The Cocommunity

Monthly Newsletter of the International Coconut Community

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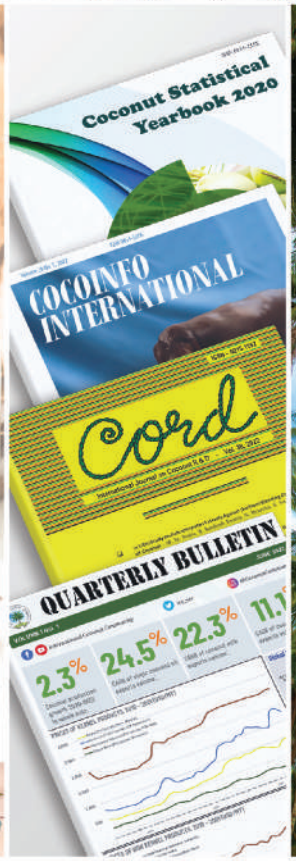

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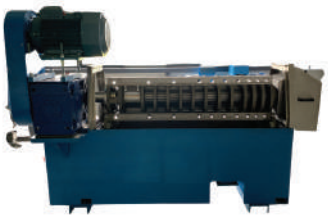

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THE EXECUTIVE DIRECTOR SPEAKS

"Sustainable Strategic Collaboration in Building a Resilient Coconut Sector"

The economic, social, and environmental benefits of the use of coconut and its value-added products have prompted efforts to sustain this sector and its market. Coconut has tremendous versatility and capacity to provide functional food sources and essential nutrients that support food security and public health, sources of pharmaceuticals, cosmetics, play role in carbon sequestration, source of bioenergy that contribute to global endeavors in reducing green gas emissions and preventing deforestation.

Despite the benefits of coconuts to millions of farmers and the community worldwide, the industry must build innovative strategies during the tough macroeconomic landscapes and the tightening of fiscal and monetary conditions in some countries, disruption to supply and demand and export flows due to long-term impacts of potential COVID-19 pandemic and geopolitical instability. Other challenges to consider include but are not limited to the extreme climate events, natural disasters, major pests and diseases, slow replanting of unproductive coconut palms and insufficient required planting materials, severely elevated production costs, unstable price of coconut products, narrow product line and low farmer's income.

Given these challenges, the strategic partnerships become an imperative. ICC must harness the power of strategic partnerships because the multiplying power of collaboration networks have helped ICC in its efforts in implementing program and strategic plan. It is time now to expand and strengthen global collaboration and multilateral coordination, and provide the necessary technical and policy supports. Such collaboration should be sustained with active participations of government institutions, coconut industries and associations, international and local institutions.

Substantial easing of COVID-19 restrictions would shift the outlook across many industries. Some key trends that could drive the industry to survive include the increased awareness of the positive nutritional, health and eco-friendly properties of coconut and its high value-added products; increased consumer preference for eco-friendly and organic products; quality, organic and fair trade certification especially for big markets like the US and European Union, traceability down to farm and production practices, and the growing concern for the environment and the quality life of our future generation, especially the campaign for a plastic waste free world, stop cutting down trees and carbon neutral.

To reduce the heavy reliance on the highly globalized supply chains, increasing the domestic consumptions, is one of the key areas that the coconut industry and governments can start and continue to promote in 2023 and beyond. The market could continue to offer incentives to encourage local consumptions and increase local coverage in markets. Human resources play a significant role in producing quality products, and service, in developing positive business culture and improving efficiency of mass production, competitiveness of traditional and non-traditional coconut products that are more acceptable locally and globally. Therefore, some of ICC's key programs for our member countries include but are not limited to providing capacity building to scientists and relevant stakeholders, facilitating the transfer of advanced technology, providing a platform for sharing the international technical information, publication, viable idea and proven concept to fulfill market opportunity, and expand the local and global reach. This is done through substantial and fruitful collaboration with national and international partners.

