



COCONUT SAP SUGAR INDUSTRY

In the Philippines

Deputy Administrator
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Philippine Coconut Authority



An Inspiring Gandhi's Vision

The juice of the coconut tree can be transformed into a sugar as soft as honey.

"Local populations can easily turn the nectar into coconut blossom sugar. It is a way to solve the world's poverty. It is also an antidote against misery"

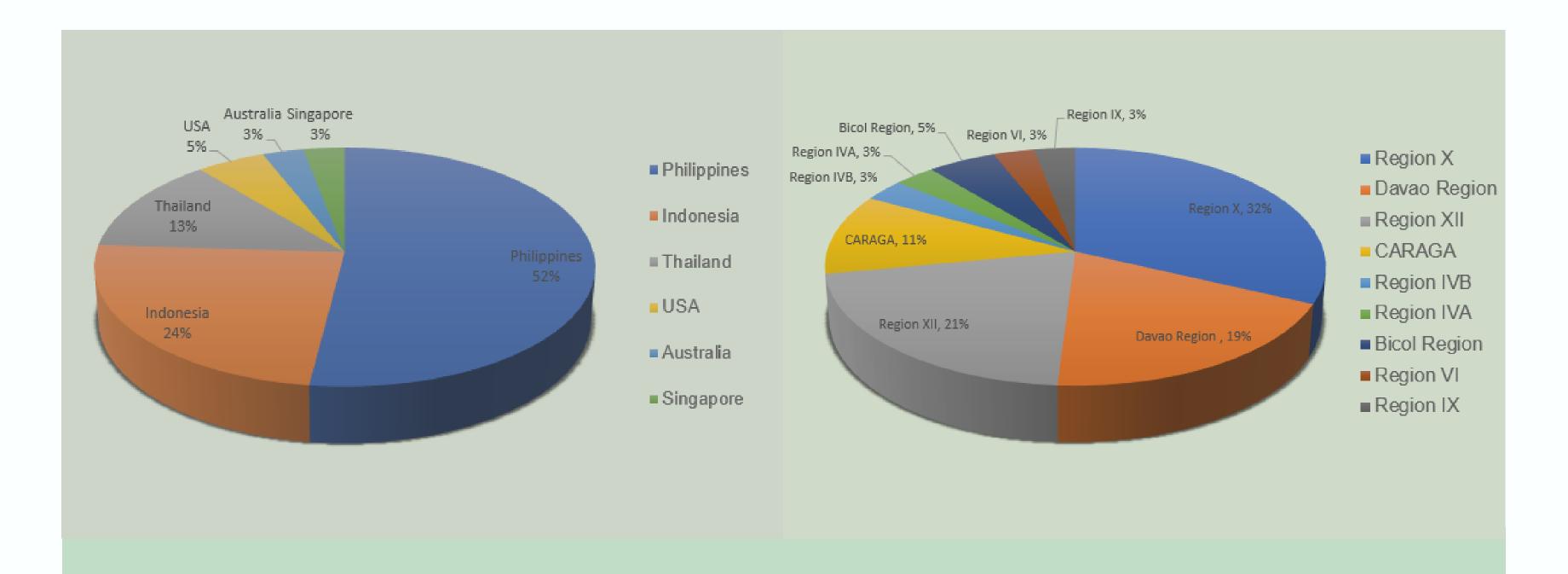
-Mohan das K. Gandhi

Mahatma Gandhi largely experimented with food. A 40-50g of coconut blossom sugar is included in his diet.

Outline of the Presentation

- Importance of the Coconut Sap
 Sugar Industry (Local and Global)
- Technology Description
- Production Status
- Process Technology
- Agribusiness Opportunities
- Key Players
- Feasibility Study
- Supply Value Chain of the Industry
- Industry Projections
- Way Forward





GLOBAL INDUSTRY SITUATION

LOCAL INDUSTRY SITUATION

COCO SAP SUGAR: Its Importance

Market Opportunities

There is an increasing demand for coco sap sugar due to rising health consciousness of consumers worldwide.

