



The Cocommunity

Monthly Newsletter of the Asian and Pacific Coconut Community (APCC)

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The **COCOMMUNITY** is the monthly Newsletter of the ASIAN AND PACIFIC COCONUT COMMUNITY (APCC) incorporating current news, features, statistical data, business opportunities, and market information relating to the world coconut industry.

Established in 1969, under the auspices of the United Nations Economic and Social Commission for Asia and the Pacific (UN-ESCAP), the APCC is an independent regional intergovernmental organization which consists of fifteen member countries and accounts for 85-90% of the world production of coconut. The APCC member countries are: the Federated States of Micronesia, Fiji, India, Indonesia, Kiribati, Malaysia, Marshall Islands, Papua New Guinea, Philippines, Samoa, Solomon Islands, Sri Lanka, Thailand, Vanuatu, and Vietnam.

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Table of Contents

	Page/s:
The Executive Director Speaks <i>"The International Coconut Conference in Mombasa, Kenya"</i>	2
Prevailing Market Prices of Selected Coconut Products and Oils	3-4
Market Analysis of Coconut Oil.....	5-6
Community News.	7-13
Market News.....	13-16
Coconut Technology News.....	16-21
Bio-Diesel News.....	21-22
Other Vegeoil News	22-24
Did You Know.....	24-28
Coconut Recipe <i>"Coconut Pancakes"</i>	28
Business Opportunities	28-29
STATISTICS	30-31

Table 1. Indonesia's Monthly Exports of Coconut Oil (in MT), 2011-2013

Table 2. Philippines's Monthly Exports of Coconut Oil (in MT), 2009-2013

Table 3. International Prices of Selected Oils, 2011-2013 (US\$/MT)

EXECUTIVE DIRECTOR SPEAKS

“The International Coconut Conference in Mombasa, Kenya”



The APCC in collaboration with the Kenya Coconut Development Authority (KCDA) and the Micro Enterprise Support Program Trust will conduct an International Coconut Conference at the Sarova Whitesands Hotel in Mombasa, Kenya on 18-20 September 2013. The theme of the Conference is, “Developing Coconut Agri-Business through Innovation for Improved Livelihood”.

The Kenya International Coconut Conference is also supported by the Ministry of Foreign Affairs of Denmark under its International Development Cooperation Program (DANIDA), and the Ministry of Agriculture, Livestock and Fisheries of the Republic of Kenya including the various coconut related agricultural agencies, research institutes and financial institutions of the Government of Kenya.

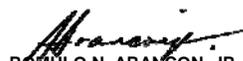
Kenya is an associate member of the Asian and Pacific Coconut Community (APCC). According to the 2006 census, Kenya’s coconut population is estimated at 7.4 million palms producing approximately 160 million nuts. The area under coconut is reported at 205,000 hectares and is grown by 83,000 farmers in the Coast province. This includes Kwale, Mombasa, Kilifi, Malindi, Lamu and Taita Taveta counties.

At present, some of the main drawbacks in the coconut sector in Kenya are low farm gate prices, low productivity, lack of appropriate technology and poor technology dissemination (inadequate extension support at the grass roots level), prevalence of pests and diseases, senile palms, lack of good quality planting materials, low level of R & D, lack of knowledge on coconut product processing and value-addition, and competition from cheaper imports. Despite the key contribution of the coconut palm to food security and livelihoods development and the new and growing market opportunities for downstream coconut products, little attention has been paid to invest in the coconut industry to maximize opportunities for product diversification and value-addition, to increase yields, and to improve coconut product quality to better suit end product utilization in order to maximize the economic value for the benefit of the coconut stakeholders especially the coconut farmers.

Under this context and in view of the potentials and opportunities of the coconut sector in Kenya, the main objective of the International Coconut Conference is to create an awareness on the opportunities and business potentials in the coconut industry, the value of the coconut and its products, the possible linkages with the international markets and producers and service providers, etc. The Conference shall focus on four key areas: 1) Rejuvenation, planting/replanting and good agricultural practices (GAP) in coconut farming and coconut-based farming system including integrated pest and disease management; 2) The various varieties of coconut, coconut hybrids, production of good quality coconut seeds/seedlings, embryo culture, nursery management and farm establishment; 3) Technological developments in processing various coconut products (copra, crude coconut oil, virgin coconut oil, desiccated coconut, packaged coconut water, coconut flour, coconut milk/powder, coir and coir-based products, coconut shell charcoal and activated carbon, etc. and waste management; 4) Value and supply chain in the coconut: value-added coconut products, quality standards, supply and demand of various coconut products in the world market and marketing strategies.

The International Conference will be participated in by various coconut stakeholders including policy makers, coconut producers/entrepreneurs, coconut program implementors, researchers, extensionists, coconut processors, traders, exporters, etc. from Kenya, Tanzania, Ghana, Cote d'Ivoire and Mozambique. They will come from government and private organizations, micro/small and medium enterprises (MSMEs) dealing with coconut and coconut based products including financial service providers, research institutions coconut processing machine fabricators, value-chain consultants and others.

The APCC has been involved in designing the programme and in identifying the resource speakers and presentors who are well experienced and with proven expertise in improving the coconut supply and value chain, whose vision for enterprise development involves addressing the critical needs and gaps in the coconut value chain. The resource speakers come from Kenya, the Philippines, Sri Lanka, Thailand and presentors from private companies in India. For further information on the conference, please visit www.kcda.go.ke or www.mespt.org.


ROMULO N. ARANCON, JR.

PREVAILING MARKET PRICES OF SELECTED COCONUT PRODUCTS AND OILS

Prices of CNO decrease except in Indonesia while prices of DC increase in Sri Lanka: Copra prices are varied in Different Countries.

COPRA: The price of copra in Indonesia (Surabaya) was US\$530 in August, higher than last month's price of US\$525/MT which is higher than 2013 average price of US\$489. When compared to last year's data for the same month, the average price of copra is virtually the same.

In the domestic market of the Philippines (Manila), the average copra price was at US\$498/MT. The price decrease by 3.5% over the price in July 2013 and about 18.6% lower when compared to the price of US\$612/MT in August 2012. In the Philippines, out of the eight copra market centers, the highest price at US\$537/MT was recorded in Quezon, and the lowest price at US\$373/MT was in N. Mindanao.

COCONUT OIL: The average price of coconut oil in Europe (C.I.F. Rotterdam) for the month of August 2013 decreased by US\$8 to US\$866/MT from US\$874/MT in July 2013. This price is lower by 13.5% when compared with the price in August 2012. The average price of August 2013 is higher than the average price of 2013 which is US\$847 per MT.

The average local price of coconut oil in the Philippines in August 2013 was US\$785/MT. This was US\$46 lower than the price in July 2013, and it was US\$ 18 lower if compared to the average price in 2013 at US\$803.

The average domestic price of coconut oil in Indonesia in August 2013 increased to US\$936/MT from US\$887/MT in July 2013. August 2013 price was 11.3% higher than

average price of the same month of 2012 which was US\$841/MT.

COPRA MEAL: The average domestic price of the commodity in the Philippines at selling points was quoted at US\$218/MT. The price was US\$13 higher than price of the previous month.

DESICCATED COCONUT: The average price of desiccated coconut (DC) FOB Manila, Philippines in August 2013 was US\$1,587/MT. This price was US\$111 lower than that of the previous month's price and US\$103 higher than the price of the same month last year. In Sri Lanka, the domestic price of desiccated coconut in August 2013 was US\$1,720/MT or US\$3 higher than the price in July 2013. Meanwhile, the price of DC in the domestic market in the Philippines was US\$1,593/MT, which was US\$103 lower than the previous month's price at US\$1,696/MT and US\$490 higher than the price in the same month last year. Indonesian price was US\$1,512/MT, decreased by US\$5 from last month's, and increased by US\$262 from last year's price.

COCONUT SHELL CHARCOAL: In the Philippines, the average price of coconut shell charcoal was not quoted for August 2013. Meanwhile, in Sri Lanka, the average price of the commodity in August 2013 was US\$355/MT. The average price of charcoal in Indonesia for August 2013 was US\$339/MT, which was US\$1 lower than last year's price for the same month.

COIR FIBRE: Coir fiber traded in the domestic market in Sri Lanka was priced at US\$142/MT for mix fiber and US\$456 - 607 for bristle. The Indonesian price for mattress (mixed) fiber was US\$276/MT in August 2013.

Prices of Coconut Products and Selected Oils (US\$/MT)

Products/Country	2013 Aug.	2013 July	2012 Aug. (Annual Ave.)	2013
Fresh Coconut				
Philippines (Dom. Husked)	130	125	121	127
Copra				
Philippines/Indonesia (CIF Europe)	575	561	656	541
Philippines (Dom. Manila)	498	516	612	480
Indonesia (Dom. Java)	530	525	532	489
India (Dom. Kerala)	828	823	625	811
Coconut Oil				
Philippines (CIF Rott.)	866	874	1,001	847
Philippines (Domestic)	785	831	1,018	807
Indonesia (Domestic)	936	887	841	815
Sri Lanka (Domestic)	1,850	1,899	1,561	1,901
India (Domestic), Kerala	1,244	1,207	1,100	1,200
Desiccated Coconut				
Philippines FOB (US), Sellers	1,587	1,698	1,490	1,747
Philippines (Domestic)	1,593	1,696	1,490	1,733
Sri Lanka (Domestic)	1,720	1,717	1,230	1,716
Indonesia (Domestic)	1,512	1,517	1,250	1,500
Copra Meal Exp. Pel.				
Philippines/Indonesia (CIF Rott.)	218	205	n.q.	184
Philippines (Domestic)	202	219	164	170
Sri Lanka (Domestic)	353	367	222	332
Indonesia (Domestic)	189	186	185	199
Coconut Shell Charcoal				
Philippines (Domestic), Visayas, Buyer	n.q.	344	350	349
Sri Lanka (Domestic)	355	356	340	346
Indonesia (Domestic) Manado, Buyer	339	373	340	365
Coir Fibre				
Sri Lanka (Mattress/Short fibre)	142	144	182	139
Sri Lanka (Bristle 1 tie)	456	421	415	457
Sri Lanka (Bristle 2 tie)	607	649	642	652
India (Geo Textile)	1,118	1,129	1,010	1,095
Indonesia (Mixed Raw fibre)	276	273	340	297
Other Oils				
Palm Kernel Oil Malaysia/Indonesia (CIF Rott.)	818	840	1,008	824
Palm Oil, Malaysia/Indonesia (CIF Rott.)	803	835	997	838
Soybean Oil, (Europe FOB Ex mill)	965	1,003	1,252	1,098
Palm Kernel Oil, RBD (CIF NY)	821	858	1,100	841

Rate of Exchange: August 21, 2013:

1US\$=P43.75 or Indo.=Rp10,685 or India=Rs63.12 or SL=Rs131.92
Euro=US\$1.34 n.q.: not quoted

MARKET ANALYSIS OF COCONUT OIL

A slight recovery in the price of coconut oil [CNO] started in May 2013. The price of CNO CIF Rotterdam which had been recorded low since November 2012 at US\$820/ton continued to decrease until April 2013 which was noted at US\$800/ton. Within the semester the price of CNO did not change significantly. From May 2012, the price began to increase slowly to US\$818 then to US\$912/ton in June 2013 which was the best price within the year. This improved price then decreased again by 4.17% in the following month to US\$874/ton. Nevertheless, the recovering market of CNO is expected to continue especially in the last quarter of 2013.

