

SRI LANKA STANDARD 32: 2017
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**SPECIFICATION FOR
COCONUT OIL**
(Third Revision)

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR COCONUT OIL
(Third Revision)

SLS 32: 2017

(Attached AMD 505)

(Incorporated Erratum No.1)

Gr. 6

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Sri Lanka Standard
SPECIFICATION FOR COCONUT OIL
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FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2017-12-04.

This Standard was first published in 1968 and revised in 1979 and 2002. In this revision, new categories of coconut oil have been introduced under edible and non-edible types. In addition to that, the chromatographic analysis of fatty acid composition has been introduced to assure the purity of coconut oil. Maximum limits for aflatoxins, maximum limits for heavy metals, maximum limits for polycyclic aromatic hydrocarbons and microbiological levels have been introduced to safeguard the quality of coconut oil as well as to protect the consumer.

This Standard is subject to the restrictions imposed under the Coconut Development Act No. 46 of 1971 and the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with the final value, observed or calculated, expressing the result of a test or an analysis shall be rounded off in accordance with **SLS 102**. The number of significant places to be retained in the rounded off value shall be the same as that of the specified value in this Standard.

In revising this Standard, the assistance derived from the relevant publications of the Codex Alimentarius Commission, Department of Standards Malaysia and Bureau of Product Standards Philippine are gratefully acknowledged.

1 SCOPE

This Standard prescribes the requirements and methods of test for coconut oil used for edible and non-edible purposes.

2 REFERENCES

Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), 20th Edition, 2016

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| SLS 102 | Rules for rounding off numerical values |
| SLS 143 | Code of practice for general principles of food hygiene |
| SLS 313 | Methods for analysis of animal and vegetable fats and oils |
| | Part 1/ Section 1 Determination of physical characteristics/ Preparation of test sample |
| | Part 1/ Section 2 Determination of physical characteristics/ Determination of the relative density at t °C/ t ₀ °C in air |