

Summary of Indian Standard IS 12069 – Coconut Fatty Acids

Key Words: coconut fatty acids derived from copra, coconut fatty acids derived from copra cocos nucifera, coconut fatty acids derived from copra through hydrolysis, testing methods for coconut fatty acids, saponification value coconut fatty acids, moisture content coconut fatty acids, unsaponifiable matter coconut fatty acids, fatty acid profile coconut fatty acids, coconut fatty acids in cosmetics, coconut fatty acids in food applications.

Summary: Coconut fatty acids are derived from coconut oil, which is extracted from the meat of mature coconuts (*cocos nucifera*). Coconut oil is rich in various types of fatty acids, making it a popular ingredient in food, cosmetics, and industrial applications. The main fatty acid is lauric acid which constitute about 50 percent of the total fatty acids. Indian Standard IS 12069:2023 on Coconut Fatty Acids outlines the requirements, grades, and methods of sampling and testing for coconut fatty acids. It specifies the requirements for coconut fatty acids, derived from copra (*Cocos Nucifera*) through hydrolysis and it does not cover derivatives such as hydrogenated, stripped, or fractionally distilled coconut fatty acids. Testing methods for various properties, including saponification value, moisture content, unsaponifiable matter, and fatty acid profile are specified in this standard.