

## COCONUT OIL

### Process

For the extraction of oil from copra the common method still prevailing in our country is by using rotary chucks. But the efficient system of extraction of oil is by the use of expellers.

Well dried copra with a moisture content not exceeding 6 per cent is cleaned well from any foreign matter. It is then cut into small chips in a copra cutter. The chips are fed into steam jacketed kettles and cooked mildly at a temperature of 70°C for 30 minutes. After proper cooking, the cooked material is fed into the expeller continuously and pressed twice. The combined oil from the first and the second pressing is collected in a tank provided separately. This oil is filtered by means of a filter press and stored in MS tanks. Bulk packaging is done in tin containers. HDPE containers and polymeric nylon barrier pouches are used for small consumer packings. The quality of copra is related to the quality of coconut oil. The oil cake obtained as a by-product will find a ready market as a cattle feed and in the manufacture of mixed cattle feeds or as a raw material for the extraction of remaining oil by solvent extraction method.

### Machinery

- Copra cutter
- Bucket elevator
- Steam jacketed kettle
- Oil expeller
- Screw conveyor
- Crude coconut oil storage tanks
- Filter press
- Micro filter
- Filtered oil storage tanks
- Volumetric filling machine
- Baby boiler

### Sources of Availability of Plant / Machinery

- S. P. Engg. Corporation, Easalganj, Kanpur, U. P.
- Ganesh Expeller Works, 32-37D Naroji Road, Fort, Bombay-1.
- Perfect Machine Traders, Kuruppam Road, Trichur-680 001
- Equipment Agencies, Kallai Road, Calicut.
- Kumar Metal Industries, 101, Kakkad Bhavan, 30th Road, Bandra (West), Bombay-50