~colou~~ colour, ~~free~~ free fatty acid and acid value in copra.

Coffee-

~~beverages~~ Coffee. arabica and Coffee robusta are the major ~~spices~~ cultivated in Sri Lanka.

Back ground information-

A study of harvesting, washing, pulping, removal of mucilage, drying, roasting, grinding, packeting. of coffee.

The influence ^{of} roasting on coffee beans .

Testing method-

~~Water~~ Water soluble matter of ground coffee, detemination of P^H , bulk density, weight losses during the ~~processing~~ providing of coffee was studied.

Milk processing-

Hand milking is the most popular method of milking. That can be done in full hand milking, ~~knuckling~~ ~~and~~ ~~stripping~~ ~~and~~ stripping. Chemical composition of milk. Curd P^H and acidity .