The reason for the predicted improved price of CNO is due to the government plan of some CNO producing countries such as the Philippines and Indonesia to increase the biodiesel blend from the current 2.5% to 5% in the case of the Philippines and from 7.5% to 10% for Indonesia. Such increase is the result of the countries decision to reduce dependency and import volume of fossil fuel and especially for Indonesia which experiences the fall of its foreign exchange reserve and account deficit. Although the two countries use different biodiesel blend, CNO for the Philippines and palm oil for Indonesia, such policy is expected to increase the price of CNO. In the Philippines, in 2012 about 140-150 thousand tons of CNO were used for the production of biodiesel and it will increase to approximately 350 thousand tons, when the mandate comes to full implementation. Such change will reduce the Philippines export of CNO and considering the dominance of Philippines in CNO world market, price may increase as influenced by supply. Although

Indonesia uses palm oil as blending agent, the change will not significantly affect the export volume of palm oil due to the strong US dollar over the Indonesian Rupiah. This is a chance to boost export of palm oil which will consequently affect domestic supply of the oil. With the above scenario, the Oil World predicts that CNO price prospect will be bullish.

The price of Palm Kernel Oil [PKO], which has the strongest correlation to CNO price than other vegetable oil, experienced the same trend. The price of PKO reached the highest in February 2011 but decreased gradually to US\$725/MT, the lowest within the last three years. From January to February 2013 the price of PKO begun to recover with an increased price of 9% to US\$850/MT. Nevertheless, from March to August 2013 the price of PKO became stagnant meaning that there was no significant change in price. Indonesia as the largest PKO exporter recorded unusually high export this season and according to Oil World the country expected to boost shipment of crude, refined and further processed palm oil to a combined 20.7 million tons in October 2012 to September 2013. This is 2.1 million tons or 11% increase from the same period of the previous year which higher compare with average annual growth of 1.2 million tons in the preceding five years. India remain the largest destination of Indonesia PKO export at 490 thousand tons in April, followed by the European Union, China, Bangladesh and Egypt. Indonesian PKO export to India was increase by 34% to 2.2 million tons from last year and those to the European Union by 30% to 1.1 million tons. Interestingly an increasing

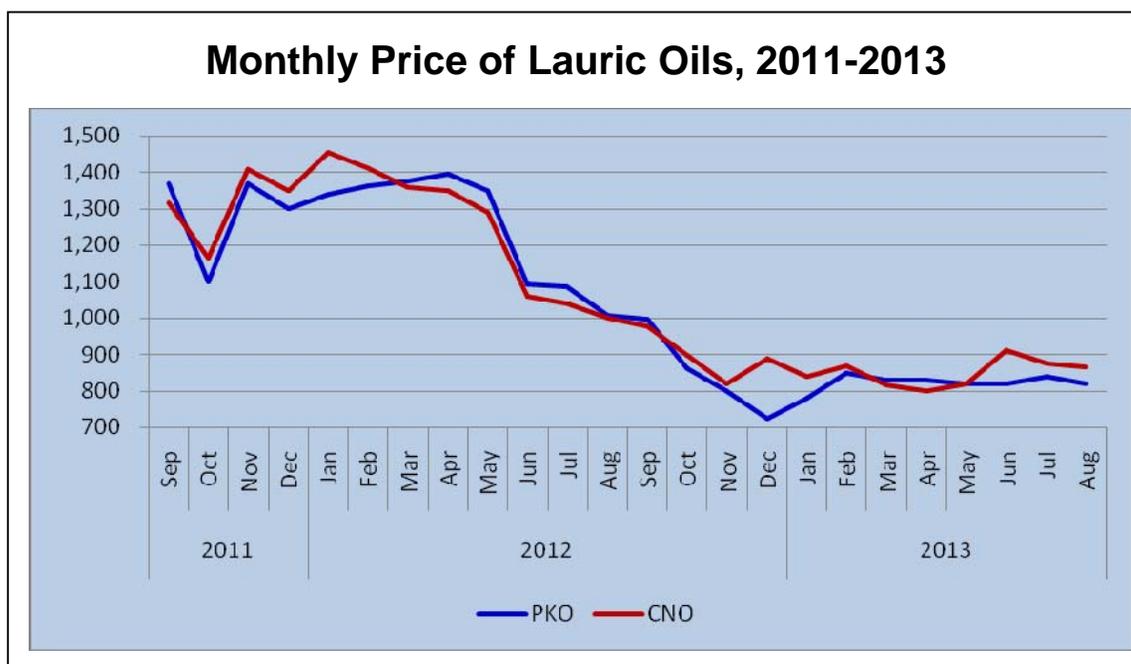
portion of palm oil imported by the European Union was used for energy requirement.

Oil World estimated that the production of CNO for the period of September – October of 2013 would be 3.24 million tons which is a decrease 5.3% from the same period of last year which was recorded at 3.42 million tons. The production is 3.85% higher than that of 2011 and 4.85% higher than the year 2010 which was noted at 3.09 million tons. The production of PKO for the same period of 2013 was estimated to increase to 6.41 million tons from 6.16 million tons last year or up by 4.06% [250,000 tons]. The total production of lauric oils [CNO and PKO] for the same period is estimated at 9.65 million tons which is a slight increase from the same period of the previous year. Consistent with the finding, Oil World estimated that world CNO export for the period of September – October 2013 will decrease 2.35% which is expected to continue until the first half of 2014 especially when the mandate of increasing the admixture of

biodiesel will have taken place sometime in October-December 2013. In relation to the decrease of CNO supply, the Oil World has forecasted that the world production of copra will decrease by 140,000 tons, estimated at 5.37 million tons in 2013 down to 5.23 million tons in 2014. The lower production is due to climate-weather problems and senility of palms in many coconut producing countries.

The Philippines CNO production is estimated at 1.511 million tons or 44.12% of the total world CNO production at 3.425 million tons in 2013. Indonesia is predicted to have a slight increase in production by 1.53% and India to experience a decrease by 3.31% from year earlier.

EU, USA and two Asian countries [China and Malaysia] according to Oil World remain the main importing countries of CNO. EU-27 is forecasted to import 735,000 tons of CNO in 2013 followed by USA at 560,000 tons, China 200,000 tons and Malaysia 190,000 tons.



COMMUNITY NEWS

COCONUT MAN IN MEMORY

The APCC Secretariat was sadly informed that Mr. Namio O. Nanpei, General Manager, Coconut Development Authority (CDA), Federated States of Micronesia (FSM) and incumbent Chairman of the APCC for CY 2013 passed away at 2.00 AM on August 4, 2013. Mr. Nanpei had been the National Liaison Officer (NLO) of the Government of the Federated States of Micronesia, and plenipotentiary representative of his Government to the APCC for 24 years since 1989.

A simple man yet highly dedicated and committed to the coconut industry, Mr. Namio O. Nanpei has been very supportive of the coconut development programs of FSM and the APCC. Before his death, he has been closely coordinating with the APCC Secretariat for the preparation of the 50th APCC Session/ Ministerial Meeting which will be hosted by the Government of the Federated States of Micronesia in early February 2014.

During the transition period and until a new General Manager is appointed, Mr. Catalino Sam, Chairman of the FSM-CDA Board will be the contact person to receive all communications.

INTERNATIONAL COCONUT CONFERENCE TO BE HELD IN KENYA

The APCC Secretariat in collaboration with the Kenya Coconut Development Authority (KCDA) and the Micro Enterprise Support Programme Trust (MESPT) will organize an International Coconut Conference to assess the potentials for coconut sector development in Kenya and identify strategies to ensure that the coconut producers and other stakeholders benefit from the growth of the coconut sector. The conference will be held on 18th – 20th September 2013 at Sarova Whitesands Hotel, Mombasa, Kenya. The theme of the Conference is “Developing

Coconut Agri-Business through Innovation for Improved Livelihood”.

The Conference shall focus on FOUR key areas:

- * Rejuvenation, planting/replanting and good agricultural practices (GAP) in coconut farming and coconut-based farming system including integrated pest and disease management;
- * The various varieties of coconut, coconut hybrids, production of good quality coconut seeds/seedlings, embryo culture, nursery management and farm establishment;
- * Technological developments in processing various coconut products (copra, crude coconut oil, virgin coconut oil, desiccated coconut, packaged coconut water, coconut flour, coconut milk/powder, coir and coir-based products, coconut shell charcoal and activated carbon, etc. and waste management;
- * Value and supply chain in the coconut: Value-added coconut products, quality standards, supply and demand of various coconut products in the world market and marketing strategies.

Interested participants may contact: Ms. Mercy Maina on +254-41-2319616/7, +254-702-2217682/83, 737-217682/83, 726-698369, info@kcda.go.ke, or mercy.maina@kcda.go.ke

Due to limited number of participants, registration is on first come first serve basis and will close on 10th September 2013.

For further information on the conference visit www.kcda.go.ke or www.mespt.org

INDONESIA, GORONTALO PROVINCE CELEBRATES WORLD COCONUT DAY 2013

To celebrate the World Coconut Day on 2nd September, the Provincial Government of Gorontalo in cooperation with Gorontalo State

University (UNG), Indonesian Academy of Science (AIPI), and the Asian and Pacific Coconut Community (APCC) will conduct the Gorontalo International Conference on Coconut from 2nd to 3rd September 2013 at the ballroom of the new UNG auditorium. Some international resource speakers have confirmed their participation. This conference is expected to support the local government in its efforts to boost the declining contribution of the agricultural sector in the economy of Gorontalo Province.

In addition to the conference, coconut product expo, and Government & Business Sector Meeting will be organized. Laying the first stone of Research and Business Center Building and the planting of *Kopyor* Coconut Variety will also be conducted during this two-day event.

INDIAN CHIEF MINISTER URGED TO RESCUE COCONUT GROWERS

Former Prime Minister H.D. Deve Gowda has urged Chief Minister Siddaramaiah to rescue coconut growers in Karnataka State, whose groves have been completely damaged by pest attack (black headed caterpillar, Eriophid mite) and shortage of rainfall. Addressing press persons, Mr. Deve Gowda said that he had written the Chief Minister seeking loan waiver and sought a scheme that would help coconut growers in replanting coconut trees.

He also appealed to coconut growers against cutting the affected trees as this may create problems in availing compensation, if announced by the Union government. He said that he had visited coconut gardens in various parts of the State to ascertain the extent of the damage. Drought for the past two years had brought unexplained miseries to coconut growers with the wilting of roots. "An approximate one-third of the standing coconut crop has been damaged in the State," he said. (*The New Indian Express*)

CRI - SRI LANKA ESTABLISH AGRIBUSINESS SERVICE CENTRE

CRI has been performing a number of service functions to support the coconut sector development. Some of these services include the analysis of soil samples for site specific fertilizer application for long term sustainability of coconut growing soils, supply of pesticides and pheromones of major pests of coconut such as red weevil and black beetle, production and distribution of bio agents for mite control, sample analysis for exportable coconut products, technology development to pilot scale to support development of industries and training of coconut growers and processors. These services have made a difference to technology advancement and dissemination for the development of the coconut sector. However, due to the unorganized nature of these services the stakeholders have not been able to reap the benefits of innovations made by the CRI. At the present stage of development of the coconut sector, these service functions of the CRI should be streamlined. The objective of establishing the Agribusiness Service Centre is to strengthen the technology transfer mechanism to realize the full potential of the institute to develop the coconut industry.

CRI plans to coordinate and organize various services offered by the divisions by establishing this center. It will publicize the services available, hold events to demonstrate new innovations and products, advertise and display any new findings and products at the Centre and through the its website and develop a feedback mechanism with the coconut growers and the industry. (*CRI News, Sri Lanka*)

SRI LANKA - NEW SEED GARDEN ESTABLISHED AS JOINT VENTURE WITH CHILAW PLANTATIONS

CRI signed a MOU with Chilaw Plantations PLC as a joint venture to produce hybrid seeds of Kapruwana (CRI 98), a cross between Sri Lanka Green Dwarf and San Ramon Tall, a coconut variety from the

Philippines. Prof. H.P.M. Gunasena, Chairman, Coconut Research Board and Dr. Sunil Jayasekera, Chairman, Chilaw Plantations signed the MOU on behalf of the respective institutions.

