



## REFERENCES

- Ali, H.M., El-Gizawy, A.M., El-Bassiouny, R.E.I., Saleh, M.A. 2014. Browning inhibition mechanisms by cysteine, ascorbic acid, and citric acid and identifying PPO-catechol-cysteine reaction product. *Journal of Food Science and Technology*.
- Anna, V.S., Marczak, L.D.F., Tessaro, I.C. 2012. Membrane concentration of liquid foods by forward osmosis: Process and quality view. *Journal of food engineering*, 111, 483–489.
- Ang, W.L., Mohammad, A.W., Johnson, D., Hilal, N. 2019. Forward osmosis research trends in desalination and wastewater treatment: A review of research trends over the past decade. *Journal of water process engineering*, 31, 100886.
- Aquaporin Company. 2019. Super concentrated coconut water. Aquaporin Company Ltd.
- Barros, A.I.R.N.A., Nunes, F.M., Gonçalves, B., Bennett, R.N., Silva, A.P., 2011. Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (*Castanea sativa* Mill.). *Food Chemistry* 128, 165–172.
- Bogler, A., Lin, S., Zeev, E.B. 2017. Biofouling of membrane distillation, forward osmosis, and pressure retarded osmosis: Principles, impacts, and future direction. *Journal of membrane science*, 542, 378-398.
- Boo, C., Elimelech, M., Hong, S. 2013. Fouling control in a forward osmosis process integrating seawater desalination and wastewater reclamation. *Journal of Membrane Science*, 444, 148-156.
- Cath, T.Y., Childress, A.E., Elimelech, M., 2006. Forward osmosis: principles, applications, and recent developments. *Journal of Membrane Science* 281, 70-87.
- Castello, E.M.G., McCucheon, J.R., Elimelech, M. 2009. Performance evaluation of sucrose concentration using forward osmosis. *Journal of Membrane Science* 338, 61-66.
- Castello, E.M.G. and McCucheon, J.R. 2011. Dewatering press liquor derived from orange production by forward osmosis. *Journal Membrane Science*, 372, 97-101.
- Chen, G.Q., Artemi, A., Lee, J., Gras, S.L., Kentish, S.E. 2019. A pilot scale study on the concentration of milk and whey by forward osmosis. *Separation and Purification Technology*, 215, 652-659.



- DebMandal, M., & Mandal, S. 2011. Coconut (*Cocos nucifera* L.: Areaceae): In health promotion and disease prevention. *Asian Pacific Journal of Tropical Medicine*, 4, 241-247.
- Emadzadeh, D., Ghanbari, M., Lau, W. J., Rahbari-Sisakht, M., Matsuura, T., Ismail, A. F., & Kruczek, B. 2016. Solvothermal synthesis of nanoporous TiO<sub>2</sub>: the impact on thin-film composite membranes for engineered osmosis application. *Nanotechnology*, 27(34), 345702.
- Hancock, N.T. and Cath, T.Y. 2009. Solute coupled diffusion in osmotically driven membrane processes. *Environment Science Technology*, 43, 6769-6775.
- Jaroonchon, N., Krisanapook, K., Imsabai, W. 2017. The development of 2 acetyl-1-pyrroline (2-AP) in Thai aromatic coconut. *Songklanakarin J. Sci. Technology*, 39(2), 179-183.
- Kechinski, C.P., Guimarães, P.V.R., Noreña, C.P.Z., Tessaro, I.C., Marczak, L.D., 2010. Degradation kinetics of anthocyanin in blueberry juice during thermal treatment. *Journal of Food Science* 75, 173–176.
- Kima, C., Lee, S., Hong, S. 2012. Application of osmotic backwashing in forward osmosis: mechanism and factors involved. *Desalination and Water Treatment*, 43: 1-3, 314-322.
- Kim, J. H., Park, M., Lee, J. 2015. Impacts of spacers on forward osmosis processes. University of Queensland, ASCE library.
- Kim, D. I., Gwak, G., Zhan, M., Hong, S. 2019. Sustainable dewatering of grapefruit juices through forward osmosis: Improving membrane performance, fouling control, and product quality. *Journal of Membrane Science*, 578, 53-60.
- Lv, L., Xu, J., Shan, B., Gao, C. 2017. Concentration performance and cleaning strategy for controlling membrane fouling during forward osmosis concentration of actual oily wastewater. *Journal of Membrane Science*, 523, 15-23.
- Majeed, T., Chekli, L., Lee, S.H., Kim, K., Shon, H.K. 2016. Role of various physical and chemical techniques for hollow fibre forward osmosis membrane cleaning. *Journal Desalination and Water Treatment*, 57, 7742-7752.



