

Essential Composition and Quality Factors of Copra



Copra Classification

Copra is classified into 3 grades:

Grade A (Superior - edible Copra)

Grade B (Good quality - export)

Grade C (Fair quality)

Grade D (Non-standard)



DRIED COPRA QUALITY TEST



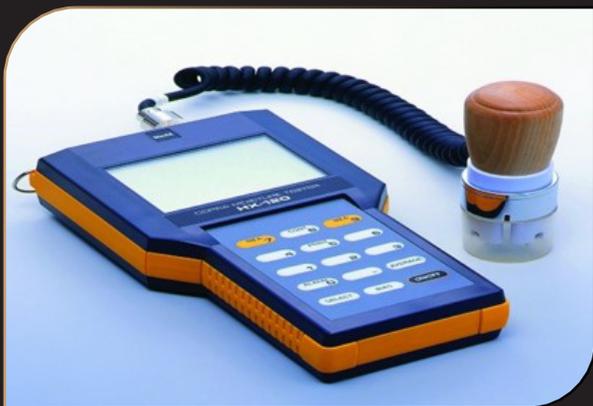
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Parameter	Grade A	Grade B	Grade C	Grade D
Moisture (%)	Max 6	Max 8	Max 13.90	more than 13.90
Oil (%)	Min 60	Min 58	Min 55	less than 55
Free Fatty Acid (%)	Max 1	Max 4	Max 5	more than 5
Color of Meat	Clean, white to pale yellow	Brown to dark brown	Brown to dark brown	Dark brown to black
Foreign Matters (%)	Max 0.5	Max 1	Max 2	more than 2

Test conduct on Dried Copra:

1. Moisture Content
2. % Free Fatty Acids
3. Oil Content

Moisture Test



Copra Moisture Tester HX 120

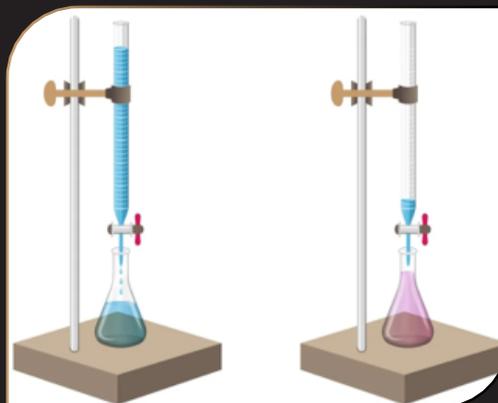
The instrument above was used for determining moisture content in copra.



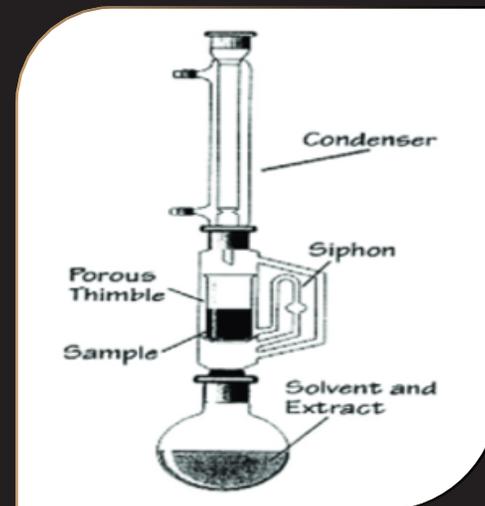
Free Fatty Acid

This test is conducted through titration process to examine the concentration of free fatty acids (Oil and Fats) in the sample.

Pink color change indicate endpoint.



Oil Content Extraction



Manual Soxhlet Extraction Set Up

The apparatus above will efficiently extract oil in copra.



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