Social

- Immediate source of farm income
- Job generation and skills development

Financial

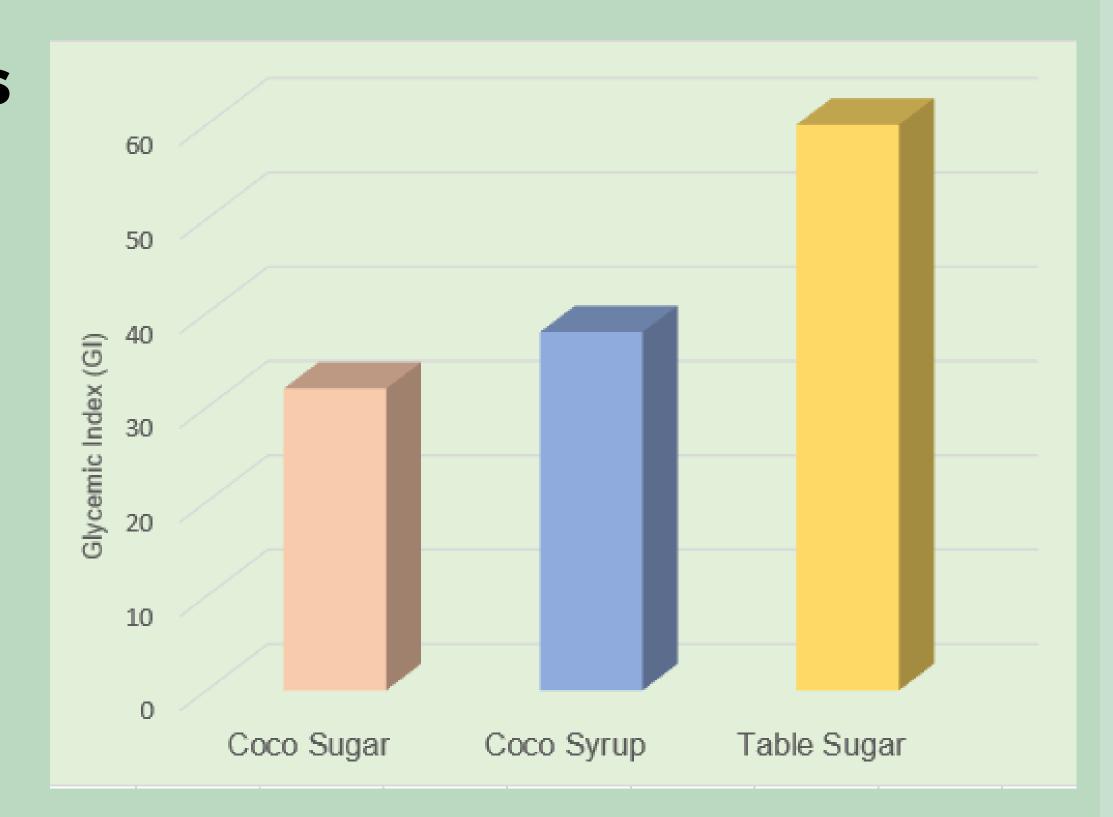
- Export winner in the niche market
- Economically viable for MSMEs

Nutritional

- Natural and healthy product
- Good for diabetics (low GI 35)

Comparative Gl's of Sugar

Glycemic
Index (GI)
below 55 is
considered
low



The technology for Rural Communities



Simple and farmbased product technology



Low-cost equipment requirement



Generates rural jobs and immediate source of income

Basic Technical Considerations



Critical Points

Sap Collection

< pH 6

> 5 hrs



Sugar Processing

120° Centigrade

3-5 hrs



Packaging / Shelf Life

Water (OActivity.5-0.8%)

Film Permeability (0.0468 gH2O/day m2 mmHg)

The Promising Product



- C oconut sap based product
- O ffers health benefits
- C ompetitive in the global market
- O rganic product
- S weetener for diabetics
- A to Z natural nutrients
- P ure and preservative free
- S olid form of Coco Sap
- U nique invert sugar
- G lycemic index is low (35)
- A cceptable taste
- R egulates blood sugar

A Healthy Product...

NUTRIENT CONTENTS

Element	Value	Element	Value
Nitrogen (N), %	0.292	Chloride (Cl), mg/100g	505.7
Phosphorus (P), mg/100g	68.7	Boron (B), mg/100g	0.625
Potassium (K), mg/100g	1044.6	Iron (Fe), mg/kg	9.8
Calcium (Ca), mg/100g	0.006	Zinc (Zn), mg/kg	2.8
Magnesium (Mg), mg/100g	0.027	Copper (Cu), mg/kg	3.0
Sodium (Na), mg/100g	0.057	Manganese (Mn), mg/kg	1.3
Sulfur (S), mg/100g	12.2	Ash (%)	4.752