DR. JELFINA C. ALOUW
Executive Director

PREVAILING MARKET PRICES OF SELECTED COCONUT PRODUCTS AND OILS

Price of Coconut Oil (CNO) increased in India, Indonesia, and Sri Lanka, but decreased in Philippines. Price of Desiccated Coconut (DC) increased in Indonesia and India but decreased in Sri Lanka and Philippines.

COPRA: The price of copra in Indonesia was US$590/MT in January 2023, which was higher than the previous month's price. However, compared to the same month of the previous year, the price was US$411/MT lower. The domestic market in the Philippines saw a decrease in the price of copra by US$20/MT from US$641/MT in December 2022 to US$621/MT in January 2023. The price was US$418/MT lower than the price of US$1,039/MT in January 2022.

COCONUT OIL: The average price of coconut oil in Europe (C.I.F. Rotterdam) continued to decrease to the level of US$1,071/MT in January 2023. This price was 47% lower than the price a year ago at US$2,033/MT. The average local price of coconut oil in the Philippines was US$1,140/MT in January 2023, which was slightly lower than the price in the previous month. However, the price was much lower than US$1,894/MT in January 2022. Meanwhile, Indonesia's average local price of coconut oil increased to US$1,136/MT in January 2023 from US$1,123/MT in November 2022. However, the price was US$491/MT lower compared to the price in December 2022.

COPRA MEAL: The average domestic price of the commodity in the Philippines was quoted at US$300/MT. The price was slightly lower than the previous month's price and was US$86/MT higher than the price a year earlier. The average domestic price of copra meal in Indonesia was US$293/MT, which was higher than the previous month but was US$10/MT lower than last year's price.

DESICCATED COCONUT: The average price of desiccated coconut (DC) FOB USA in January 2023 was US$1,874/MT, which was lower than the previous month's price and US$683/MT lower than the price of the same month last year. In Sri Lanka, the domestic price of desiccated coconut in January 2023 was US$1,628/MT or lower than in December 2022. Meanwhile, the price of DC in the domestic market of the Philippines in January 2023 was US$2,039/MT, which remained the same as the previous month's price. The Indonesian price (FOB) of DC in January 2023 was US$1,400/MT, which was higher than the price in December 2022 and was lower compared to last year's price of US$2,240/MT.

COCONUT SHELL CHARCOAL: In the Philippines, the average price of the commodity in January 2023 was US$370/MT, which was lower than the price in December 2022. However, Indonesia's charcoal price slightly increased from US$448/MT in December 2022 to US$461/MT in January 2023. At the same time, Sri Lanka's price in January 2023 increased to US$328/MT as opposed to the last month's price.

COIR FIBRE: Coir fiber was traded in the domestic market in Sri Lanka at US$42/MT for mix fiber and US$373/MT-US$455/MT for bristle. The Indonesian price for mixed raw fiber was US$90/MT in January 2023 which was much lower than the price a year earlier at US$220/MT.

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

Products/Country	2023 Jan	2022 Dec	2022 Jan	2023 (Annual Ave.)
Dehusked Coconut				
Philippines (Domestic)	135	137	210	135
Indonesia (Domestic, Industry Use)	143	131	223	143
Sri Lanka (Domestic, Industry Use)	225	213	297	225
India (Domestic Kerala)	436	427	489	436
Copra				
Philippines (Dom. Manila)	621	641	1,039	621
Indonesia (Dom. Java)	590	573	1,001	590
Sri Lanka (Dom. Colombo)	1,128	1,038	1,691	1,128
India (Dom. Kochi)	1,071	1,097	1,255	1,071
Coconut Oil				
Philippines/Indonesia (CIF Rott.)	1,071	1,155	2,033	1,071
Philippines (Domestic)	1,140	1,177	1,894	1,140
Indonesia (Domestic)	1,136	1,123	1,627	1,136
Sri Lanka (Domestic)	2,011	1,837	3,168	2,011
India (Domestic, Kerala)	1,763	1,759	2,129	1,763
Desiccated Coconut				
Philippines FOB (US), Seller	1,874	1,947	2,557	1,874
Philippines (Domestic)	2,039	2,039	2,039	2,039
Sri Lanka (Domestic)	1,628	1,685	2,603	1,628
Indonesia (FOB)	1,400	1,300	2,240	1,400
India (Domestic)	1,392	1,377	1,850	1,392
Copra Meal Exp. Pel.				
Philippines (Domestic)	300	302	214	300
Sri Lanka (Domestic)	288	270	302	288
Indonesia (Domestic)	293	290	303	293
Coconut Shell Charcoal				
Philippines (Domestic), Buyer	370	377	407	370
Sri Lanka (Domestic)	328	327	501	328
Indonesia (Domestic Java), Buyer	461	448	593	461
India (Domestic)	434	427	537	434
Coir Fibre				
Sri Lanka (Mattress/Short Fibre)	42	48	124	42
Sri Lanka (Bristle 1 tie)	373	330	575	373
Sri Lanka (Bristle 2 tie)	455	427	778	455
Indonesia (Mixed Raw Fibre)	90	90	220	90
Other Oil				
Palm Kernel Oil Mal/Indo (CIF Rott.)	1,060	1,067	2,196	1,060
Palm Oil Crude, Mal/Indo (CIF Rott.)	942	940	1,345	942
Soybean Oil (Europe FOB Ex Mill)	1,352	1,409	1,470	1,352