CRI has been successful in releasing this new hybrid due to the untiring efforts of the staff of Genetics and Plant Breeding Division. Under this agreement, CRI will provide the planting material of the above variety, and technical expertise while the Chilaw Plantations will maintain the seed garden. Planting commenced at this seed garden at Kiniyama Estate on 9th January. Dr. H.A.J. Gunathilake, Director, CRI and Head of Divisions attended the function with several officials of the Chilaw Plantations PLC. The proposed extent of planting is 200 ac. This seed garden is expected to come into production in 2020 and the output will be about 600,000 seed nuts/year. (*CRI News, Sri Lanka*)

TONGA COMMUNITIES BENEFIT FROM ORGANIC AGRICULTURE

The Tonga National Youth Congress says organic agriculture is helping families rise out of poverty and grow the local economy.

Oxfam New Zealand and the Tonga National Youth Congress have been working together to equip the outer islands and some isolated islands to produce their own export quality virgin coconut oil.

The chairperson of the Tonga National Youth Congress, Drew Havea, says they started the Virgin Coconut Oil units in very remote islands first, because these are the poorest areas.

He says people are not only financially benefitting, their attitudes have become more positive.

"They were saying hey, this is the first Christmas we didn't have to ask for money from our relatives from overseas, we've covered all our school fees for our children, we didn't have to ask for money. We are energizing them to do more in the community,

where they feel before there was nothing else they can do, they see the potential, I think they can dream about better things which was not there before."

Drew Havea says they are working towards their first export shipment in September, with more than 200 young people involved, and more than 1,000 families benefitting from coconut sales. (*Radio New Zealand International: www.rnzi.com*)

SHORTAGE OF COPRA MEAL HAMPERS FIJI DAIRY FARMERS

The Fiji dairy industry is suffering because of a decline in copra production.

The Chief Executive of the Fiji Co-operative Dairy Industry Ltd, Sachida Nand, says copra meal, because of its high protein content, is a key part of the diet of dairy cows.

But he says there is a substantial shortfall in what they need and what is being produced.

Mr. Nand says the dairy industry requires 25 tonnes of copra meal each week but millers are only able to produce a quarter of that. Fiji is only producing a fraction of copra it grew in colonial times.

Mr. Nand explained in Fiji we rely on pasture plus feed supplements to get milk production so whilst we are continually trying to improve our pasture, we also need to feed our cows with supplements so that they can get enough dry matter into them to produce milk with the required minerals and proteins and other things. So three of the core feed supplements that we use here are copra meal, it supplies with the necessary protein; and then milldrun which we call mill-mix and supplies the carbo-hydrates; and then we have molasses which supplies the energy. Apart from that then we also feed them with vitamins and minerals which we import.

We've got to feed them with protein supplements one way or another so what we are trying to do is we are now looking outside Fiji to secure protein supplements. We are trying to get some palm kernel milk, PKE, from PNG and Solomons.

We are working with the Ministry of Agriculture because Agriculture has already started with an initiative to plant more trees and get more coconut trees but as you know it takes a bit of time for the tree to grow up and then start producing. But yes we are continuously liaising with each other in terms of supplies here, and other Ministries and divisions. Overnight results will not be achieved but in the long run, yes we are all working together ensuring that more trees are planted because you must understand that like any other tree or product there's a certain life span of a coconut tree and after that the tree starts to not produce economically. So the government is trying to plant more trees so that the reliance on imported protein supplements and other industries which are supported by coconut are not affected. (<http://www.rnzi.com>)

AS COST OF IMPORTING FOOD SOARS, JAMAICA TURNS TO THE EARTH

The scent of coconut oil and fiery jerk spice blows through kitchens across this green island, but as the country's food imports have become a billion-dollar threat to finances and health, Jamaica has taken on a bold new strategy: make farming patriotic and ubiquitous, behind homes, hospitals, schools, even prisons.

Across the Caribbean, food imports have become a budget-busting problem, prompting one of the world's most fertile regions to reclaim its agricultural past. But instead of turning to big agribusinesses, officials are recruiting everyone they can to combat the cost of imports, which have roughly doubled in price over the past decade. In Jamaica, Haiti, the Bahamas and elsewhere, local farm-to-table production is not a restaurant sales pitch; it is a government motto.

"We're in a food crisis," said Hilson Baptiste, the agriculture minister of Antigua and Barbuda. "Every country is concerned about it. How can we produce our own? How can we feed our own?"

In a region where farming is still often seen as a reminder of plantations and slavery, the challenge runs deep, yet at regional meetings for years, Caribbean officials have emphasized that "food security," primarily availability and access, is a top priority. Many countries are now responding, branding foreign food like meats and high-calorie snacks a threat, and locally grown food responsible and smart.

Jamaica started earlier than most. A decade ago, the government unveiled a national food security campaign with the slogan "grow what we eat, eat what we grow." Grocery stores now identify local produce with large stickers and prominent displays. Members of rival political parties have also been mostly unified in support of expanding agriculture by experimental means; Jamaica is now one of several countries that have given out thousands of seed kits to encourage backyard farming.

Schools are heavily involved in the effort: 400 in Jamaica now feature gardens maintained by students and teachers. In Antigua and Barbuda, students are now sent out regularly on planting missions, adding thousands of avocado, orange, breadfruit and mango trees to the islands, but in Jamaica, gardening and cooking are often part of every school day.

From 1991 to 2001, Jamaica's total food and beverage imports increased by two-and-a-half times, to \$503 million before doubling after that. Much of the initial growth coincided with agriculture surpluses around the world and changing tastes, as more Jamaicans favored meat and processed food. Many of the country's 200,000 farmers cut production in the '90s and early 2000s because they found it hard to compete.

Then came the food shortages of 2008. Storms in the Caribbean and drought elsewhere drove food prices to new heights. Jamaica found that exporting countries were holding on to food for their own populations.

With concerns that climate change will make future bad years even worse, an intensified regional focus on “food security” followed. Results have varied.

Mr. Baptiste said that Antigua and Barbuda was on track to produce half its food this year, up from only 20 percent in 2009, but most of the Caribbean has seen less astounding improvement. Jamaica’s progress, even after so many years, is subtle. Its food import bill has held steady around a billion dollars a year and though some production has grown — 79 percent of the country’s potato consumption now comes from Jamaican sources — there are still challenges of taste. “We import a lot of French fries,” said the country’s agriculture minister, Roger Clarke.

Still, officials across the region say more young people are getting involved, partly because food prices have soared, but also because governments have promised that agriculture means steady work, and not just in the fields.

The Bahamas is building a gleaming food science university to emphasize agricultural best practices. Haiti, which experienced food riots in 2008, recently broke ground on a series of silos for a “strategic food reserve,” while Jamaica is considering investments in juicing and food preservation start-ups.

“We have idle hands and arable land,” Mr. Clarke said. “We are trying to see how we can bring those two together.” (*The New York Times*)

SAMOA’S COCONUT OIL IS A LONG TERM EXPORT SAYS THE BODY SHOP

Think long term and plan out your business and exports on an annual basis, is the message from cosmetic giant The Body Shop International to Samoa’s Women in Business Development.

Christina Archer is senior ingredients buyer for The Body Shop and was recently in Samoa visiting farmers. She says she wants farmers to plan not just for the next shipping

container, but for each year because virgin coconut oil is a key ingredient in 30 products in the company’s cosmetic range. “We have been buying organic virgin coconut oil since 2008 from Women in Business Development farmers as part of Community Fair Trade programme, which began 25 years ago,” says Archer, “and we plan to keep buying for many years to come.” Archer, who is based in England, spent five days in Samoa visiting eight virgin coconut oil producers in Savai’i Island and working with Women in Business staff to confirm the Samoan organization was complying with Community Fair Trade conditions.

Women in Business Development Executive Director Adimaimalaga Tafuna’i says Archer was visiting as part of a routine stay in Samoa. “Over the years we have had many visits and it is always good to check we are meeting our contractual obligations – not just in terms of the quantity and quality of our oil, but also that farmers are fairly treating their staff and that the work environment is a safe one. “We currently have eight producers in Savai’i, and another two in Savai’i, who will start pressing oil again once coconuts are available.” Tafuna’i says Tropical Cyclone Evan damaged many coconut plantations in Upolu Island, but coconut volumes should be back to normal in a few months’ time.

Overall, Archer says she was happy with the progress Women in Business Development were making in attracting and training farmers to press coconut oil. “I met some really wonderful farmers who are developing businesses that use all parts of the coconut so that nothing is wasted. I even had a go at scraping a coconut and it is not as easy as it looks.” Both Tafuna’i and Archer were in Melbourne to take part in The Body Shop Australia promotions, prior to the Samoa visit, and then flew to Auckland for another promotional session with The Body Shop New Zealand. Tafuna’i says her role was to talk about how Community Fair Trade benefits the organic farmers involved in the project in Samoa. “This programme has been instrumental in allowing Samoan families in

the villages gain access to a market for its coconut oil, which goes into products that are sold in more than 3000 stores around the world. But more than that, The Body Shop has been incredibly patient and supportive as we try to build our capacity to produce and export our oil.”

Last month, The Body Shop was named International Responsible Business of 2013 for its Community Fair Trade programme in London. Francesco Vanni d'Archirafi, Chair of Business in the Community's International Leadership Team, who presented the award, said that through the programme, “25,000 workers in marginalised communities earn a fair wage enabling them to support their families – directly benefitting more than 320,000 people annually, and helping with the education of 6,400 children. It attracts customers, motivates staff and secures a reliable supply chain. “The Body Shop is a true champion of the small producer – demonstrating true leadership in addressing the Millennium Development Goals agenda. The judges felt that this programme is industry changing, and the influence it has had, including with their parent company, L'Oreal, has been immense.” On accepting the award, The Body Shop dedicated the award to its Community Fair Trade partners. (<http://www.talamua.com>)

RURAL COMMUNITIES REAP BENEFITS FROM COCONUTS - SAMOA

Creating income - generating opportunities for rural people in Samoa is at the heart of an initiative that engages small-scale farmers to produce virgin coconut oil for export.

Apia-based non - governmental organisation (NGO) Women in Business Development Incorporated started this venture almost two decades ago with just a handful of farmers. Today it has grown to a large-scale operation that is supporting around 55 extended families in Samoa and 11 production sites that process and extract virgin coconut oil.

The venture is supported by the European Union-funded Increasing Agricultural Commodity Trade (IACT) project. The project, which is being implemented by the Secretariat of the Pacific Community (SPC), recently assisted Women in Business Development by procuring equipment worth over FJD 35,000 to be used in the production of virgin coconut oil.

Women in Business Development is one of the 28 enterprises that receive assistance under the IACT project in the Pacific region. The main goal of the project is to further strengthen the export capacity of Pacific members of the African, Caribbean and Pacific Group of Countries (ACP) in the primary industries of agriculture, forestry, aquaculture and livestock.

The equipment that arrived at the Women in Business Development factory in May this year includes five electric graters and five oil presses purchased in New Zealand. The IACT project has also assisted with the reconditioning of four old presses.

With the new equipment, Women in Business Development's Executive Director, Adimaimalaga Tafuna'i, believes that the organisation now has the capacity to increase its yearly production by more than 10 tonnes.

‘The equipment will enable farmers to produce significantly more virgin coconut oil, with eight production sites now operating and three more sites set to resume operations in October as they wait for the supply of coconuts to pick up in the wake of tropical cyclone Evan,’ she said.

Tafuna'i says the increase in production will benefit farmers and their families because they will continue earning a regular income and contributing to their family and village obligations, and not relying on remittances.

‘These families now have a way of retaining their sons and daughters to work on the coconut farms because they will be offered paid employment in the family business,’ she stated.

The virgin coconut oil currently produced by Women in Business

Development is exported to a large cosmetics company in the United Kingdom called The Body Shop International, and to smaller buyers in New Zealand and Hawaii.

Annually, Women in Business Development produces around 32 tonnes of virgin coconut oil, most of which is sold to The Body Shop under its Community Fair Trade programme. The oil is used in The Body Shop's range of coconut skincare and beauty products, which are sold in 3000 stores around the world.