BASIC REQUIREMENTS

Cost of Production

Tapping

Processing



Product Quality

Standards

Regulatory

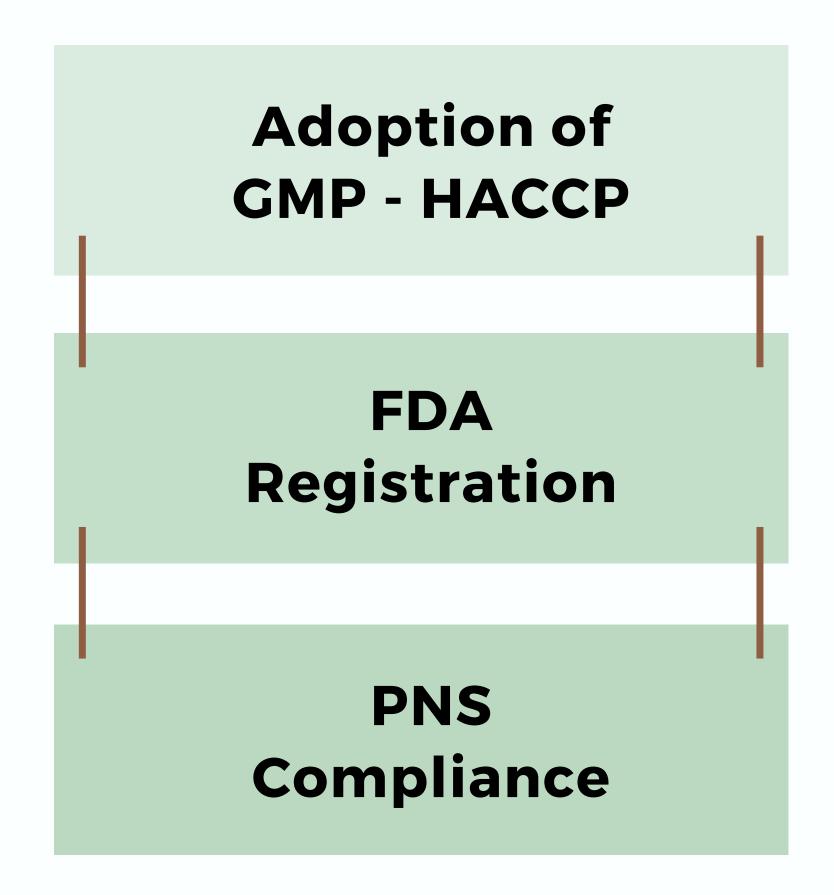


Marketing Strategy

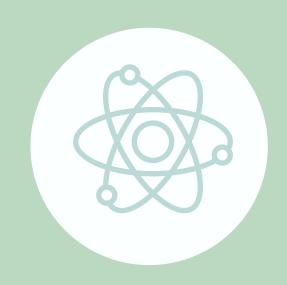
Packaging

Promotion

Networks



Philippine National Standards (PNS)