Exchange Rate

Jan 31, '22 1 US$ = P54.62 or Rp15,044 or India Rs81.72 or SL Rs367.46

1 Euro = US$1.09 n.q. = no quote

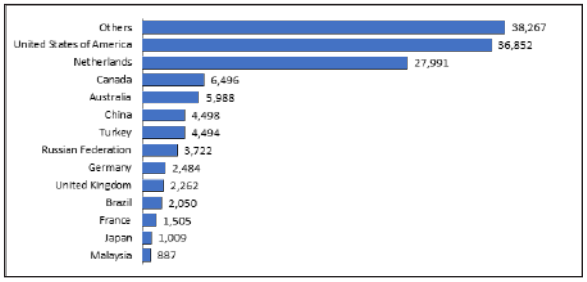
MARKET REVIEW OF DESICCATED COCONUT

The global demand for desiccated coconut is on the rise and the Philippines and Indonesia are two of the world's major producers and exporters of this commodity. According to data from the Philippine Statistics Authority, the country's exports of desiccated coconut showed an upward trend from 2019 to 2022. In 2019, the country exported 147,594 metric tons of desiccated coconut, which declined slightly to 145,200 metric tons in 2020 but then rose to 160,117 metric tons in 2021. The latest data shows that the trend continues to climb, with estimated export volume of 163,169 metric tons in 2022.

In terms of export destinations, the data for the period of January-October 2022 shows that the top countries to which the Philippines exported desiccated coconut were the United States of America, with 36,852 metric tons, and the Netherlands, with 27,991 metric tons. Other major destinations included Canada, Australia, China, and Turkey which all imported over 4,000 metric tons each. This data suggests that the demand for desiccated coconut is strong in North America and Europe, as well as in Asia.

Meanwhile, Indonesia's exports of desiccated coconut saw a decline in 2019 but have since rebounded. In 2018, Indonesia exported 109,181 metric tons of desiccated coconut, which decreased to 98,742 metric tons in 2019 and

Figure 1. Export Destinations of Desiccated Coconut from Philippines, January-October 2022 (MT)



then increased to 128,087 metric tons in 2020. In 2021, Indonesia's exports of desiccated coconut continued to climb, reaching 139,932 metric tons. However, the latest data for 2022 shows a decline to 110,455 metric tons.

When looking at export destinations, Indonesia's main export markets for desiccated coconut are the European Union (EU27), followed by Singapore and Russia Federation. China and Brazil are also significant importers of Indonesian desiccated coconut. It is worth noting that in 2022, the volume of exports to all these major destinations has declined compared to 2021.

