



Coconut value addition through advanced integrated processing

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The Kalpavriksha which is most appropriate word for a coconut tree does not stop at utilisation of the tender coconut, the leaves, the trunk, the tender coconut, the mature one, the copra and many others but the heart of all of that is coconut.

The international symposium of APCC focuses on the entire chain of coconut from the point of soil health (2015 is the year of soil health) all the way to the varieties vs oil, the health of the tree and the oil, the oleo genesis of the oil, the nutrients for the tree and the oleo genesis in the tree and its relationship, the lack of automation in harvesting, waiting period for the generation of copra, the extraction of the traditional oil and in the recent technologies for Virgin Coconut Oil (VCO) and the advantage of VCO in terms of Nutrition with Nutraceuticals, the integrated approach of the entire industry since coconut or its oil (CO) cannot be looked upon in isolation. We have the fibre from the outer cover, the shell of the coconut, the proteins from the residue as well as CO & VCO, the processing of the oil ultimately the packaging, wholesale, retailing, marketing within India and export market, competition in the global arena with competing countries and more importantly the human resource that need to be trained from Farm to Fork.

All this becomes mandatory in a way to link with a focus on Coconut Oil. It is important to keep these perspectives in view as a result of which the whole subject can be addressed with benefit of economics as well as investment and the ROI and ultimately the value addition by integrated Coconut processing to every byproduct possibly that can be used beneficially has to be exploited and explored thoroughly in the 'Coconut-Chain'.



There is a myth that started during the early 80s that coconut oil is bad for health! Rather unscientific to say so? If we extend that logic to a number of other oils, oil seed cakes, oil seed themselves the logic becomes very similar. Even though one talks about saturated and unsaturated fatty acids, there are so many plus points that coconut has but we fail to recognize the importance of it.

Therefore in the value addition chain one should look at the entire coconut as a treasure and then work backwards with backward integration and reverse coconut economy to build in a very stable, vibrant and an economic booster for the investors. This can happen when we look at Nutraceuticals from coconut, the Ayurceuticals from coconut, the coconut fibre and the coconut kernel, the fatty acid profile of coconut and more importantly the beneficial effects of tender coconut water itself can make a large difference in terms of Nutraceutical advantages on the one side and the coconut oil itself being one of the rich source of Nutraceuticals. There is plenty of opportunity and India should not be scared to go forward boldly and can set up major facilities of global standards for integrated processing coconut with high end value addition. ■