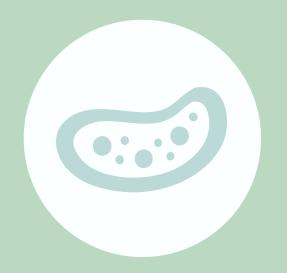
Physical

- Color : light yellow
- Odor:sweet nutty
- Taste: sweet



Chemical

- Water Activity :0.5% 0.8%
- Glucose: 2 3 %
- Fructose: 1 4%
- Sucrose: 78 89%

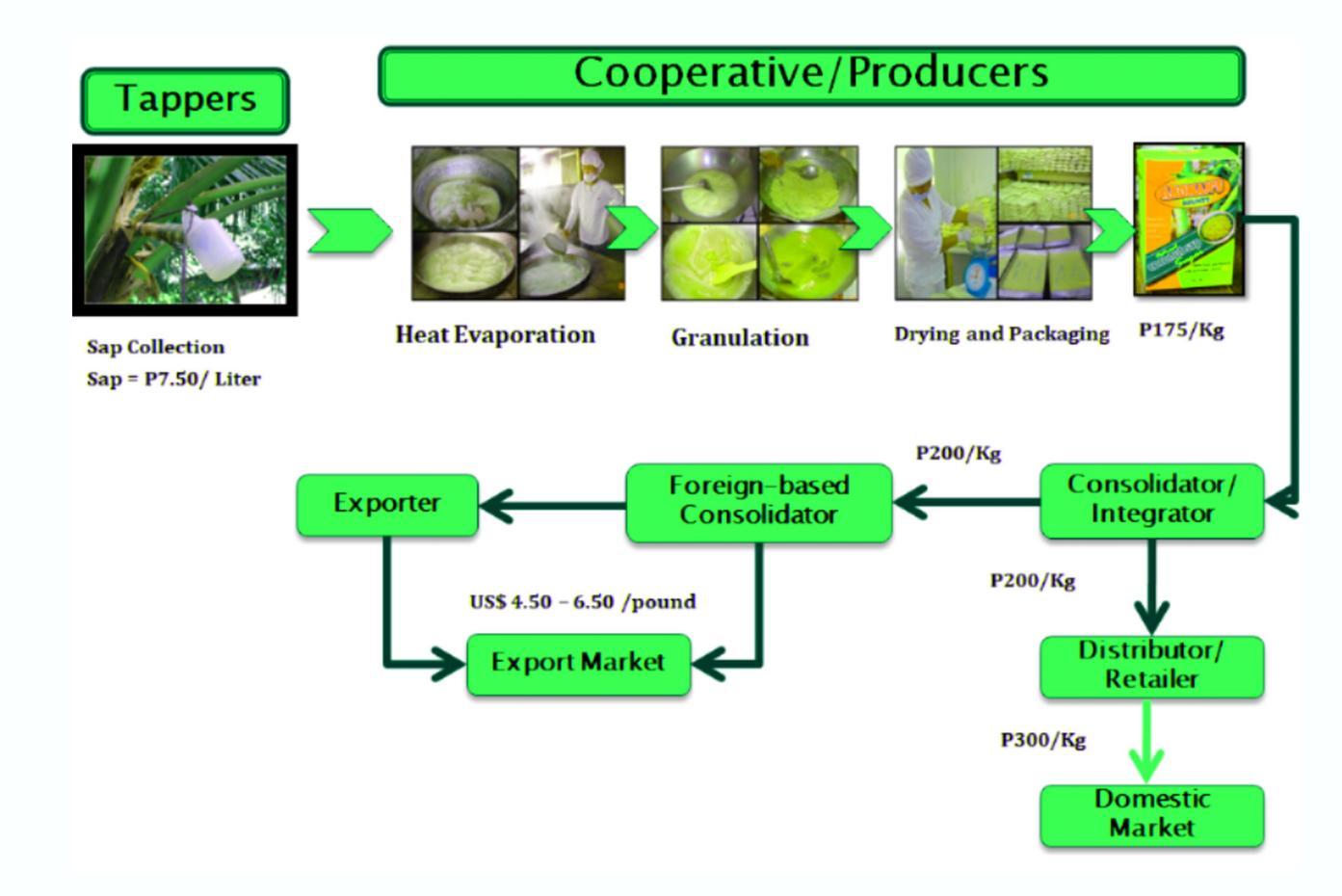


Microbial

- Salmonella : Negative
- E. Coli : Negative
- Coliform Count:
 - < 10cfu/g
- Mold/Yeast:<10cfu/g

alabat Julan COCONUT SAP DELIGHTS SUGARINDUSTRY SCENARIOINTHE PHILIPPINES

The Supply - Value Chain



COST BENEFIT ANALYSIS

Initial Investment

PhP 110,000 **Operating Cost**

PhP 660,000 **Ave. Annual Sales**

Php 957,825

Net Present Value

PhP 1,279,337 Internal Rate of Return

20.7%

Payback Period

1 year

Brands in the Market

- Azucar Organics
- Benevita
- Donabel
- Coco Glow
- Coco Natura
- Coco Wonder
- Aroman's Bounty
- Coco Princess
- Suchero
- Sweet Life
- Quezon's Best
- Alabat Island Delights



COCONUT SUGAR















AVE. MONTHLY PRODUCTION AND EXPORT DESTINATION

PRODUCERS	QUANTITY (TONS)	DESTINATION	
GEES ORGANIC COCO SUGAR	12-15	USA	
TREE LIFE	8-10	GERMANY, CANADA, EUROPE	
SUCHERO	8-10	EUROPE	
SPYTHE GLOBAL	8-10	USA	
AROMAN WOMEN'S COCO SUGAR PROD	2-5	USA	
BENIVELLE	2-5	JAPAN	
SWEET PAL	2-5	GERMANY	
PCA-ZRC	2-5	USA	
LAO INTEGR. FARM	2-5	CANADA	
ALABAT ISLAND	0.5	JAPAN	
QUEZON'S BEST	4	JAPAN, MIDDLE EAST	

Prospects

- Increasing number of diabetic people as possible users of the product
- Growing interests of consumers on natural and healthy products in the local and global market
- Shift of consumers' interest on organic and natural product
- Development of quality and competitive product
- Increasing demand and growing interest of the business sectors in the export and domestic scenario



Statistics of Diabetes

PREVALENCE

In 2018, 34.2 million Americans or 10.5% of the population, had diabetes.

