

The Prospect of Nata de Coco

Muara Sungsang 18. – 19.01.2016

Background

Located in Banyuasin district, the village of Muara Sungsang is divided into two settlement areas. Part of the population lives close to a mangrove forest, while the remainder lives inland. The villagers living further inland own hectares of coconut plantations and sell coconuts for reasonable prices (IDR 2,500 to 2,800 each). The villagers also produce copra by peeling the coconut shell and taking only the coconut meat. At present they are not benefiting from making use of coconut water and coconut shells.

During Group Organization Training on the 18 January 2016, BIOCLIME discussed the possibility of developing income generating activities in relation to coconut. Group members then proposed concentrating on “nata de coco”¹ as it was identified in the Community Livelihood Appraisal and Product Scanning (CLAPS) in 2015 as a beneficial commodity in Muara Sungsang. According to Amir, a member of the community, nata de coco has the potential to sell at the market, and the equipment necessary for its production is attainable. For more information regarding processing and equipment, see: <http://www.coconutboard.nic.in/nata.htm>.

One of Indonesia’s best known factories, producing nata de coco and jelly products, is INACO located in Bekasi, West Java.²

Nata de Coco development and future outlook

In general, coconut can be used for a variety of things. It can be processed into virgin coconut oil, handicrafts or used as fuel. BIOCLIME will support the production of nata de coco in Muara Sungsang in cooperation with Sriwijaya University’s Faculty of Agriculture. Based on an interview with the nata expert from Sriwijaya University on 2 February 2016, now would appear to be an opportune moment to support nata de coco production in Muara Sungsang village, because the peak market for this product is during Ramadhan, which falls in June this year.

BIOCLIME has supported the establishment of a community group in Muara Sungsang, which participated in organizational management training in 2015. In future, BIOCLIME will empower the local group named *Muara Sungsang Mandiri* and involve the Banyuasin Protection Forest Management Unit to facilitate further market access.

¹ Nata de coco is a product of fermentative action of *Acetobacter xylinum*- a thick translucent, gelatinous food product. Nata de coco can be sweetened as desserts or candies. It is commonly used as an ingredient in sweet fruit salads, pickles, fruit cocktails, drinks, ice cream, gourmet dishes

and other recipes
(<http://businessdiary.com.ph/2285/how-to-start-a-nata-de-coco-production-business/#ixzz3yKbpoodn>)

² <http://www.inacofood.com/>



Community coconut plantation: Muara Sungsang village, Banyuasin (Source: BIOCLIME)

Contacts:

1. Scarlett Apfelbacher (author)/ scarlett.apfelbacher@giz.de
2. Nyimas Wardah (editor)/ nyimas.wardah@giz.de