Overall, the data suggests that the demand for desiccated coconut remains strong in various regions of the world. While the pandemic has caused some fluctuations in the volume of

Table 1. Export Destinations of Desiccated Coconut from Indonesia, 2018-2022 (MT)

Destination	2018	2019	2020	2021	2022
Others	32,838	25,102	31,615	31,576	25,924
THAILAND	586	1,850	6,215	4,187	3,016
EGYPT	3,390	2,410	5,350	6,452	3,077
UNITED KINGDOM	3,401	3,017	2,795	3,583	3,120
UNITED ARAB EMIRATES	4,526	4,527	4,166	5,861	3,211
CHINA	2,884	3,185	5,425	4,301	3,770
TURKEY	3,465	3,321	3,972	5,499	3,860
BRAZIL	4,676	5,169	4,730	4,512	5,049
RUSSIA FEDERATION	6,488	8,278	8,312	10,328	6,813
EU27	24,366	20,831	23,606	33,358	22,142
SINGAPORE	22,562	21,052	31,900	30,276	30,473
Total	**109,181**	**98,742**	**128,087**	**139,932**	**110,455**

exports, both the Philippines and Indonesia have seen an upward trend in their exports of desiccated coconut over the past few years. With the growing awareness of the health benefits of coconut products, it is likely that the demand for desiccated coconut will continue to increase, making it an important commodity for these two countries and their respective economies.

Examining the latest data on imports demand, it is expected that there has been a significant decrease in global imports of desiccated coconut in metric tons from 2021 to 2022, with a decrease of 29.7%. This decrease mostly driven by the declining demand in European countries. Imports of the product by EU27 dropped by 7.8% during CY2022. However, US imports was still increasing by 1.5%. This suggests that supply chain disruptions especially in European continent have significantly affected demand of the product worsened by expected global economic slowdown incoming years.

However, when we look at the overall trend for the last 10 years, there has been a slight increase in demand of desiccated coconut in EU27 and US. This suggests that while there may be short-term fluctuations in import levels, the overall demand for desiccated coconut has remained relatively stable over the long term. In fact, over the last decade, imports of desiccated coconut by the two major regions, UE27 and US, have increased with CAGR of 1.8% and 3.6% respectively.

Table 2. Import Volume (MT) of Desiccated Coconut, 2013-2022

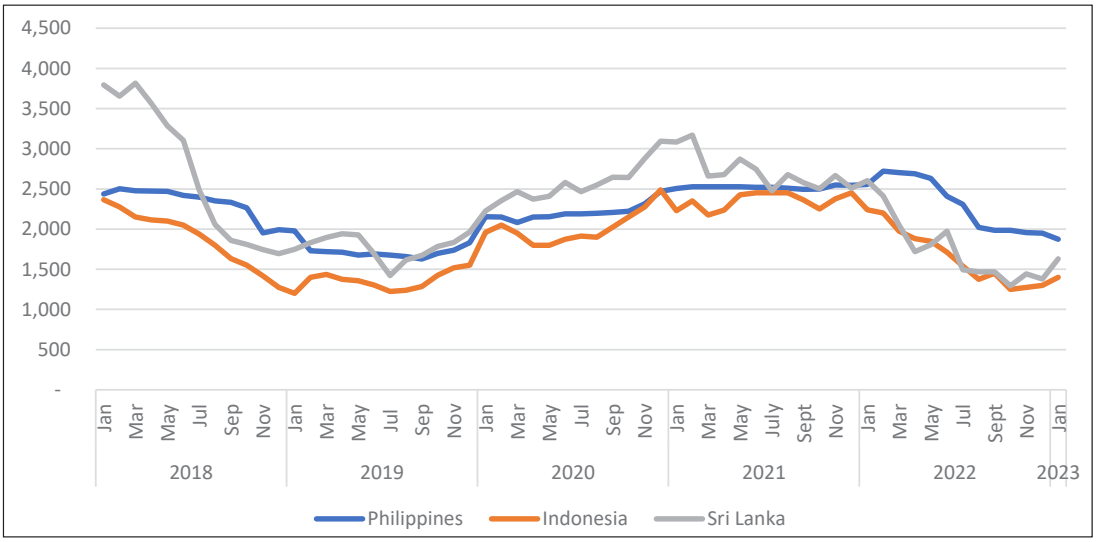
Year	World	EU27	US
2013	627,355	90,331	39,512
2014	420,373	103,376	52,259
2015	440,774	94,421	53,696
2016	423,896	104,508	48,107
2017	439,129	111,551	46,590
2018	458,789	108,320	48,067
2019	451,727	103,385	45,531
2020	483,005	100,657	41,056
2021	517,302	115,103	53,568
2022[e]	363,410	106,074	54,372