NEW CASES

1.5 million Americans are diagnosed with diabetes every year.

UNDIAGNOSED

Out of the 34.2 million, 26.8M (79%) were diagnosed and 7.3M (21%) were undiagnosed.

PREDIABETES

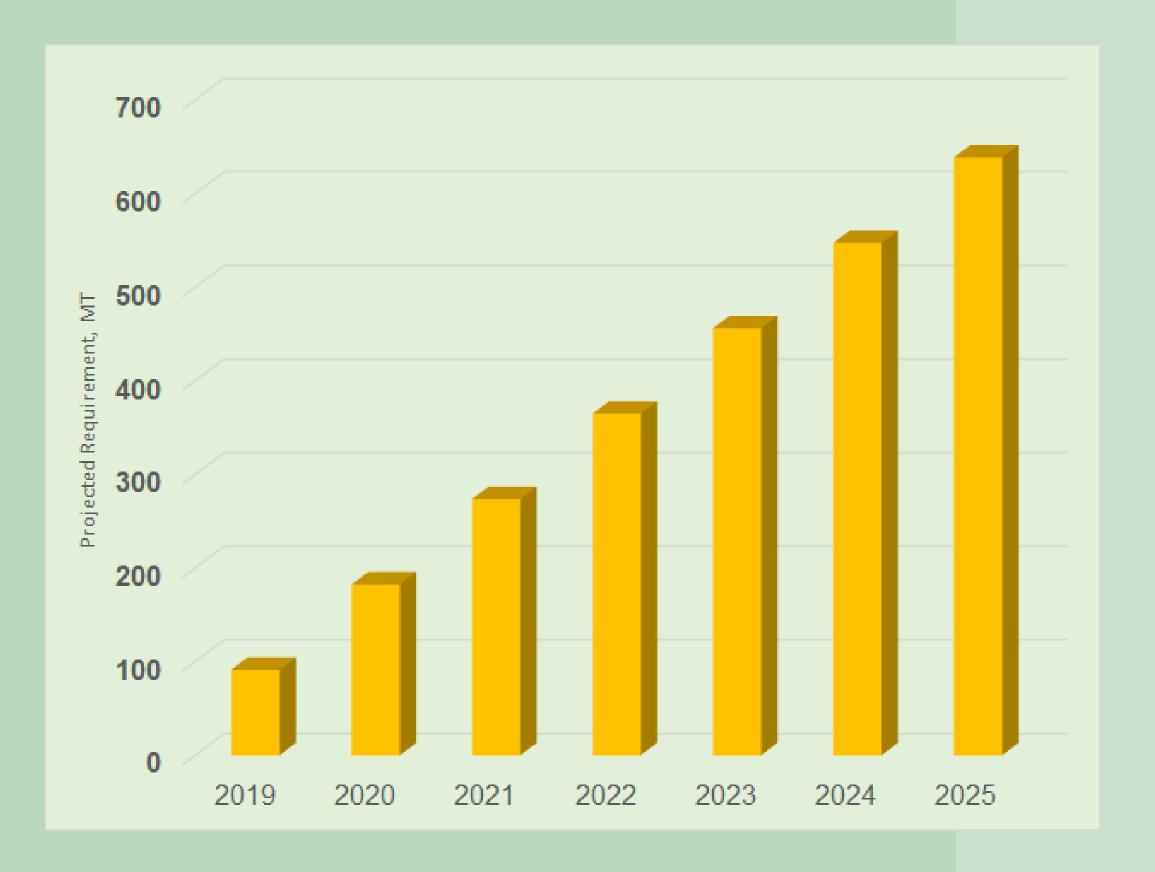
In 2015, 88 million Americans age 18 and older had prediabetes.



