## **COCONUT OIL PROCESSING**

		or DRY-MILLING	WET PROCESS or WET-MILLING	
STARTING MATERIAL	COPRA Coconut meat (kernel) has been dried by: -Sun -Kiln -Smoke Processed, kept, and transported for weeks or months before further processing, it is considered "dirty", not suitable for consumption and requires further refining.	FRESHLY DRIED COCONUT MEAT Fresh coconut meat (not copra) that is typically blanched, then cut or shredded before hot air blown dried to reduce moisture. This allows mass production.	FRESH COCONUT MEAT Fresh coconut meat, usually from high grade mature coconuts, that is still wet, grated, and processed into coconut milk within hours of harvest.	
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NEXT STEP(S)	REFINE, BLEACH, DEODORIZE (RBD): A required method to remove impurities via filtering (not actually bleaching using chemicals), and odor usually by steaming.	DESSICATED COCONUT MEAT Freshly dried coconut meat that has been cut or shredded and blown dry as preparation for oil extraction.	COCONUT MILK  Thick liquid emulsion from fresh coconut kernel with or without the aid of water, comprised of moisture, primary oil, and an insoluble solid (protein). It is also an end-product by itself, especially in cultures that use coconut milk as an ingredient for cooking. If oil extraction is pursued, how separation of the oil from the cream is achieved makes a difference in the wet-process of virgin coconut oil.	
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METHOD OF OIL SEPARATION / FINISHED PRODUCT	EXPELLER PRESSED  A mechanical and alternative method of refining RBD coconut oils than using solvents. Oil produced can be used for cooking but contains very little nutrients and antioxidants.	extracted from this method is labeled as virgin oil.	BOILED Chemical free process to separate oil from crème in virgin coconut oil. Ladeled or skimmed off oil is heated to separate solids that fall to bottom of heated vessel.	
	COCONUT OIL Copra-based RBD coconut oil that has most likely been processed using a solvent. Often used to formulate cleaning products, i.e. hand soaps and detergents; mass produced.	EXPELLER PRESSED Oil that has been extracted from a raw material by an expeller machine. Machine should not generate heat if oil is to be labeled cold pressed.	FERMENTED Fermentation of coconut milk 10-12 hours where water separates from coconut cream and oil that floats to the top and is skimmed off. Oil is then heated to allow solids to fall to bottom, and is then filtered.	
	HYDROGENATED Unsaturated fatty acids are turned into solid by adding hydrogen and become trans fat in the process. Remains solid at higher temperatures (above 76*F or 24*C); used in confectionery industry in tropical climates.		REFRIGERATED Refrigeration of coconut milk to allow separation of water from oil that cakes on top. Caked oil is then heated to allow solids to fall to bottom, and is then filtered.	
	LIQUID  A highly refined fractionated coconut oil that has lauric acid removed. Has a significantly lower melting point; used in skin care and dietary supplements.		ENZYMATIC Using microbes to break down coconut milk emulsion to separate into oil, carbohydrate, protein, and water.	
MET			CENTRIFUGED  Mechanical process to separate oil from water content and insoluble proteins.  Insoluble proteins can be further processed into other natural products, i.e. coconut flour, animal feed, etc.	
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* p	REFINED	VIRGIN	VIRGIN	
COMMON LABELING "organic", which is determined by r or not pesticides, chemicals, and wents are used in the process	EXPELLER PRESSED	RAW	EXTRA VIRGIN	
ON LABELING which is determine esticides, chemicals used in the process	COCONUT OIL	EXPELLER PRESSED VIRGIN	RAW VIRGIN	
COMMON I "organic", which er or not pesticit wents are used	FRACTIONATED	COLD PRESSED VIRGIN	PURE RAW VIRGIN	
COM us "orgar ther or no solvents		COLD PRESSED UNREFINED	CENTRIFUGED EXTRACTED	
min whe		COLD PRESSED PURE AND UNREFINED		



CATEGORY REFINED

UNREFINED