Source: ITC and US Census Bureau e: estimated figures

Desiccated coconut (DC) prices showed a decreasing trend throughout 2022, with prices in the Philippines, Indonesia, and Sri Lanka all experiencing drops. In February 2022, the price of DC in the Philippines was at its highest for the year, reaching US$2,721/MT, but by January 2023, it had decreased to US$1,874/MT. Similarly, in Indonesia and Sri Lanka, prices decreased by 29% and 21%, respectively, over the last twelve months.

One factor that may have contributed to the decreasing trend in DC prices is the high inflation rate in several European countries and the USA. This could have reduced consumer purchasing power, leading to a decrease in demand for coconut products, including desiccated coconut. Additionally, an expected economic slowdown in the coming year could also be a contributing factor.

Figure 2. Monthly Price of Desiccated Coconut (US$/MT), January 2018- January 2023



COMMUNITY NEWS

CHARGE' D'AFFAIRES OF THE EMBASSY OF SRI LANKA VISITED ICC SECRETARIAT

H.E. Ms. Dilini Jayawardhana, Charge' d'Affaires of the Embassy of the Democratic Socialist Republic of Sri Lanka for the Government of Indonesia, and Ms. Genesa Lahope, Government Relations Officer, visited ICC Secretariat.

The purpose of the visit is to strengthen the relationship between Sri Lanka and ICC Secretariat, and to explore the role of ICC in the coconut development in Sri Lanka. Sri Lanka is one of the 6 founding member countries of the ICC.

Dr. Jelfina C. Alouw, Executive Director, ICC presented the ICC profile, vision and mission, and highlights of ICC activities and programs conducted during 2022.

She addressed the importance of strengthening the relationship of both parties and highlights the contribution and support of ICC to the coconut sector development in Sri Lanka limited to technology transfer, capacity building, coconut industry facilitation and research and communication facility provision. She expressed her gratefullnes and appreciated the immense support from the government of Sri Lanka through Coconut Research Institute (CRI) in hosting and conducting three International Certificate Courses for Coconut Development Officers with the participation of ICC member countries in 2018, 2019 and 2021.

HE. Mrs. Dilini Jayawardhana mentioned the development of the coconut industry and the importance of this sector for the people of Sri Lanka. She greatly appreciated the role and contribution of ICC to the growth and development of the sector and asked for continued support for the development of the coconut industry in the country. The relationship between ICC and Sri Lanka is bound by noble values so these values must shape the relationship going forward. *(ICC News)*

COURTESY MEETING WITH H.E. AMBASSADOR OF THE REPUBLIC OF FIJI TO THE GOVERNMENT OF INDONESIA IN THE ICC SECRETARIAT

The Ambassador of the Republic of Fiji to the Republic of Indonesia, H.E. Ambassador Amena Yauvoli and Mr. Isaac Grace, Counsellor, The Embassy of the Republic of Fiji in Jakarta visited ICC Secretariat, on 25 January 2023, as part of the exchange of activities between ICC and the related member country embassies in Jakarta, Indonesia over the years.

H. E. Ambassador Amena Yauvoli expressed his gratitude towards involving Fijian colleagues from the Ministry of Agriculture, who have participated in different ICC programs including the training course conducted during the pandemic. Ambassador Amena commended the commitment and leadership of the ICC and wish to explore opportunities and areas of deeper cooperation in a post-pandemic world, as ICC is a strategic partner for Fiji because of the the importance of coconut in the life of Fijian. Although the sector is declining due to several challenges. But Fiji would like to continue to participate effectively in the ICC program during the year and in coming days.

