

COCONUT OIL PROCESSING

	DRY PROCESS or DRY-MILLING	WET PROCESS or WET-MILLING
STARTING MATERIAL	<p>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.</p>	<p>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.</p>
NEXT STEP(S)	<p>REFINE, BLEACH, DEODORIZE (RBD): A required method to remove impurities via filtering (not actually bleaching using chemicals), and odor usually by steaming.</p>	<p>DESSICATED COCONUT MEAT Freshly dried coconut meat that has been cut or shredded and blown dry as preparation for oil extraction.</p>
METHOD OF OIL SEPARATION / FINISHED PRODUCT	<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>	<p>DIRECT MICRO EXPELLER PRESSED Mechanical process that presses freshly dried coconut meat (not copra). Because raw material is not copra, oil extracted from this method is labeled as virgin oil.</p> <p>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.</p> <p>COLD PRESSED Chemical free process of extracting an oil emulsion that at no point should be exposed to heat, either before, during, or after pressing. The most abused term in natural oil processing.</p>
COMMON LABELING <small>minus "organic", which is determined by whether or not pesticides, chemicals, and solvents are used in the process</small>	<p>REFINED</p> <p>EXPELLER PRESSED</p> <p>COCONUT OIL</p> <p>FRACTIONATED</p>	<p>VIRGIN</p> <p>RAW</p> <p>EXPELLER PRESSED VIRGIN</p> <p>COLD PRESSED VIRGIN</p> <p>COLD PRESSED UNREFINED</p> <p>COLD PRESSED PURE AND UNREFINED</p>
CATEGORY	REFINED	UNREFINED