## Indian Standard

## SPECIFICATION FOR COCONUT FATTY ACIDS

## 1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for coconut fatty acids.

## **FOREWORD**

- **0.1** This Indian Standard was adopted by the Bureau of Indian Standards on 30 April 1987, after the draft finalized by the Oils and Oilseeds Sectional Committee had been approved by the Chemical Division Council and the Agricultural and Food Products Division Council,
- **0.2** Coconut fatty acids are produced by the hydrolysis of coconut oil. Coconut oil is obtained by the extraction of copra (Cocos *Nucifera*). Coconut fatty acids comprise of about 90 percent saturated fatty acids, predominantly of low molecular weights. The main fatty acids is lauric acid which constitute about 50 percent of the total fatty acids.