Dr. Jelfina C. Alouw, Executive Director, ICC, mentioned that the presence of the H.E Ambassador reflects his interest in coconut development. Fiji has been an active member of ICC since 1989. She was so grateful and feel blessed with the active involvement and participation of Fiji in ICC, as a big family. Dr. Jelfina presented the ICC's major program for 2023, and the highlights of ICC activities/ program conducted during 2022. She also presented the market trends and the potential to improve the welfare of coconut farmers and to address environmental issues through the development of high-value products to

support the achievement of the sustainable development goals (SDGs).

H. E. Ambassador Amena Yauvoli mentioned that he needs to step up Fiji's engagements with ICC in a much more elaborate and meaningful way, in terms of Fiji's strategic direction on the coconut sector and a better link with ICC's strategic plan forward, as coconut still plays an important role in Fiji's socio-economic development, and to learn from the knowledge expertise and the smart technologies that have been developed in other ICC member countries. The meeting was conluded with the presentation of ICC plaques and publications to H.E. Ambassador. *(ICC News)*

THE GORONTALO REGENCY IS PREPARING TO HOLD THE "WORLD COCONUT DAY" CELEBRATION

The Gorontalo Regency administration has started the preparations for the 2023 World Coconut Day celebration, which is intended to be held in September in the Asparaga region.

Gorontalo Regent Nelson Pomalingo in Jakarta announced that preparations for the World Coconut Park and other supporting activities are progressing.

Nelson Pomalingo remarked that since the foundation of the International Coconut Community (ICC), Indonesia has never hosted the World Coconut Day. Notwithstanding the fact that the ICC headquarters is situated in Indonesia, according to Nelson.

"If the 2022 event was conducted in India, we will work with ICC to organize the 2023 World Coconut Day in Gorontalo Regency," said Nelson during a meeting with ICC at the ICC Secretariat in Jakarta.

He said that the 2023 World Coconut Day event intends to enhance global awareness of the advantages of coconuts, both commercially and socially.

ICC Executive Director Jelfina Alouw commended and appreciated the performance of the Gorontalo Regent for his attention and sincerity towards the coconut commodity, which has not gotten special attention from the local government.

According to Jelfina, attention to the coconut commodity should be a primary job for the region, as the bulk of the people depends on coconuts for their livelihoods.

"The World Coconut Day is an annual ICC event conducted every September by coconut-producing countries, thus the World Coconut Organization fully supports the proposal for its realization in Gorontalo," said Jelfina.

The Chief of Agriculture for Gorontalo Regency, Harjun Datu, stated that to enliven the event, ICC would partner with the Gorontalo Regency administration to carry out several objectives.

"Such as coconut photography competitions, both national and international, coconut-based cuisine, coconut technology exhibitions, coconut climbing competitions, writing competitions for articles and journals on coconuts, and awards for business operators, governments that care about coconuts, farmers, and others," explained Harjun. *(Antara)*

INCREASING DEMAND FOR COCONUT SEEDLINGS

Speaking at the course, the Nigerian Minister of Agriculture, Dr Muhammad Abubakar, said the program was one of the federal government's aim to accomplish food security and self-sufficiency in Nigeria.

"In an effort to accomplish food security, self-sufficiency, as well as enhance the livelihood of coconut farmers and processors, the government, through the coconut value chain, chose to give you with the required knowledge and skills to create and manage a profitable plantation," he added.

The minister, who was represented by Chukwuemeka Ukattah, a director in the ministry, said members of staff will be taught on nursery setup, field development, harvesting and processing to satisfy local and worldwide markets standard and demand.

On his part, the executive director of the Nigerian Institute for Oil Palm Research (NIFOR), Dr Celestine Ikuenobe, stated that Nigeria's coconut production was well below the need.

"I am convinced that if the National Coconut Producers Processors and Marketers Association of Nigeria (NACOPPMAN) worked with this agro-forestry based planting model, the coconut value chain would be on a scale that could contribute very significantly to our economy.