The development of virgin coconut oil and other coconut products is a huge shift from the traditional copra trade practised in the Pacific for many years.

IACCT Team Leader Samu Turagacati says that market-driven product diversification and production of value-added coconut products will help draw framers back into the coconut business.

For Samoa, Turagacati says this has the potential to revitalise the coconut industry, which is included in the country's national development strategy, and help induce future economic growth within the agriculture sector.

Tafuna'i says that IACT's assistance has been extremely important in helping the organisation further expand its virgin coconut oil project.

'We have markets for all our organic products, but as an NGO we do not have the resources to ensure that we have the quantity of supply to meet the market needs. We are working with IACT to address our equipment shortage as we are confident that new markets may open up if we have the supply,' she explained.

According to Turagacati, the investment made by IACT on the electric graters and oil presses will help Women in Business Development meet its export orders.

In the near future, Women in Business Development has plans to build a new warehouse that will house its production facilities and support its increasing exports. (<http://www.solomontimes.com>)

WORLD AGROFORESTRY CENTRE FOCUS ON CLIMATE CHANGE IMPACTS ON COCONUT

Dr. Tony Simons, Director-General and Senior Officials of the World Agroforestry Centre; Dr. Pal Singh, Regional Director, New Delhi, India with Dr. August Temu, Deputy D-G International Programmes and Training and Mr. Laksiri Abeysekera, Deputy D-G, Operations and Planning from ICRAF Headquarters, Kenya held extensive discussions with Hon. Jagath Pushpakumara, Minister of Coconut Development, Mr. Nihal Somaweera, Secretary to the Ministry and Officers of the CRI on the future R&D activities under the MOU which was signed in 2011. The discussions centered mainly on the drastic effects of climate change on the productivity of agricultural crops, with emphasis on coconut. CRI scientists expressed concern on the occurrence of extreme weather events that influence nut production. Due to the recent prolonged drought in the Puttalam and some parts of the Kurunegala districts the crop yields were low and nut size was small. In some areas palm mortality was also extremely high. These effects are observed in other coconut growing areas also. Having no means of mitigation, the growers are concerned about the uncertainty of coconut cultivation in the drier areas of the country. They have no options to prevent these natural calamities. Therefore, concerted efforts are needed to face the challenges of climate change effects. The discussions that took place concluded that an international conference on climate change effects on coconut and other crops should be held to assess the R&D efforts and to share the research, methodologies and results. (*CRI News, Sri Lanka*)

MARKET NEWS

PHILIPPINE COCONUT PRODUCTS EXPORT UP IN JULY

Preliminary UCAP data show Philippine coconut products export in July climbed

16.8% to 205,335 MT in copra terms from 175,752 MT in a similar month a year ago. All export products under review but copra meal showed increased shipment from last year.

Export of coconut oil hiked 17.0% to 117,753 MT from 100,658 MT, desiccated coconut gained 7.5% to 10,074 MT from 9,370 MT, oleochemicals leaped 100.4% to 2,850 MT as copra from 1,422 MT; while copra meal dropped 13.2% to 55,717 MT from 64,187 MT. There was no reported export of copra during the month as opposed to shipment of 69 MT at the same time last year.

January-July shipment accumulated to 1,367,281 MT in copra terms, a sharp rise by 53.6% from 890,223 MT in a similar period year-ago. Breakdown is as follows, in MT: copra 70 (416 last year), coconut oil 782,575 (492,129), copra meal 520,949 (236,630), desiccated coconut 69,585 (60,229), oleochemicals as copra 17,492 (15,531). (*UCAP Bulletin*)

DESTINATIONS OF PHILIPPINE COCONUT OIL, COPRA MEAL EXPORTS IN JULY

Export of coconut oil in July went largely to Europe, accounting for nearly two-thirds of total (60.6%) at 71,404 MT. The United States took in nearly a third (31.7%) at 37,349 MT. Purchases of other countries were less than 3%: Japan at 3,350 MT (2.8%), China 3,000 MT (2.5%), and Singapore 2,650 MT (2.3%).

In the case of copra meal, Korea was top importer responsible for 57.8% at 32,228 MT, trailed by Vietnam at 14,639 MT (26.3%), India 6,000 MT (10.8%) and China 2,850 MT (5.1%). (*UCAP Bulletin*)

INDIAN COIR PRODUCTS EXPORT UP IN 2012/13 YEAR

India's Coir Board reports coir products exports rose marginally by 5.2 percent to 4.32 lakh tons (432,000 MT) in the 2012/13 fiscal from 4.11 lakh tons (411,000 MT) in 2011/12. In terms of value, coir products exports increased 5.4 percent to Rs 1,109.18 crore (US \$198 million) from Rs 1,052.62 crore (US \$188 million) in 2011/12. Coir fiber was the growth driver and was the biggest contributor

to the total exports of coir products in terms of quantity. Volume rose by 19 percent to 1.43 lakh tons (143,000 MT) in 2012/13 from 1.20 lakh tons (120,000 MT) in 2011/12. In terms of value, coir fiber exports were up by 4 percent to Rs 210.78 crore (US \$37 million) in the current fiscal from Rs 203.24 crore (US \$36 million) a year ago.

Besides coir fiber, the outbound shipment of core mats and coir pith increased marginally during the 2012/13 fiscal. However, export of coir rugs and carpets declined by 50 percent to 95 tons from 191 tons, while shipment of other coir-based products like coir braids, poles and bags fell by 55 percent to 26 tons from 58 tons in the review period. India is the largest producer and exporter of coir yarn, coir pith, coir mats, matting, carpets and rugs in the world with a share of 70 per cent of coir yarn and 75 per cent of finished coir products in the global trade.

INDIA – LOCAL TENDER COCONUT MARKET GROWS OVER 30%

The Coconut Development Board (CDB) report indicates that the price of coconut oil which had touched Rs.7,000 a quintal may shoot up further in the coming months and in the Onam festival market. The survey was carried out by the board in association with educational institutions in Kerala, Tamil Nadu and Karnataka.

Tender coconut water could be made popular as a health and sports drink as done in some other coconut-growing countries.

The draft Agriculture Development Policy of the State government released recently called for "introducing dwarf varieties in at least 25 per cent of the new trees or through under-planting in the existing coconut gardens for meeting the ever-growing requirement of the State's Official Drink – tender coconut water". It said the "State government, with assistance from the CDB, should plan to popularise cultivation of dwarf and hybrid varieties through the coconut products' societies". The market for tender coconut water has registered over 30 per cent growth, renewing hopes in coconut farmers

that the present crisis of crash in coconut product prices will soon fade away. The local tender coconut water market is now mainly serviced by imports from neighbouring States. Coconut Development Board (CDB), in a recent study, found more than 30 per cent growth in the local tender coconut water market. The CDB estimated that the share of dwarf coconut trees in Kerala was only one per cent as against a national share of 3.4 per cent.

The dwarf varieties would grow just 20-30 feet high. Its water content was almost double, than the India-local tall varieties besides bearing fruits from as early as three years. (<http://www.thehindu.com>)

INDIAN COCONUT EXPORTS SET RECORD THIS YEAR

Export of coconut and coconut products in India reached a record Rs 1,050 crore (US\$188 million) in 2012-13, a landmark in coconut exports. Last fiscal, coconut exports other than coir and coir products registered a growth of 26 percent in value and 32 percent in the quantity. Activated carbon shipment of 58,000 MT worth Rs 550 crore (US\$98 million) made up over 50 percent of the total export value of coconut products. The product was shipped to the US, Eastern Europe, South-East Asia and West Asia. Coconut shell based activated carbon is notified under Focus Product Scheme and is eligible for 2 percent export incentive with effect from January 1.

Since the Union Government notified the Coconut Development Board as an Export Promotion Council for all coconut products from April 1, 2009, a sizeable quantity of coconut and coconut products has been exported. Shipments have registered an average growth of 35 percent in the last four years. The Coconut Development Board has around 1,000 registered exporters and aims to achieve Rs 5,000 crore (US \$895 million) worth coconut products export by the end of the plan. (*UCAP Bulletin*)

INDIA-AGRI MINISTRY PROPOSES RISE IN RBD OIL IMPORT DUTY TO 10%

The Ministry of Agriculture in India recently has recommended increasing the

import duty on refined oil from the existing rate of 7.5% to 10% to make import of refined edible oil expensive in comparison to the crude edible oil and encourage import of crude edible oil for processing by local refiners. At present, the cost of importing refined edible oil is cheaper than importing crude oil due to inverted duty structure adopted by exporting countries like Indonesia and Malaysia.

These countries have imposed tariff on export of crude edible oil to encourage export of refined edible oil and support the domestic edible oil refining industry.

In a related development, the government is weighing the option of raising import duty on RBD palmolein (or refined oil) imported mostly from Indonesia and Malaysia as domestic refiners have been complaining about cheap imports forcing them to operate below capacity. Industry sources said domestic edible oil crushing and refining units are currently operating at only 30-35% capacity as opposed to about 50% a year ago.

The low import duty differential between RBD palmolein with a duty of 7.5% and crude palm oil with a duty of 2.5% has become a big concern for refiners who are of the opinion that the duty differential between refined oil and crude oil should be at least 14% for the domestic refining industry to be sustainable. The Solvent Extractor's Association of India (SEA) has been demanding an increase in duties on RBD palmolein to 20%. Citing some data, SEA said total edible oil imports for the 8-month period to June in the current oil year (November 2012/October 2013) were up 11% at 6.94 million tons. The imports of refined oils stood at 1.54 million tons, about 27% higher than same period last year.

SRI LANKA DESICCATED COCONUT EXPORT DOWN IN MAY

Figures from Sri Lanka's Coconut Development Authority show the country's export of desiccated coconut sharply dropped by 52.6% to 1,877 MT in May this year from 3,961 MT in a similar month last year. The shipment was worth USD3.760 million, a rapid

decline by 45.0% from last year at USD6.837 million. Average traded price at USD2,003.19/MT FOB was above prior year at USD1,726.14/MT by 16.1%. January-May export figure at 8,644 MT plunged by 55.1% from a comparable yearago period total at 19,248 MT.

Export in May went to 29 countries. The top seven importers held volumes above 100 MT and collectively accounted for 61.7% of total trade. Leading the pack was United Arab Emirates/Dubai with 358 MT (19.1% share), followed by United States with 181 MT (9.6%), Saudi Arabia with 132 MT (7.0%), Jordan with 129 MT (6.9%), Germany with 126 MT (6.7%), Pakistan with 123 MT (6.6%) and Sudan with 109 MT (5.8%). The remaining 22 countries which aggregatey accounted for 38.3% of total sales took in volume ranging from a low of 2 MT to a high of 97 MT. (*UCAP Bulletin*)

COMBINED EXPORT OF WORLD'S TOP DESICCATORS UP IN APRIL

A collated country data from the Philippine Coconut Authority and Sri Lanka's Coconut Development Authority show combined desiccated coconut export in April this year from the world's major desiccated coconut producers, the Philippines and Sri Lanka, was up by 16.0% to 14,058 MT from 12,116 MT at the same time last year.

Export from the Philippines at 12,184 MT, which accounted for 86.7% of combined volume, rose by 31.6% from 9,260 MT year-earlier while shipment from Sri Lanka at 1,874 MT dropped more steeply by 34.4% from 2,856 MT. Computed average traded price of Philippine desiccated coconut at USD1,554.68/MT FOB tumbled by 34.1% from USD2,343.81/MT year-ago while Sri Lankan desiccated coconut recorded a price increase by 17.8% to USD1,967.97/MT FOB from USD1,671.19/MT previously.

