

## FSSAI issues gazette notification on revision of standards for coconut oil

The FSSAI standards of coconut oil have been improved by adding a new parameter called Fatty Acid Composition. FSSAI had published a draft Food safety and Standards Amendment Regulations, 2017 on 19<sup>th</sup> June 2017 in the Gazette of India inviting objections and suggestions from the persons likely to be affected thereby, before the expiry of the period of thirty days from the date on which the copies of the Gazette containing the notification were made available to the public ie on 22<sup>nd</sup> June, 2017

After considering the objections and suggestions received from the public in respect of the draft regulations by the Food Safety and Standards Authority of India, certain amendments have been made in the Food Safety and Standards Regulations, 2011

### Regulations

These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) First Amendment Regulations, 2018

They shall come into force on the date of their publication in the official Gazette.

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.2, after sub-regulation 2.2.6, the following sub-regulation shall be inserted, namely :-  
2.2.7 Fatty Acid Composition

Coconut oil shall comply with the fatty acid composition specified below:-

Fatty acid composition of coconut oil as determined by gas liquid chromatography (expressed as percentage of total fatty acids)

The percentage fatty acid composition is the most important parameter used to differentiate the various vegetable oils. Adulteration with other vegetable oil in coconut oil can be easily detected by analyzing the fatty acid composition except for palm kernel oil which has only small differences in the FAC of the coconut oil. FAC is also very important factor in the determination of stability of oil and to define main applications of oils. The factor is also associated to the impact in the human health.

Fatty acid		Range
Caproic acid	C 6:0	ND -1.0
Caprylic acid	C 8:0	- 10
Capric acid	C 10:0	5.0 – 10
Lauric acid	C 12:0	44.0 – 53.2
Myristic acid	C14:0	13.0 –21.9
Palmitic acid	C 16:0	7.5 – 11.0
Stearic acid	C 18:0	1.0 – 4.9
Oleic acid	C 18:1	5.0 – 10.0
Linoleic acid	C 18:2	1.0 – 2.5
Linolenic acid	C 18:3	ND – 0.2
Eicosanoic acid	C 20:0	ND – 0.2
Eicosanoic acid	C 20:1	ND – 0.2
ND – non detectable or $\leq 0.05\%$		
Source: CDB Institute of Technology		

