Summary of IS 12069: 2023 (Coconut Fatty Acids – Specification)

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. Coconut fatty acids find its usage mainly in **Toilet soap formulations** (for lathering and hardness properties), **Oleo-chemicals** and surfactants and allied chemical industries.

Indian Standard IS 12069:2023 on Coconut Fatty Acids 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.

It also outlines the requirements, grades, and methods of sampling and testing for coconut fatty acids. There are two graded specified in this standard, Grade 1 (**Distilled Grade**) – Produced with additional vacuum distillation and Grade 2 (**Undistilled Grade**) – Regular processing without vacuum distillation. Fatty acid composition shall primarily comprise that of **saturated fatty acids (90%),** with **lauric acid (C12:0)** comprising 45.1–53.2%.

Testing methods for various properties, including **saponification value**, **moisture content**, **unsaponifiable matter**, and **fatty acid profile** are specified in this standard. Packaging containers must maintain product quality.

To maintain product integrity, the standard mentions labelling on containers with information on label must include the Manufacturer's name and address, product name, grade, net quantity, batch number, manufacturing and expiry dates.