However, the combined export for the period January-April at 47,956 MT dropped by 6.0% from same period year-ago total at 51,019 MT. Export from the Philippines at 41,189 MT rose by 15.3% from 35,732 MT. In contrast, shipment from Sri Lanka plunged by

55.7% from 15,287 MT to 6,767 MT. In terms of market share, however, the Philippines was responsible for 85.9% and Sri Lanka 14.1%. (*UCAP Bulletin*)

COCONUT TECHNOLOGY NEWS

TRAINING TO FACILITATE USE OF ORGANIC MANURE FOR COCONUT - SRI LANKA

HE. Mahinda Rajapaksa in his budget speech, 2012/2013 announced an allocation of Rs. 100 million as subsidy for promoting uses of organic manure in coconut. CRI was granted Rs. 5 million of this subsidy to carry out research and training growers in the production and application of organic manures. The strategy propose by the Ministry is to empower coconut growers through 'Kapruka Samithi' program to produce compost suitable for coconut. CRI will assist by dissemination of technologies and training farmers in compose production and use.

CRI participated in the Deyata Kirula exhibition held in Amparai from 23-31 March 2013 together with other organizations of the Ministry; CCB, CDA, CPL and KPL. Coconuts varieties and forms with different sizes and colors, different stages of coconut development cycle, tissue culture, fertilizers, models on cultivation practices, specimens of pests, and novel coconut products were among the exhibits. A very large crowd visited the CRI stall with full of enthusiasm as most of the exhibits were new for people in the Eastern Province which was affected by the civil unrest for about three decades. (*CRI News, Sri Lanka*)

COCO COIR PITH AS GARDEN SOIL SUBSTITUTE

A recent report from *The Hindu* has featured coconut coir peat or coir pith as garden soil substitute. A processed dust of coconut husk, coir pith has now come to be accepted as a lightweight and eco-friendly soil substitute. It is now available in easy-to-use grow bags into which plants can be grown

directly; as seedling trays that allow the seedlings to be easily squeezed out along with the coco pith it is rooted in, without damage to the roots; and as dehumidified discs and bricks of various sizes that can be stored and used in open containers or pipes by simply adding water and manure to it.

Benefits of coir pith: 1) to avoid use of plastic grow bags, coco peat can be used in terracotta pots to reduce the weight of the potting mixture, 2) over 50 percent less heavier than conventional soil, hence ideal for terrace gardening, 3) fully organic and biodegradable, 4) avoids soil depletion, as coco peat is continuously generated during coir processing, 5) high water retention capacity, thus lessens the volume of water required for daily watering, and 6) allows good aeration. (*UCAP Bulletin*)

DROUGHT RESISTANT COCONUT TREES AN URGENT NEED – SRI LANKA

Climate change has invariably taken its toll on the country's coconut cultivation considerably and thus, the growers are calling for drought and temperature resistant coconut plants as an urgent need.

Despite erratic weather condition, the coconut had the expected crop last year. However, the subject ministry predicts this year's production to fall at least by 20 percent due to dry weather prevailing in the Chilaw, Puttalam and Kurunegala areas.

"We have already had a taste of the changing climate with flash floods followed by prolonged droughts and very high temperatures. Last year the prolonged drought that hit the Chilaw, Puttalam and Kurunegala regions has resulted in a serious drop in crops in these areas along with half sized nuts which can only be sold as No. 2 nuts, seriously affecting the incomes of growers," said the re-elected President of the Coconut Growers Association of Sri Lanka (CGASL), Lalit Godamunne.

Addressing the 19th Annual General Meeting of the CGASL held last week at the BMICH, he emphasized the need to urgently

develop newer strains that are drought and high temperature resistant with the highest priority.

"As we all know developing newer strains is a long drawn out process and add to that the long growing time of a coconut tree only goes to emphasize the urgency of the problem confronting us. Maybe it's timely to set up a special project adequately funded to address and work full time on this issue," he urged the Ministry of Coconut Development and Janatha Estate Development.

From the total production, 70 percent is utilized for domestic consumption and this is as much as 3,400 million nuts per annum. The ministry targets to produce 3,600 million by end of 2016 increasing up to 4,200 million by 2020 for which purpose the Coconut Development Authority initiated a programme to distribute 32 million plants during 2011-2016.

"Time is obviously of essence and unless we can replace our present generation of trees with the newer varieties, all the opportunities before us (industry) will be of no consequence. This issue of climate change will have an impact on food security. Though food security is not synonymous with food self-sufficiency, it is an important element and coconut being the second staple food is a key element in the whole equation," said Godamunne, commending the work carried out by the Coconut Research Institute towards this endeavour. (<http://www.dailymirror.lk>)

EXPERT TIPS TO SAVE COCONUT CROP - INDIA

The Horticulture Department is providing tips to farmers to protect coconut crop, which has been affected by pests.

Coconut is grown on 11,375 hectares of land in the district and 26 per cent of the crops have dried. The yield has come down to 50 per cent in 45 per cent of the crop area. Speaking to Deccan Herald, Deputy Director for Horticulture B R Girish said, the trees are affected due to insufficient rains. "A team of scientists from the University of Agricultural Sciences, Bangalore, accompanied by horticulture director and officials, have

analysed the problem and have suggested some technical solutions to the problem," he said.

Some of the suggestions is to take up inter-cropping in coconut farms, digging pits to harvest rainwater and trenches at an interval of 60 to 100 ft. Dried parts of the trees should be removed periodically. Each tree should be given one kilo of potash and half kilo magnesium sulphate along with one or two kg compost.

Drip irrigation facility should Page: 19 wherever possible.

Horsegram, cow pea and other pulses can be grown as inter-crop, based on the moisture content of the soil.

The farmers can contact experts in the Horticulture department to prevent pests. (<http://www.deccanherald.com>)

WINEMAKER CREATES PREMIUM COCONUT WINE - PHILIPPINES

A Filipino winemaker is hoping to put coconut-based wines, which have long been consumed in parts of South Asia and Africa, on liquor store shelves around the world.

Made from the sap of coconut palm flowers, Vino de Coco is slated to hit shelves this month in China, where it will sell for 100 Yuan a bottle (\$16 USD), reports trade publication The Drinks Business.

And while coconut wine is considered a common "conventional" drink in the Philippines, Filipino-American entrepreneur George Vacal Paraliza is hoping to turn the beverage - also known locally as tuba - into the world's first premium product by upgrading with "aroma, flavor and complexity."

Coconut wine is made by tapping fresh sap from the flower of the coconut tree.

Vino de Coco, located in Tacloban City, Philippines, proposes a trio of wines.

The dry red is described as a "true wine drinker's drink" for being smooth and tannic.

The sweet red is to be consumed as a dessert wine or post-dinner digestif, while

sweet white coconut wine leaves a light, sweet taste on the palate and can be consumed any time.

After rolling out in China, Paraliza said he hopes to find partners in the Filipino luxury hotel market and export the coconut wine to the US and Canada later this year.

Meanwhile, last month scientists out of Singapore made headlines for creating wine out of a fruit that's been described as smelling and tasting like gym socks and rotten onions.

Made from the durian - also known as the world's stinkiest fruit - the wine is 6 percent alcohol and stripped of much of its pungent smell.

The same team also developed a wine made from papayas. (<http://www.themalaysianinsider.com>)

SUMMER SIZZLERS 2013: TWO NEW MUST-HAVE COCONUT PRODUCTS FOR THE SKIN

Summer Sizzlers 2013 has two Coconut skincare products for you to try out: Alaffia Everyday Coconut Water Face Toner and CapriClear 100% Coconut Oil Moisturizer for Dry, Sensitive Skin.

After countless dermatology appointments and facial treatments, all I can remember being told was that I was lucky to get my acne out of the way early, because that meant adulthood would be a breeze.

Anybody else ever hear the notion that acne "falls off your face..." and by the time you start getting it only around your jawline, it is almost gone? Yeah, I got fed that line on more than one occasion. Quick update: I'm well into adulthood and my acne still hasn't fully gone away.

I have, however, managed to control it fairly well. I break out every now and then, but nowhere near as often as I once did. As you can imagine from my history, I was skeptical about trying a new toner and deviate from my normal skincare routine.

Trying something new typically results in another round of breakouts that quickly

become embarrassing when you are the only one in the office with pre-teen looking breakouts. I prefer to keep to my tried and true regimen for no surprises.

I know what you are probably thinking to yourself, I'm not going to jump on the coconut water bandwagon, but I figured I would jump in the trendy waters. I introduced the Alaffia Everyday Coconut Water Face Toner from Everyday Coconut right after washing my face. It was as effortless as pulling back my hair and spraying it across my face.

The first thing I noticed was how hydrated my skin felt. While it doesn't necessarily smell like coconut, it does still have a tropical scent to put you in a balmy mood--always a plus in my book. The directions say that you can either wipe away the toner with a cotton ball or let it dry. I let it dry and I am glad I did. I woke up the next morning without feeling an uncontrollable need to apply face lotion, which had pretty much become normal for me. After a few more days of using the Coconut Water Face Toner, I found that my skin was actually clearing up.

How does it work exactly? Well, coconut water rebalances skin, rehydrates (love it), and neutralizes impurities. Neem (a type of plant used for cosmetic purposes) helps control acne, and finally, papaya tones and firms your skin. Can you say triple threat? Needless to say, this has definitely become a part of my daily care routine.

For 12oz of toner, the Alaffia Everyday Coconut Water Face Toner only costs \$8.99, with 10% of the proceeds going to help empower women in poor communities in Togo. SO WIN WIN!

The new fragrance free CapriClear Moisturizing Coconut 100% Oil Spray (www.capriclear.com) \$16.99 - 5.2 ounces, takes that hydration factor and bumps it up with a light mist of highly absorbable oil that the skin drinks up. It can be used by all, on legs, arms, face, neck chest, babies, nanas...CapriClear Moisturizing Spray a real utility player in the beauty cabinet!

Made in the USA, cruelty free and harboring no parabens, this is as natural a cosmetic item as you can buy for moisturizing the skin. It is 100% Fractionated Coconut Oil, so those who have chemical allergies or are too afraid to apply anything to the skin that isn't wholly natural, and you will love the light, even mist.

Fractionated coconut oil (FCO) is a portion of the whole oil, in which the different medium-chain fatty acids are separated for specific uses. Lauric acid, a 12-carbon chain fatty acid, is removed. Fractionated coconut oil may also be referred to as caprylic/capric triglyceride oil or medium-chain triglyceride (MCT) oil because it is primarily the medium-chain caprylic (8 carbons) and capric (10 carbons) acids that make up the bulk of the oil. MCT oil is most frequently used for medical applications and special diets. This is how the coconut smell is eliminated.

CapriClear's easy to apply mist oil is so useful; I use it on my chest, arms, legs and in my hair ends before I twist it up to work out. After a bath, the mist "locks in" the moisture and it doesn't stain clothing. It feels very light on my skin, not like a heavy cream at all. *Also note that the National Eczema Association has given it their stamp of approval to this mist for kids and adults who are suffering from that skin condition.

You will not smell like a coconut, but you will have glowing healthy skin like and Islander. A must-own beauty staple to get through the "little clothes" season of summer. (<http://www.monstersandcritics.com>)

KIN-DEE INSTANT STICKY RICE WITH DURIAN AND COCONUT MILK WAS ONE OF THE MORE INTERESTING OFFERINGS THIS YEAR IN FANCY FOOD SHOW, NY

The Fancy Food Show took over New York's monstrous Jacob K. Javits Convention Center from June 30 to July 2, and was nothing short of overwhelming. Thousands of food producers and distributors from all around the world gathered to showcase their wares. The sprawling convention hall was packed to the gills with just about every type

of food imaginable: the upstairs was taken over by specialty food producers like cheesemakers and companies selling salumi and gourmet candies, along with large areas devoted to the food of individual countries, and the lower level saw just about every state represented, with products from local producers.

The goal of the NY's Fancy Food trade show was to introduce these products not only to distributors who might be interested in taking these products on board, but also to the general public; it's a way to enter the culinary conversation. For about \$3,000, food companies could set up shop in a little booth and tell their story to all who passed by.

