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## NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH NO. 57 (1981)

Re : Coconut Oil

By virtue of the provision of Sections 5 and 6 (1)(2)(4)(5)(7) and (10) of the Food Act 1979, the Minister of Public Health hereby issues a notification as follows:

Clause 1 Coconut Oil derived from coconut meat botanical name *Cocos nucifera*, shall be specially controlled food.

Clause 2 Manufacturing of Coconut Oil shall be as follows:

1. Natural Method : by pressing or pressing under heat or other natural methods subject to the approval of the Office of Food and Drug Administration then purifying
2. Processing Method : by processing the natural Coconut Oil or solvent extracted Coconut Oil subject to the approval of the Office of Food and Drug Administration then purifying
3. Other Methods : subject to the approval of the Office of Food and Drug Administration

Clause 3 Coconut Oil Manufactured for sales, imported for sales or sold for consumption or cooking shall be of the following quality or standard

1. Acid value not exceeding 4.0 mg potassium hydroxide per 1 g oil for Coconut Oil produced by natural process and not exceeding 0.6 mg potassium hydroxide per 1 g oil for Coconut Oil produced by processing method
2. Peroxide value not exceeding 10.0 mg equivalent of peroxide oxygen per 1 kg oil
3. Contain fatty acids in percentage of total fatty acids detected by Gas Liquid Chromatography or GLC as follows

Caproic acid not more than	1.2
Caprylic acid between	3.4-15
Capric acid "	3.2-15
Lauric acid "	41-56
Myristic acid "	13-23
Palmitic acid "	4.2-12
Stearic acid "	1.0-4.7
Oleic acid "	3.4-12
Linoleic acid "	0.9-3.7

4. Saponification value between 248 to 265 mg potassium hydroxide per 1 g oil
5. Iodine value, Wijs between 6 to 11
6. Unsaponifiable matter not more than 1.5% of weight
7. Volatile matter at 105 degrees Celcius not more than 0.2% of weight
8. Soap content not more than 0.005% of weight
9. Having odour and taste inherent to its specific characteristics of Coconut Oil
10. Insoluble impurities not more than 0.05% of weight
11. Free of rancid odour
12. Free of mineral oil

Cocoanut Oil manufactured by other methods stipulated in Clause 2(3) shall be exempted from quality or standard stipulated in (3)(4)(5)(6) and (9) but shall be of the quality or standard as approved by the Office of Food and Drug Administration

Clause 4 Cocoanut Oil to which food additives are added or contains contaminants, the type and quantity shall only be used or contained as prescribed by the annex to this notification

Clause 5 Cocoanut Oil which is used for other purposes than consumption or cooking shall be exempted from the quality or standard stipulated in Clauses 3 and 4 and shall display in the label on the packing "Consumption is forbidden" with red lettering not smaller than 1 cm. in white background frame and the mark granted by the Office of Food and Drug Administration shall also be displayed in the label

Clause 6 Container for Cocoanut Oil for consumption or cooking shall follow the notification of the Ministry of Public Health  
re : Container

Clause 7 Display of label for Cocoanut Oil for consumption or cooking shall follow the notification of the Ministry of Public Health  
re : Label

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NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH

This notification shall not affect the food licence granted under the notification of the Ministry of Public Health No.22 (1979) re : Prescribing Oil and Fat as Specially Controlled Food and Prescribing Quality or Standard, Manufacturing Process and Label for Oil and Fat except with the part concerning Coconut Oil. The food licence holder under the mentioned notification shall have to correct the details of food as prescribed by this notification within 90 days from the date this notification is effective.

This notification shall be effective as from the day following the date published in the Government Gazette henceforth.

and Prescribing Quality or Standard and Label, dated August 24, 1979 shall be revoked.

Clause 2 Tea shall be specially controlled food

Clause 3 Tea shall mean dry leaves, buds and young branches of tea plants in Camellia Form of which obtained from naturally dispersible, for using as an instant drink.

Notified on 20th January 1981

Clause 4 Tea which is non-instant tea quality or standard:

THONGYOD CHITTAVEERA

Minister of Public Health

- (1) Moisture content not more than 10%
- (2) Total ash content not less than 4% and not more than 8% of dry tea weight
- (3) Water soluble ash content not less than 40% of total ash
- (4) Hot water extract content not less than 10% of dry tea weight
- (5) Caffeine content not less than 1.5% of weight

Government Gazette, Vol. 98, Part 46, dated 24th March 1981

In case of tea which contains other substance for flavouring, the substance shall not be harmful to health and shall be subject to approval by the Office of Food and Drug Administration