UNOFFICIAL

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

Re : Cocoanut 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 Cocoanut Oil derived from cocoanut meat botanical name Cocos nucifera, shall be specially controlled food.

Clause 2 Manufacturing of Cocoanut Oil shall be as follows:

- 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
- Processing Method: by processing the natural Cocoanut Oil or solvent extracted Cocoanut Oil subject to the approval of the Office of Food and Drug Administration then purifying
 - Other Methods: subject to the approval of the Office of Food and Drug Administration

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

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

Caproic a	acid no	ot more than	1.2
Caprylic	acid	between	3.4-15
Capric	acid	ii .	3.2-15
Lauric	acid	11	41 -56
Myristic	acid	13	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
 - Having odour and taste inherent to its specific characteristics of Cocoanut 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 containants, 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

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 Precribing Quality or Standard, Manufacturing Process and Label for Oil and Fat except with the part concerning Cocoanut 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.

Clauma System shall be appointed commonly

aselly dime

Notified on 20th January 1981

THONGYOD CHITTAVEERA

Minister of Public Health

the animple with control and their chain all of total

15). Cuffeine contiget not loss than 1,5% of welcom-

millions to approved by the Office of Stool and Door Ameleiate