For some, that story was about how cheese is produced, how the candy was made, or the inspiration behind an otherwise everyday food item. Among various food products, instant sticky rice with durian and coconut milk branded KIN-DEE, product from Thailand was one of the most interesting offering in this year. (<http://www.thedailymeal.com>)

DEVASTATING EFFECT OF BLACK CATERPILLAR ON COCONUT - INDIA

Coconut is a major crop in Ramanathapuram district, Tamil Nadu. Except during the North East monsoon season the region has dry weather throughout the year.

This weather condition is very much favourable for black headed caterpillar attack on the trees. Severity of attack is evidenced during February-August.

Infestation

The caterpillars feed on the chlorophyll content of the leaves from the lower surface. Infested leaflets turn greyish brown in colour and dry. Severe infestation presents a burnt up look for the tree. Pest intensity reduces during the onset of monsoon.

The female moth lays white coloured eggs on the lower surface of the leaves. Newly hatched larva is greenish brown in colour with brown stripes which and

constructs galleries on the lower surface of the leaflets.

Grown up larva is light green having dark brown head. Pupa is dark brown in colour and adult is a greyish white small moth. The total life cycle is completed in about two months.

Control measures

Remove and burn infested leaves during summer season. Release larval parasitoids under the trees periodically from January at fortnight's interval (4-6 releases) to check the population of the pest.

In case of severe outbreaks first go for insecticide treatment to reduce the pest population up to 50 per cent and release parasitoids after three weeks. The parasitoids are available at Coconut Research Station, TNAU, Aliyar Nagar on demand basis.

Spray malathion 50 EC at 0.05 per cent or dichlorvos at 2 ml with 1 ml of sticking agent per litre of water on the undersurface of the leaves in case of severe infestation.

Root feeding

Root feeding with monocrotophos 36 WSC 10 ml diluted with 10 ml of water helps to minimise the infestation (harvest the nuts 45 days after root feeding). Make a slanting hole in the stem about 1.5 m above ground level and inject 10 ml of monocrotophos 36 WSC and plug the hole with clay mixed with copper oxychloride.

(Dr. J. Ramkumar, Assistant Professor (Agrl. Entomology) and Dr. R. Durai Singh, Programme Coordinator Krishi Vigyan Kendra, TNAU Ramanathapuram - 623 503, Email: arsramnad@tnau.ac.in; Ph. No: 04567-230250). (<http://www.thehindu.com>)

STEPS TO CHECK BUD ROT AFFECTING COCONUT PALMS

A multidisciplinary team constituted to monitor bud rot disease affecting coconut palms in north Kerala has recommended immediate intervention to arrest the infectious outbreak.

A survey carried out by the team found that the disease was spreading at an alarming rate across coconut groves in the foothills and valleys of the Western Ghats bordering Kannur, Kozhikode, and Wayanad districts.

Caused by the fungus *Phytophthora palmivora*, the disease has been found to be severe in the highland region (50 per cent), followed by the midlands (30 per cent), and the lowlands (10 per cent). The epicentre of the current outbreak is a valley near Kuttiyadi in Kozhikode district, known for superior quality West Coast Tall (WCT) palms.

The team comprising officials from the Department of Agriculture and Kerala Agricultural University found that though 50 per cent of the farmers had adopted the recommended curative measures, the preventive action recommended by scientists had gone unheeded, mainly owing to the acute shortage and high cost of labour.

The fact that the majority of coconut grove owners are absentee farmers has also contributed to neglect of the disease, Jim Thomas, Associate Director of Research, KAU, said.

The initial symptom, scientists said, was buckling of the inner fronds, leading to breakage. If the symptoms were ignored, the infection spread to older leaves and the entire crown rotted and the tree wilted in a few months.

The team has proposed the formation of Compact Area Groups (CAG) to promote and sustain group action in a contiguous area for durable adoption of control measures. It recommends the constitution of a monitoring committee, including agricultural officers, farmers, panchayat members, and technicians to conduct awareness campaigns for early detection of the disease and its management. The proposals have been submitted to the government. KAU Vice-Chancellor P. Rajendran said the control strategies recommended by the team included preventive and curative measures such as prophylactic treatment, control of soil acidity,

and application of fertilizers and micronutrients. He said immediate intervention was necessary to minimise the loss of coconut palms.

Dr. Thomas said the fungal infection could have been triggered by incessant rain in north Kerala. "The high relative humidity (up to 99 per cent) and temperature (33-36 degree Celsius) provide the ideal environment for the production of fungal spores that spread quickly. Soil acidity is another conducive factor."

He said the failure to adopt preventive measures and the reluctance to cut down affected trees had contributed to the spread of the disease, which usually subsides once the monsoon rain starts tapering off. The discontinuation of lime application, a traditional method of controlling soil acidity, had increased the vulnerability to the disease, he said.

The multidisciplinary team included Koshy Abraham, Head, Department of Plant Pathology, College of Horticulture, Vellanikkara; K. Abdul Kareem, Associate Director of Research, Regional Research Station, Peelicode; and others. (<http://www.thehindu.com>)

BIO-DIESEL NEWS

WORLD BIODIESEL PRODUCTION UP IN 2012

Data from *Oil World* show world production of biodiesel in calendar 2012 rose by 6.0% to 23.40 million MT from 22.07 million MT in a similar period year-ago. The figure is the highest so far during the three-year period beginning 2010 in which year production was 18.37 million MT. The United States was the primary producer of biodiesel with 3.30 million MT (3.28 million MT a year ago), followed by Germany 2.53 million MT (2.73 million MT), Argentina took 2.46 million MT (2.43 million MT), Brazil at 2.39 million MT (2.35 million MT), France 2.03 million MT (1.78 million MT), and Indonesia at 1.55 million MT (1.28 million MT).

Data also show soybean oil was the top feedstock used during the year at 6.98 million MT (7.43 million MT) used mainly in Argentina, USA and Brazil in that order. This is followed by rapeseed oil 6.02 million MT (6.03 million MT) used mainly in EU-27, and palm oil 5.96 million MT (4.88 million MT) used mainly in Indonesia. Used cooking oil utilization was 1.73 million MT (1.39 million MT) used largely in EU-27, tallow 1.60 million MT (1.47 million MT) with Brazil as leading user, sunflower oil 0.23 million MT (0.20 million MT) in EU-27, coconut oil 0.09 million MT (0.07 million MT) in the Philippines, and Others 0.77 million MT (0.59 million MT).` (UCAP Bulletin)

DOE FIRMS UP PLANS FOR 5% BIODIESEL BLEND - PHILIPPINES

The Department of Energy (DOE) has firmed up plans to implement the higher biodiesel blend of five percent from the current two percent as required by the Biofuels Acts of 2006. Energy Director for the Oil and Industry Management Bureau, Zenaida Monsada said the Energy department has asked the National Economic and Development Authority (NEDA) to conduct an "impact study" for the implementation of the higher blend. The study aims to assess the demand and supply of coconut biodiesel, the logistics, as well as the impact on prices. Monsada said that while the government was aiming to have the higher blend implemented within the year, it needed to thresh out the details. There would also be nationwide public consultations starting August and a test run on public utility jeepneys for five days to see if their engines would run smoothly using the higher blend.

Agriculture Secretary Proceso Alcala announced early this month that the National Biofuels Board, the interagency group tasked to implement the National Biofuels Law, has approved the increase in the mandated biodiesel blend to five percent from two percent. Chemrez Technologies welcomed the development, saying that the NBB's move is a significant step in accomplishing the goal the company set out to achieve a few years

ago to develop and market sustainable products that benefit the Philippines and the environment. (UCAP Bulletin)

OTHER VEGEOIL NEWS

INDONESIA TO DOUBLE PALM OIL EXPORT TO PAKISTAN

As the preferential trade agreement (PTA) with Pakistan is expected to take effect in the next few weeks, Indonesia hopes to see its annual palm oil export to the country double in the upcoming years. Deputy Trade Minister Bayu Krisnamurthi said the country might see its shipment to Pakistan reach US\$1.5 billion starting next year, up from \$714 million last year. "For this year alone, we hope exports to Pakistan will rise by around \$200 to \$300 million as it gets a boost by the PTA," he said. Apart from becoming the market for Indonesia's palm oil, Bayu added that Pakistan might serve as an export hub to surrounding countries.

The PTA will become effective as soon as both countries sign the mutual recognition agreement (MRA) and pest-area recognition for horticulture imports, both of which provide special entry access for Pakistani main export commodity, kinnow oranges. Under the PTA that was sealed last year, Pakistan will slash import duties for Indonesia on palm oil to as low as it is for Malaysia. This policy is an exchange in the removal of 25 percent import duties on kinnow oranges, of which Pakistan is the largest producer worldwide. The agreement should have taken effect this year, but has been delayed for months because of technical reasons.

PALM OIL NEARS LOWEST LEVEL SINCE OCTOBER 2009

Palm oil traded near the lowest level in almost four years on forecasts for record global supplies of cooking oils.

The contract for delivery in October dropped as much as 1.4 percent to 2,137 ringgit (\$661) a metric ton on the Bursa

Malaysia Derivatives, matching the intraday low on July 26, the cheapest price since October 2009. Futures ended the morning session little changed at 2,170 ringgit, set for a 7.4 percent loss this month, the most since September.

Palm production, accounting for 35 percent of cooking oil supply, will expand 5 percent to 58.1 million tons, U.S. Department of Agriculture data show.

Soybean oil, a competing product, slumped yesterday to the lowest since 2010 as supplies of the second most-consumed edible variety will rise to a record for a fifth year and reach 44.6 million tons, the USDA predicts.

“The decline in soybean oil prices is quite steep because of the bumper harvest,” said Benny Lee, a market strategist at Jupiter Securities Sdn. in Kuala Lumpur.

“The weaker ringgit should make palm oil a bit more attractive against soybean oil prices, but because demand is actually lower than expected, I don’t think it will actually help lift palm oil prices a lot.”

Prices may drop to as low as 1,900 ringgit this quarter before rebounding by the end of the year, said Lee. The ringgit fell to a three-year low on concern investors will repatriate funds after \$2.9 billion of sovereign debt matures on Wednesday. (*The Jakarta Post*, 31 July 2013)

CRUDE PALM OIL: CHANGING LANDSCAPE

Favorable third quarter 2013 weather conditions in the Northern hemisphere and good planting and growing conditions in South America will result in much higher October 2013–September 2014 soybean output of 284 million tons (exhibit 1), up 6.8 percent year-on-year (y-y) based on a report by Oilworld.

This condition will result in higher ending stock of 75 million tons, up 22 percent y-y and higher stock to usage ratio of 28 percent (October 2012–September 2013: 24 percent). That said, with September 2013–October 2014 palm oil production also expected to rise

4.4 percent to 58.2 million tons, total 8 vegetable oil supplies will increase 3.4 percent y-y to 159.5 million tons, higher than the increase in consumption of only 3.1 percent y-y to 158.7 million tons.

Other than higher supplies, we see policy risk in India and Indonesia as they continue their fiscal policy war to protect their own refineries. This coupled with the above-mentioned factors will limit crude palm oil (CPO) price growth going forward in our view.

Hence, although oil has remained above US\$100/barrel lately, CPO price will not benefit from this condition as the EU limits the use of CPO for its biodiesel mandate. Biodiesel production is concurrently also experiencing limited growth.

With CPO production entering its peak period in the second half of 2013 and slower demand following Lebaran, we expect CPO in the third quarter of 2013 to reach \$731/ton, down 13 percent quarter-on quarter (q-q) and 27 percent y-y, before averaging \$774/ton, down 22 percent y-y in 2013.

Sizeable increases in CPO production will push Indonesian and Malaysian CPO inventories in 2014 to another record high, pushing down next year’s CPO price to \$760/ton, down 2 percent y-y, before slightly recovering in 2015 to \$798/ton, up 5 percent y-y. This means 12 percent-20 percent downgrades in our 2013-15 CPO price assumptions (exhibit 2), resulting in 14 percent-51 percent lower earnings for CPO counters in our coverage, some 30-65 percent below consensus’ projections.

