

**AUTOMATED NATA DE COCO CUTTING MACHINE  
(X-CUT & COLLISION DETECTION)**

By

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## STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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## ABSTRACT

### AUTOMATED NATA DE COCO CUTTING MACHINE (X-CUT & COLLISION DETECTION)

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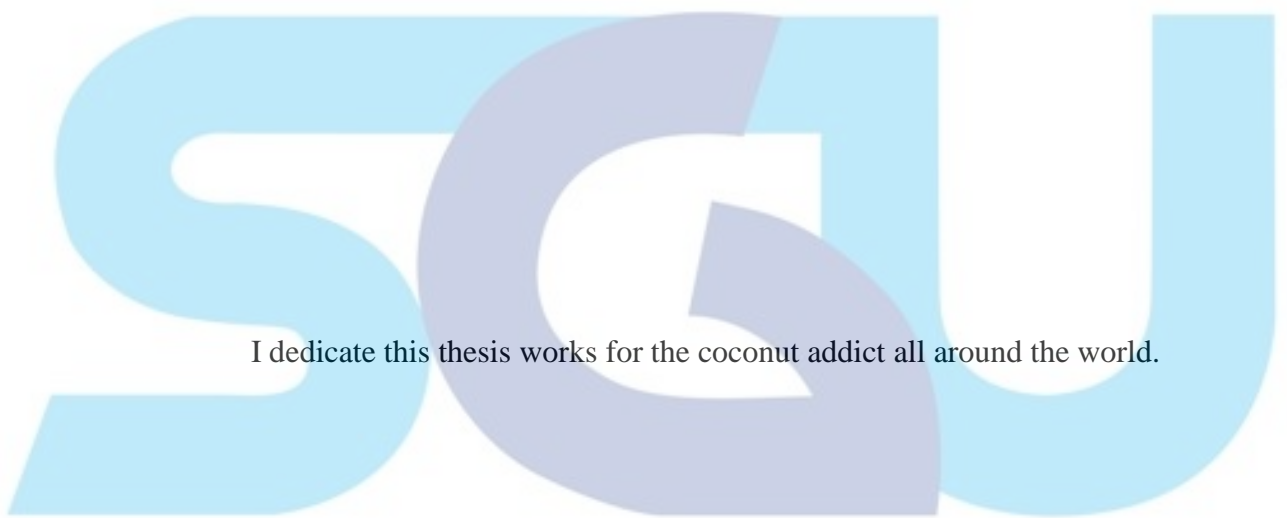
Nata de coco was originated from the Philippines. It is a food that was made of coconut. Nata de coco made from fermented coconut water with the help of bacteria called *Acetobacter xylinum* at its fermentation process. Usually it is served as dessert to accompany ice cream, drinks, yoghurt, etc. The word *nata de coco* comes from Spanish which means “cream of coconut” or “coconut milk-skin”. 118 grams of *nata de coco* contains 109 calories, 1 gram of protein and 7 grams of carbohydrates.

One of the biggest *nata de coco* producer in Indonesia is the Wong Coco Group (PT. Keong Nusantara Abadi). PT. Keong Nusantara Abadi established in 1984. At first, they produced escargot. The Wong Coco group is leading the *nata de coco* market in Indonesia and around. Their main export target for the *nata de coco* products currently is Japan. The main factory plant of Wong Coco group located in South Lampung, Sumatra.

Their current challenge is to make a *nata de coco* with precise size and shape to be packed and sent to the consumer. A new *nata de coco* cutting machine system is to be developed and enhanced to help overcome the challenge.

*Keywords: Wong Coco, nata de coco, escargot.*





I dedicate this thesis works for the coconut addict all around the world.

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