Projected Requirement for Alternative Sweetener

Assumptions:

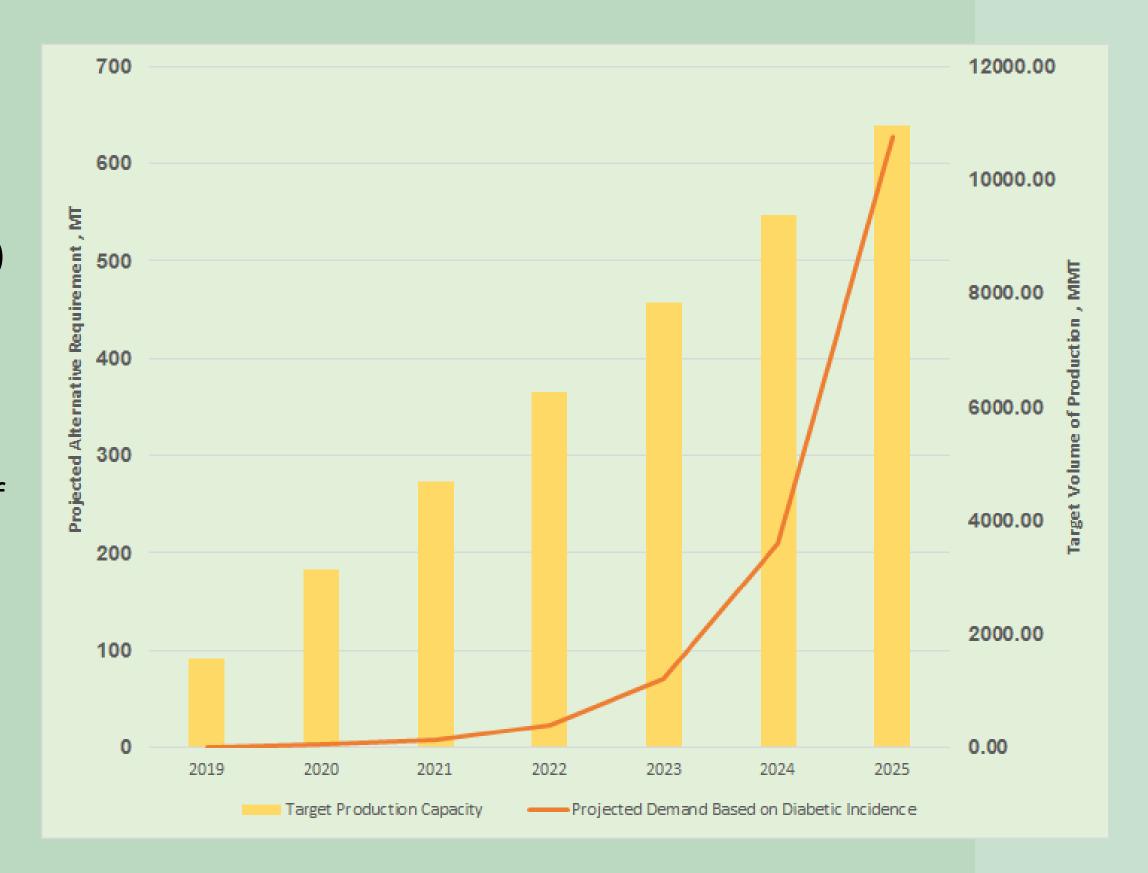
- 500M diabetics worldwide (WHO,
 2019)
- Computation of daily sugar intake is based on the Recommended Daily Intake (RDI) for diabetic which is 5g daily
- Computation of annual requirement of alternative sweetener is based on the percentage of diabetics multiplied by RDI of sugar and number of days
- Percentage of target diabetics: 2018-1%, 2019-2%, 2020-3%, 2021-4%,
- 2022-5%...



A Promising Projection

Assumptions:

- Target production is based on current production which is 14,765 MMT and increases threefold every year
- 500M diabetics worldwide (WHO, 2019)
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Recommendations



- 1. Adopt the coco sap-based diversified processing model to have the maximum gains from this enterprise.
- 2. Multiply the rural-based coco sap sugar production with the provision of technical and financial assistance to SMEs.
- 3. Expand the COCO-SAP sugar agroindustrial hub of PCA in rural areas as community based enterprise.
- 4. Invest on clinical and nutritional studies of the coco-sap based products
- 5. Domestic and Global promotion of this product
- 6.Craft the International Standards for strict compliance of the manufacturers



END OF PRESENTATION