While benefiting from the weaker rupiah, CPO companies will see depressed 2013-2015 earnings on lower CPO price and higher labor costs. Thus, we cut our sector rating on plantations from neutral to underweight on continued negative developments within the industry, particularly as 2014 Price Earning (PE) has reached 16.6 times.

On individual counters, we now have “reduce” ratings on most of our plantation counters with average 16 percent downside

potential on revised down earnings and lofty valuations on unsupportive CPO market.

Going forward, we expect sector de-rating to 2014 price-earnings (PE) of 14.2 times, translating to 20 percent discount to its Malaysian peers, reflecting negative 2013-14 earnings growth. We have two "hold" ratings on Astra Agro Lestari Tbk (AALI), due to generation of additional earnings from its refinery business starting in 2014, and BW Plantation (BWPT) on strong earnings recovery helped by the operation of its new mill next year. On a more negative note, our top sells are Sampoerna Agro (SGRO), Salim Ivomas Pratama (SIMP) and London Sumatra Indonesia Plantation (LSIP) on weak growth profiles. (*The Jakarta Post*, 1 August 2013)

DID YOU KNOW.....

COCONUT OIL SHOULD BE REGARDED AS A TOP CHOICE TO PROTECT AND HELP YOUR SKIN

The coconut is now used around the world to treat a vast spectrum of health conditions such as abscesses, asthma, baldness, bronchitis, bruises, burns, colds, constipation, cough, dropsy, dysentery, earache, fever, flu, gingivitis, gonorrhea, irregular or painful menstruation, jaundice, kidney stones, lice, malnutrition, nausea, rash, scabies, scurvy, skin infections, sore throat, swelling, syphilis, toothache, tuberculosis, tumors, typhoid, ulcers, upset stomach, weakness, and wounds.

Skin tissues tend to harden and lose elasticity as we age therefore the end result is sagging and wrinkled skin. Free radicals which are directly involved in this destructive process, gain momentum and produce chain reactions when left free to roam around. Fortunately, it's possible to somewhat halt and counter these devastating effects thanks to the much needed help of antioxidants. This is where coconut oil comes into the picture.

Dr. Ray Peat is a well regarded biochemist that has written about the

antioxidant effects of coconut oil. He's on record saying it's a well established fact that coconut oil reduces our body's need for vitamin E. He believes that coconut oil's antioxidant properties play an important direct and indirect role. Virgin coconut oil is definitely one of the best to fight off free radicals, as it remains unrefined and filled with its essential antioxidant components.

Rubbing coconut oil on wrinkles and sagging skin can help rejuvenate it by strengthening the tissues. Applying the same method is also a great way to fight off skin problems such as psoriasis, dermatitis, and eczema.

One of the easiest signs to notice struggling and aging skin is the appearance of brown, freckle-like spots which are also referred to as liver spots. These spots are a clear sign that free radicals have accelerated the deterioration of the lipids in our skin, hence the name *lipofuscin*. The oxidation of polyunsaturated fats and protein is considered as the premier cause of aging spots. Since cells can't get rid of this *lipofuscin* pigment, it essentially accumulates within various cells of the body as we get older. When the *lipofuscin* pigment develops, it generally stays around permanently but it's certainly possible to prevent any added damages and probably even diminish the existing spots by regularly using coconut oil on your skin. (<http://www.naturalnews.com>)

COCONUT OIL IS KEY TO A BOLLYWOOD ACTRESS CHITRANGADA'S HEALTHY LOCKS

Bollywood actress Chitragada Singh relies on coconut hair oil for her lustrous locks. She likes to nourish them, especially when the weather gets all muggy.

"A good hair-care regime is extremely important for any girl. Especially considering the monsoon season, hair demands extra care and attention. Coconut-based hair oil gives my hair deep conditioning and nourishment to survive the weather condition as well as the usage of umpteen number of

products that I have to use," Chitragada told IANS in an email interview.

As she belongs to the glamour industry, Chitragada's hair is exposed to various hair styling products and treatments. The "Hazaaron Khwaishen Aisi" star enjoys different looks, but feels that they make it even more important for her to nourish her tresses well.

"Being an actress my hair goes through so many treatments, different products get used for different looks. While I enjoy doing all this to my hair, I ensure to regularly condition my hair with coconut-based hair oil. I strongly believe that as long as beautiful hair is in vogue, oiling will always stay in fashion," she said.

The actress has been following this regime since her childhood days.

"During my childhood, I remember how my mother used to take special care of my hair and made sure to condition it with coconut hair oil. This is one practice I have incorporated in my regime," said the 37-year-old, who had recently launched Aparna Santhanam's book "Let's Talk Hair" in association with Parachute Advanced Knowledge Center here.

Other than regular oiling, Chitragada likes to keep her mane clean.

"You have to keep your hair a lot more clean during the monsoon as humidity and dampness lead to unhealthy and lifeless hair. Use a light shampoo thrice a week and towel dry post that," she said. (<http://www.business-standard.com>)

CLEANSING, THE INSIDE STORY

In cities, where pollution levels are high and you subject your skin, hair and body to the vagaries of urban living, the only solution is to fight toxicity. An internal cleanse at least once a month can lead to clearer skin, better health and enhanced energy levels. Here are the most convenient and effective foods to aid detoxification.

Something about:

Coconut water

The refreshing drink helps counter dehydration. It is packed with detoxifying and hydrating sugars and electrolytes like potassium and minerals to balance the pH levels of the body. Drinking coconut water on an empty stomach shows significant anti-ageing, anti-carcinogenic and anti-thrombotic effects. That's why it is given to patients as the first drink after surgery. It is also the best drink during diarrhoea to replace fluid loss, particularly for kids.

Tulsi & Aloe Vera juice

The combination is high in natural vitamins and minerals. It contains vitamins A, C, E, folic acid, choline, B1, B2, B3, B6 and B12. Some of the minerals found in a mix of tulsi and aloe vera juice include calcium, magnesium, zinc, chromium, selenium, sodium, iron, potassium, copper and manganese. This makes it a good source of natural amino acids and fatty acids, apart from being a digestive detoxifier and an aid in achieving an alkali balance in the body. It also boosts the immune system. Tulsi and aloe vera juice are great for skin and hair. That's where their effects will be the most visible.

Triphala

Colon cleansing is an ancient Vedic technique for rejuvenating the body. It helps detoxify and remove toxic food residues and other accumulated substances in the intestine. And triphala is considered the safest and most effective natural colon cleanser. All three herbs in triphala are mildly laxative. Not only will they tackle constipation, haemorrhoids, parasites, flatulence, acne and bad breath, but they have also been shown to prevent colon cancer. Colon cleansing also helps relieve headaches and irritability, and is the first step towards acquiring a glowing skin and healthy hair.

Wheatgrass juice

Wheatgrass contains about 30 beneficial enzymes that detoxify the liver, cleanse the colon and remove toxins from your body. Most enzymes are destroyed when we cook food.

Wheatgrass, being fresh, retains almost all of its enzymes. These improve digestion, purify blood, help combat colon problems and boost the formation of red blood cells and white corpuscles. As an alkaline food supplement, it also balances the body's pH.

Milk thistle

Milk thistle extracts can significantly help reduce the toxin load on the liver. It also strengthens new liver cells and reduces inflammation (which is why it is recommended to people with liver inflammation or hepatitis). (<http://www.hindustantimes.com>)

HEALTH BENEFITS OF COCONUT WATER

Coconut water is one of the most popular beverages available on tropical islands and resorts. It has been for hundreds of years. It is an all-natural, hydrating, nutrient-filled, clear fluid that is found on the inside of the fruit, which is encased in a hard brown shell. You'd need the proper tools to crack the shell and extract the liquid.

With the weather of hot summer months, coconut water not only prevents dehydration – which is caused by disease – it can be used to prevent exhaustion and assist when asserting or engaging in excessive physical activities. It also has been known to cool down or regulate body temperature.

The benefits of coconut water have even been recommended by the World Health Organization (WHO) as an effective tool in the battle against dehydration caused by dysentery, cholera and other dehydrating diseases. More deaths occur as a result of the aforementioned diseases than the infections themselves.

Staying hydrated is the key to surviving the summer heat wave. In extreme conditions, the heat wave will continue to sizzle well into the night and make it very uncomfortable for most people to relax and fall to sleep. Coconut water, in this case, can be used to hydrate the body.

Coconut water has been a beverage of choice for many years in Asia and the Pacific. So why did it take so long for it to surface in

North America? Transportation. Coconut water has to be refrigerated during the transportation process and must not come into contact with oxygen.

The fruit itself has a very short life span and likewise must not come into contact with oxygen for too long. Fermentation will begin and the coconut and water will taste sour and smell. It will attract bacteria and complications will arise after it is digested.

The commercialization of coconut water prevents it from fermenting and souring as quickly as the natural fruit. However, the rich flavors are lost when processing fresh coconut, which diminishes the nutritional value as it does other processed foods. As with any commercial product, coconut water must be pasteurized – just like milk – to kill bacteria. Some products, however, are stored on shelves for months and even years. Coconut water can be frozen for no more than two months, however.

If you choose to drink commercial coconut water, the nutrients that are naturally found in the fresh coconut fruit and water are lost due to the high temperatures used in the sterilization process. For example, coconut liquid is pasteurized at 400°F.

If you are shopping for a coconut, don't be afraid to ask how long the fruit was transported or how old the coconut is? In some cases, ask if you can open the coconut to be on the safe side. You don't want to leave the store with a bad coconut. (<http://thecincinnatiherald.com>)

POSITIVE RESPONSES ON COCONUT FLOUR

I did not expect the positive responses I got from readers for my article that appeared in this column of Manila Bulletin last week (June 29, 2013) titled "Coconut Flour is Gluten-Free." The readers who made encouraging comments included executive chefs and directors of culinary institute.

In my article last week, I focused mainly on one of the important health benefits of coconut flour – "its being gluten-free." Let me

share other interesting information about coconut flour.

Many Filipinos are not aware that the Philippine-made coconut flour is already being exported world-wide in container loads - with the US and Europe as the main market. In fact, in the year 2006, the Philippine -made coconut flour was a recipient of the "Trends and Innovation Award of SIAL" in Paris. SIAL is largest live observatory of food products exhibition in Europe. It was also a recipient of the "Anuga Taste 07 Award" in Germany in 2007. ANUGA is the largest food and beverage fair in the world. ANUGA is also the leading food fair for the retail trade, the food service and catering market.

The export of coconut flour is expected to grow even more in the coming years as more and more consumers seek healthier alternatives in food ingredients. Also, as of July 2013 there are at least five (5) Coconut Flour Cook Books published internationally by 5 different US authors that is now being sold in major online bookstores such as www.amazon.com.

The Food Nutrition Research Institute (FNRI) of the Dept. of Science and Technology (DOST) of the Philippines conducted a study on coconut flour way back in 1999. This study aimed to look at the dietary fiber content (total, soluble and insoluble) of coconut flour and the fermentability characteristics of the dietary fiber simulating conditions in the human colon. This study was funded by PCIIRD-DOST.

Dr. Trinidad Trinidad then, a Scientist of the DOST submitted a program proposal to specifically study the Nutritional and Health Benefits of Coconut Flour from "Sapal." This research program headed by Dr. Trinidad Trinidad consisted of three projects: (1) Mineral availability from coconut flour from "sapal" funded by DOST; (2) Glycemic index of coconut flour supplemented bakery products; and (3) Cholesterol-lowering effect of coconut flakes in humans with moderately raised cholesterol levels funded by PCHRD-DOST. This project study was conducted from the year 2000 to 2002.

The results of the above Philippine studies were published in international journals including the Elsevier. Elsevier, headquartered in Amsterdam is the world's leading provider of science and health information that serves more than 30 million scientists, students and health and information professionals worldwide. The FNRI-DOST that initiated this study and analyzed the dietary content and functionality of coconut flour have patented the "nutritional and health benefits" of coconut flour.