- McCutcheon, J.R. & Elimelech M. 2006. Influence of concentrative and dilutive internal concentration polarization on flux behavior in forward osmosis. *Journal of Membrane Science*, 284(1), 237-247.
- McCutcheon, J. R. & Elimelech, M. 2007. Modeling water flux in forward osmosis: Implications for improved membrane design. *AIChE Journal*, 53(7), 1736–1744.
- Nayak, C.A., Valluri, S.S., Rastogi, N.K. 2011. Effect of high or low molecular weight of components of feed on trans-membrane flux during forward osmosis. *Journal of Food Engineering*, 106, 48-52.
- Nisha, P., Singhal, R.S., Pandit, A., 2009. The degradation kinetics of flavor in black pepper (*Piper nigrum* L.). *Journal of Food Engineering* 92, 44–49.
- Paixao, L.B., Brandao, G.C., Araujo, R.G., Kom, M.G. 2019. Assessment of cadmium and lead in commercial coconut water and industrialized coconut milk employing HR-CS GF AAS. *Journal of Food Chemistry*, 284, 259-263.
- Pei, J., Pei, S., Wang, W., Li, S, Youravong, W., Li, Z. 2020. Athermal forward osmosis process for the concentration of liquid egg white: Process performance and improved physicochemical property of protein. *J. Food Chemistry*, 312,
- Petrotos, K.B., Tsiadi, A.V., Poirazis, E., Papadopoulos, D., Petropakis, H., Gkoutosidis, P. 2010. A description of a flat geometry direct osmosis concentrator to concentrate tomato juices at ambient temperature and low pressure. *J. Food Eng*, 97, 235-242.
- Provesi, J.G., Dias, C.O., Amante, E.R., 2011. Changes in carotenoids during processing and storage of pumpkin puree. *Food Chemistry* 128, 195–202.
- Phillip, W. A., Yong, J. S., & Elimelech, M. 2010. Reverse Draw Solute Permeation in Forward Osmosis: Modeling and Experiments. *Environmental Science & Technology*, 44(13), 5170–5176.
- Rastogi, N.K. 2018. Reverse osmosis and forward osmosis for the concentration of fruit juices. *Fruit juices*, 241-159.
- Rodsamran, P., & Sothornvit, R. 2018. Bioactive coconut protein concentrate films incorporated with antioxidant extract of mature coconut water. *Journal Food Hydrocolloids*, 79, 243-252.



- Sirinupong, T., Youravong, W., Tirawat, D., Lau, W.J., Lai, G.S., Ismail, A.F. 2018. Synthesis and characterization of thin film composite membranes made of PSF-TiO<sub>2</sub>/GO nanocomposite substrate for forward osmosis applications. *Arabian Journal of Chemistry*, 11, 1144-1153.
- Siriphanich, J., Saradhuldhath, P., Romphophak, T., Krisanapook, K., Pathaveerat, S., Tongchitpakdee, S. 2011. Coconut (*Cocos nucifera* L). *Postharvest Biology and Technology of Tropical and Subtropical Fruits*, pages 8-33, 34-35.
- Tan, T.C., Cheng, L.H., Bhat, R., Rusul, G., Easa, A.M. 2014. Composition, physicochemical properties, and thermal inactivation kinetics of polyphenol oxidase and peroxidase from coconut (*Cocos nucifera*) water obtained from immature, mature, and overly-mature coconut. *Journal of Food Chemistry*, 142, 121-128.
- Tetra Pak Coconut Handbook. 2016. Tetra Pak South East Asia Pte Ltd, Singapore.
- Timoumi, S., Mihoubi, D., Zagrouba, F., 2007. Shrinkage, vitamin C degradation, and aroma losses during infra-red drying of apple slices. *LWT – Food Science and Technology*, 40, 1648–1654.
- Van den Hout, R., Meerdink, G., Van't Riet, K., 1999. Modeling of the inactivation kinetics of the trypsin inhibitors in soy flour. *Journal of the Science of Food and Agriculture* 79, 63–70.
- Wang, Y.N., Wang, R., Li, W., Tang, C.Y. 2017. Whey recovery using forward osmosis – Evaluating the factors limiting the flux performance. *Journal of Membrane Science*, 533, 179-189.
- Wrolstad, R.E., McDaniel, M.R., Durst, R.W., Micheals, N., Lampi, K.A., Beaudry, E.G. 1993. Composition and sensory characterization of red raspberry juice concentrated by direct-osmosis or evaporation. *Journal of Food Science* 58, 633–637.
- Xu, H. 2012. Biological control of microbial attachment and membrane biofouling. Ph.D. Thesis, Nanyang Technological University, Singapore.