CO GO CO

Scope

This Standard applies for Virgin Coconut Oil (VCO).

References

- SNI (Indonesia National Standard) 7381:2008
- PNS (Philippine National Standard)/ BAFPS 22:2007: ICS 67.200.10
- MS (Malaysian Standard) 2043:2007
- TCS (Thailand Coconut Community Standard) 670-2004
- APCC Standard for Virgin Coconut Oil

Definition 3.

3.1. Virgin Coconut Oil

Virgin coconut oil (VCO) is obtained from fresh and mature kernel (12 months old from pollination) of the coconut (Cocos nucifera L.) by mechanical or natural means with or without the application of heat, which does not lead to alteration of the nature of the oil. VCO has not undergone chemical refining, bleaching or deodorizing. It



can be consumed in its natural state without the need for further processing. Virgin coconut oil consists mainly of medium chain tryglycerides, which are resistant to peroxidation. The fatty acids in virgin coconut oil are distinct from animal fats which contain mainly of long chain saturated fatty acids. Virgin coconut oil is colorless, free of sediment with natural fresh coconut scent. It is free from rancid odor or taste.

Essential Composition and Quality Factors of Virgin Coconut Oil

Parameter	
Moisture (%)	Max 0.1
Matters Volatile at	Max 0.2
1200 C (%)	
Free Fatty Acid (%)	Max 0.2
Peroxide Value meq/	Max 3
kg	
Relative density	0.915 - 0.920
Refractive index at	1.4480 – 1.4492
400 C	
Insoluble impurities	Max 0.05
per cent by mass	
Saponification Value	250 – 260 min
Iodine Value	4.1 -11
Unsaponifiable matter	0.2 - 0.5
% by mass, max	
Specific gravity at 30	0.915 - 0.920
deg./30 deg. C	
Polenske Value, min	13
Total Plate Count	< 0.5
Color	Water clean

Odor and Taste	Natural fresh coconut	
	scent, free of sedi-	
	ment, free from rancid	
	odor and taste	

Food Additives

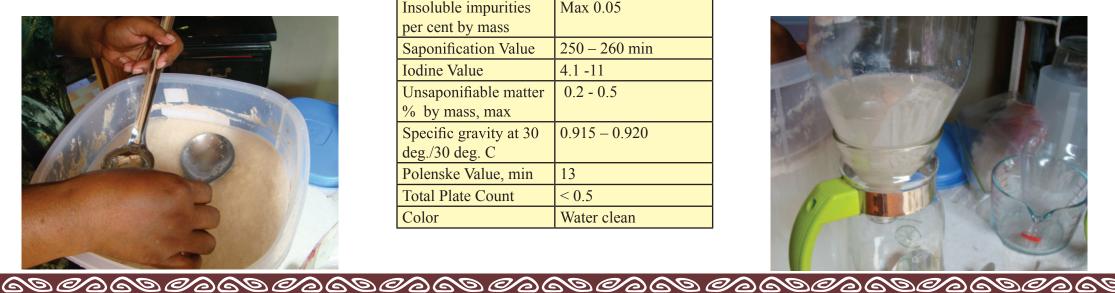
None permitted

Contaminants

Parameter	Mg/kg
Iron (Fe)	Max 5
Copper (Cu)	Max 0.4
Lead (Pb)	Max 0.1
Arsenic (As)	Max 0.1

Gas Liquid Chromatography (GLC) ranges of Fatty Acid Component

Common name	Composition	(%)
Caproic acid	C 6:0	0.10 - 0.95
Caprylic acid	C 8:0	4 – 10



Capric acid	C 10:0	4 – 8
Lauric acid	C 12:0	45 – 56
Myristic acid	C 14:0	16 – 21
Palmitic acid	C 16:0	7.5 - 10.2
Stearic acid	C 18:0	2 - 4
Oleic acid	C 18:1	4.5 - 10
Linoleic acid	C 18:2	0.7 - 2.5

8. Hygiene

It is recommended that the product covered by the provisions of this standard shall be in accordance with the appropriate sections of the General Principles of Food Hygiene recommended by the CODEX Alimentarius Commission (CAC/RCP 1-1969, Rev. 4 - 2003).

9. Labelling and Packaging

The name of the food on the label shall be "Virgin Coconut Oil". The provisions of the General Standard for the labelling of Prepackaged Foods (CODEX STAN 1 – 1985, Rev. 6 - 2008) shall apply.

10. Methods of Analysis and Sampling Based on Codex Alimentarius (Volume 13).









For more information contact: Ministry of Agriculture, Private Mail, Raiwaqa.

Phone: (+679) 338 4233 Fax (+679) 338 7157 / Website: www.agriculture.gov.fj
Facebook: Ministry of Agriculture Fiji Twitter: Fiji Agriculture

Email: agrihelp@govnet.gov.fi



VIRGIN COCONUT OIL





Farmers Leaflet 2015