According to Dr. Trinidad Trinidad, the results of their study shows the following health and nutritional benefits of Coconut Flour: 1. "Coconut Flour prevents the risk of diabetes mellitus – the study found that increasing levels of coconut flour in bakery products resulted in a lower glycemic index especially when it contains 15% to 25% dietary fiber from coconut flour. The reason that coconut flour is well suited for diabetics and others with blood sugar concerns is that it contains mostly non-digestible carbohydrate. Non-digestible carbohydrate is one type of carbohydrate found in food. This type has no calories because of the fiber. Dietary fiber slows down the release of glucose and therefore requires less insulin to utilize the glucose and transport it into the cell where it is converted into energy. Foods rich in soluble dietary fiber are low glycemic index foods. 2. "Coconut Flour prevents the risk of cardiovascular disease, promotes heart health and supports the immune system. Coconut flour lowers total and LDL cholesterol in the study with 15% to 25% coconut flakes supplemented cereals – it helps promote cholesterol health. 3. "Coconut Flour prevents the risk of colon cancer because the dietary fiber in coconut flour metabolized in the colon is butyrate producing. Butyrate is an important substrate for maintenance of colonic health; it also facilitates better digestion and promotes digestive comfort."

By substituting wheat-based and other types of flour with Coconut Flour in some baking recipes, one can literally recreate favorite treats such as muffins, cookies,

breads, pies, cakes, etc. and convert them into health-promoting and delicious gluten-free, high-fiber, low-glycemic foods. Coconut flour can be added to smoothies and desserts or use coconut flour as a thickening agent in sauces and gravies, or simply as a fiber supplement.

Since coconut flour has a higher fiber content than wheat flour and other flours, more water should be added and it is also advisable to add one egg per ounce of coconut flour (on the average). Why eggs? Coconut flour has no gluten and the eggs take the place of gluten. For more information on how to use coconut flour in recipes, you may wish to buy a book authored by Bruce Fife entitled: "Cooking with Coconut Flour" which is available in major bookstores.

Finally, did you know that eating two slices of whole wheat bread can increase blood sugar more than two tablespoons of pure cane sugar can? This is according to William David, MD, author of The New York Times Best Seller book entitled "Wheat Belly." (*Manila Bulletin, Saturday, July 6, 2013*)

COCONUT RECIPE

"Coconut Pancakes"

- ½ kg (about 3 ½ cups) rice flour
- ½ kg (about 3 ¾ cups) wheat flour
- ½ kg (about 2 ½ cups) sugar
- 4 cups coconut milk
- 10 pandan (screwpine) leaves, shredded and pounded to extract the juice
- Salt to taste
- Oil

Preparation:

1. Mix rice and wheat flour, sugar, coconut milk, pandan extract and salt to taste. Set aside for two hours.
2. Heat oil in pan.
3. Spoon 2-3 tbsp of mixture and fry in hot oil until pancake turns golden brown.

4. Remove from pan and drain off oil.
5. Repeat steps 3 and 4 until mixture is used up. Makes 6-8 servings. (*COGENT Coconut Recipes*)

BUSINESS OPPORTUNITIES

❖ COCONUT SHELL HANDICRAFT

Known as coconut shell handicraft master (guru) in Southern Thailand, Mr. Pleum Chookong has created jobs for his neighbors in the community and dealt with buyers/exporters with faithful manner and reasonable price for more than a decade. He and his community members usually make coconut handicrafts by order. Tourists/visitors are always welcome to visit his simple showroom called "Learning Center for Coconut Handicraft" in Ban Khog Wua village, Tambol Chaiburi, Maung, Pattalung province. Coconut shell handicraft products such as utensils used for cooking and food decoration, items used in restaurant/café, and jewelry items are available for sale. Interested parties may send their order including the pictures of the ordered products to:

Mr. Pleum Chookong

Ban Khog Wua Village, Tambol Chaiburi,
Maung, Pattalung Province
Thailand

Tel/Fax.: (66-74) 614 512

Mobile phone: (66-86) 287 2542

❖ LOOKING FOR COCONUT WATER SUPPLIER AND BUSINESS PARTNER

A French business is looking for coconut water supplier in Tetra Pak packaging. For information details please contact:

Mr. Mathieu Rouget

France

Email: mathieurouget@hotmail.com

❖ COCONUT WOOD FURNITURE AND DOOR FRAME

Wide range of coconut wood furnitures, window and door frames, floors and decking are available for sale. All of them

are made from the best quality coconut wood. For details please contact:

Ms. Meity Lolowang
Marketing Officer
UD. Sinar Sakti
Jl. Wolter Monginsidi Malalayang
Manado, North Sulawesi
Indonesia
Tel.: 62-431-825878
Fax.: 62-431-821355
Email: sinarsaktimanado@yahoo.com

❖ **COCONUT OIL FACTORY SALE**

A coconut oil factory in Ciamis, West Java, Indonesia, which has been operating for more than 20 years, and has been newly up-graded with new machineries and equipment is now offered for sale. Interested parties may contact:

Mr. Nata
Ciamis, West Java
Indonesia
Mobile: +62-085741596958
Blackberry Pin BB 2A850D88
Email: tanjungagro@yahoo.com

❖ **ORGANIC COCONUT SUGAR**

An organic coconut sugar producer with a production capacity of 1 ton/month offers a very competitive price. Interested parties may contact:

Mr. Suherman
Mobile: +62-81391029149
Karangjati Village
Sampang Cilacap, Central Java
Indonesia

❖ **VCO AND VCO PRODUCTS**

VCO produced by drying and pressing method with certified GMP, HACCP, ISO etc. is available for export. VCO-based cosmetic and toiletry products are available for sale. Importers/distributors may contact:

Mr. Suradej Ninek
Tropicana Oil Co., Ltd.
35/9 Moo 4 Te Khunkeaw
A. Nakhonchaisri, Nakhonpathom 73120

Thailand
Mobile: (66-84) 1605355
Tel: (67-34) 32683-36
Fax: (66-34) 326837
Email: info@tropicanaoil.com
suradej@tropicanaoil.com
Website: www.tropicanaoil.com

COMING EVENTS

1. The Gorontalo State University in collaboration with Gorontalo Provincial Government, APCC and the Indonesian Academy of Science will hold an International Conference on Coconut on September 2nd – 3rd 2013 in Gorontalo City the Province of Gorontalo, Indonesia.
2. Sail the Asian Food Marketplace China 2013, 7-9 September 2013, at Shanghai New International, China.
3. Food Ingredients Asia, 11 - 13 September 2013, BITEC, Bangkok, Thailand
4. 10th Oilseed & Oil Processing Short Course, 17-18 September 2013, Munich, Germany.
5. 54th International Conference on the Bioscience of Lipids, 17-21 September 2013, Bari, Italy.
6. ANUGA 2013, 5-9 October 2013, at Cologne Exhibition Centre, Koeln Messplatz 1 Cologne, Germany.
7. American Fats & Oils Association Annual Meeting, 9-10 October 2013, New York, USA.
8. 11th Euro Fed Lipid Congress and 30th ISF Lectureship Series, 27-30 October 2013, Antalya, Turkey.
9. Palm Oil Trade Fair & Seminar (POTS), 28-29 October 2013, Cairo, Egypt.
10. 2013 IFFO Annual Conference, 28-30 October 2013, Hong Kong.
11. European Bulk Liquid Storage 2013, 30 - 31 October 2013, Rotterdam, The Netherlands.
12. Oils & Fats International (OFI) Asia 2013, 5-6 November 2013, Landmark Hotel, Bangkok, Thailand.
13. PIPOC 2013, 19-21 October 2013, Kuala Lumpur, Malaysia.

STATISTICS

Table 1. Indonesia's Monthly Exports of Coconut Oil (in MT), 2011 - 2013

Month	2011		2012		2013	
	Volume	Value (FOB)	Volume	Value (FOB)	Volume	Value (FOB)
	(MT)	US\$'000	(MT)	US\$'000	(MT)	US\$'000
January	34,804	54,158	125,613	194,897	68,002	51,623
February	39,617	73,852	54,759	73,791	46,040	35,465
March	35,356	66,726	66,110	86,329	44,708	35,050
April	96,336	179,891	96,812	124,847	36,060	27,429
May	43,301	68,913	61,917	78,921	64,247	48,713
June	31,023	60,819	67,343	75,375		
July	55,047	98,875	37,292	37,219		
August	35,856	59,524	45,757	46,678		
September	29,346	48,949	39,536	36,501		
October	45,834	64,540	67,040	80,290		
November	43,449	52,703	31,787	27,449		
December	79,832	108,805	31,956	24,536		
Total	569,801	937,755	725,922	886,836	259,058	198,279

Table 2. Philippines's Monthly Exports of Coconut Oil (in MT), 2009-2013

Month	2009	2010	2011	2012	2013 ^P
January	24,579	146,971	103,074	63,517	115,186
February	36,195	74,578	67,825	42,854	61,899
March	44,620	133,675	89,110	63,649	142,991
April	32,080	130,402	97,614	58,900	45,600
May	55,555	130,921	58,743	70,680	136,985
June	82,130	106,018	32,337	79,750	59,400
July	106,014	145,564	43,011	92,600	90,800
August	63,000	99,364	32,099	82,325	
September	93,882	86,800	47,970	71,922	
October	112,159	109,540	69,400	80,380	
November	51,358	67,709	33,100	45,060	
December	124,666	49,718	32,250	30,000	
Total	826,238	1,281,260	706,533	781,637	652,861

Source: United Coconut Associations of the Philippines

^P = Preliminary

Table 3. International Prices of Selected Oils, 2011-2013 (US\$/MT)

Month Years	Coconut	Soybean Oil	Palm Oil	Palm Kernel	Sunflower
	Phil/Indo	Dutch	Malaysian	Oil	Oil EU
	CIF. Rott.	FOB ex-mill	CIF Eur.	CIF. Rott.	Fob. NW. EU
2011					
January	2,038	1,374	1,281	2,120	1,373
February	2,278	1,407	1,330	2,301	1,385
March	1,925	1,307	1,180	1,977	1,389
April	2,089	1,315	1,149	1,899	1,405
May	2,097	1,294	1,159	1,958	1,411
June	1,803	1,324	1,133	1,765	1,461
July	1,645	1,341	1,092	1,360	1,425
August	1,523	1,345	1,090	1,377	1,435
September	1,305	1,305	1,056	1,268	1,203
October	1,208	1,220	994	1,085	1,120
November	1,208	1,479	1,053	1,298	1,248
December	1,445	1,204	1,027	1,367	1,190
2012					
January	1,451	1,218	1,061	1,366	1,208
February	1,411	1,255	1,106	1,362	1,249
March	1,359	1,282	1,152	1,377	1,258
April	1,348	1,310	1,181	1,395	1,324
May	1,155	1,218	1,085	1,239	1,275
June	1,058	1,180	999	1,093	1,192
July	1,087	1,243	1,020	1,086	1,262
August	994	1,180	993	988	1,300
September	978	1,319	997	996	1,320
October	905	1,179	850	882	1,244
November	820	1,150	790	800	1,243
December	768	1,174	770	817	1,268
2013					
January	840	1,101	850	780	1,269
February	867	1,194	855	850	1,275
March	815	1,119	848	830	1,221
April	800	1,101	843	828	1,201
May	818	1,083	838	818	1,227
June	912	1,082	845	820	1,228
July	874	1,003	835	840	1,178

Source: Oil World, 2013

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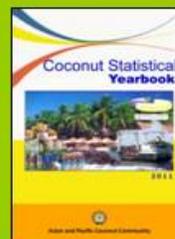
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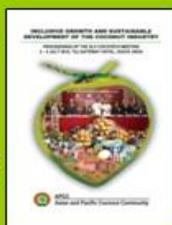
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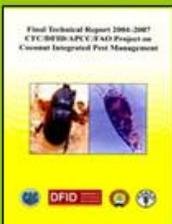
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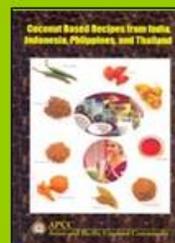


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