



IS 542:2018 Coconut Oil-Specification

IS 542:2018 establishes the standards for **coconut oil** used for **cooking, refining**, and the production of products like **Vanaspati**. This standard outlines the requirements and methods for **sampling and testing** coconut oil to ensure it is suitable for **edible purposes** or for manufacturing refined oil and other products.

The standard categorizes coconut oil into two main types: **expressed (pressed) oil** and **solvent-extracted oil**. **Expressed coconut oil** is considered more natural and is ideal for **direct edible consumption**. In contrast, **solvent-extracted oil**, produced using a safe process involving hexane, is intended for making **refined oil** and **Vanaspati** but is not suitable for direct consumption. Both types are further graded as **refined** (for cooking and direct use) or **raw** (for refining or industrial applications).

Key **quality parameters** include clarity, freshness, and the absence of **rancid smells, harmful contaminants**, and **impurities**. The standard specifies strict limits for **toxins** like **aflatoxins** and heavy metals to ensure safety. It also regulates the use of **additives** such as **antioxidants**, which must be safe and within permissible levels.

IS 542:2018 ensures that **coconut oil** is consistently high in quality, safe, and clearly labeled to assist consumers in making **informed choices**. By adhering to these specifications, the standard supports the production of coconut oil that is **pure, safe**, and suitable for a variety of culinary and industrial uses, promoting consumer health and trust.