"We suddenly had a tremendous demand for coconut seedlings in the last three to four years, but we were caught sleeping since we did not plan for the fact that there was going to be an explosion in the demand for coconut seedlings," he added. *(Daily Trust)*

COCONUT FARMING FOR GHANA YOUTH TO GO INTO

Dr. Samuel Hodor Mensah, Chief Executive Officer (CEO) of Sahmen Coconut Farm Resort Center, has urged on the young to delve into coconut plantations as a business to make them self-reliant.

He said coconut farming was a very lucrative endeavor that could turn the fortunes of the youth around, advising them not to relocate to the metropolitan areas to fight for better pastures, which were not there.

Dr. Mensah, who is an optometrist by profession and a farmer by heart, made the plea in an interview with the Ghana News Agency (GNA) at the facility in Mepom, a town near Adieso in the Upper West Akim District.

He said the youth were the future of the country, and they must be assisted to be self-sufficient in life via the acquisition of business skills to be able to contribute effectively towards the development of their particular communities.

"Coconut, like other cash economic crops, is not capital-intensive, easy to perform, maintenance-free, and a long-life source of consistent revenue that, if done effectively with hybrid types, may take care of children's schooling and also provide work for many others," he noted.

Dr. Mensah consequently urged to chiefs and caretakers to release lands to aid foster youth participation in agriculture.

He stated that coconut growing was a lifelong venture that must be embraced by potential growers.

Dr. Mensah, the best overall farmer in the Upper West Akim District in 2022 and the best agro-processor in the Eastern Region, said he began farming on a 162-acre plot of land with a coconut plantation and later added a 42-acre palm plantation, a 20-acre rice field, a 43-acre cassava field, and a 70-acre pineapple farm.

He stated that the farm currently has 400 pigs, 30 sheep, 300 rabbits, poultry, 10,000 catfish, 5,000 tilapia, 54 goats, a restaurant with a lecture and training hall for agrobusiness training, a zoo with animals like monkeys, and many others.

Dr. Mensah further said fresh coconut fruits, de-husked dried coconut oils (hot pressed and cold pressed), dwarf and hybrid coconut seedlings, among others, were some of the produce of the coconut plantation.

With his long-standing experience in best farming practices, the Center offered services in agricultural consulting and plantation management and provided business and technical advice as well as support and training for small and medium farm managers.

The center has 25 permanent workers and 10 casual workers.

He urged farmers to add more value to their produce to be part of the high-earning zone as they worked harder to improve productivity and food security.

Dr. Mensah expressed appreciation to all who, in diverse ways, supported him in his endeavors and wished them a prosperous new year. *(Ghana Business News)*

BJP'S FARMERS JOIN KRISHNAGIRI AND DEMAND COCONUT TO BE INCLUDED UNDER PDS TO ASSIST GROWERS

To give local coconut growers a fair wage, the BJP's farmers wing urged that coconuts be put in the Pongal hampers.

Also, the farmers' wing demanded that the government purchase coconuts for distribution through the Public Distribution System (PDS) and set a minimum support price for them (PDS).

The BJP's farmers branch organized a protest at Krishnagiri to make this demand.

The farmers wing reports that Tamil Nadu contributes 31.5% of the nation's coconut production, with 4.63 lakh ha of the State's land under coconut cultivation.

With a market share of 27.47% in the national trade of coconuts, Tamil Nadu comes in second place to Karnataka. The BJP said that despite the high production, the coconut growers are being treated unfairly due to a lack of pricing support.

Coconut should be made available for public distribution through fair price stores in order to sustain the coconut growers and offer a reliable source of revenue. Similarly, according to the protesters, coconut oil must be used for cooking under the noon meal program.

The farmers wing estimates that 2.23 crore families, or 6.9 crore people, have PDS cards and are receiving benefits. 10 coconuts must be given to each family card each month. *(The Hindu)*

CONSTITUTION OF WEST KWAIO COMPLETES COCONUT REHABILITATION PROJECT

Even though he has only been elected for a brief period of time, West Kwaio Constituency Member of Parliament Hon. Claudius Tei'ifi is committed to carrying out the coconut rehabilitation project for his district.

The project's goal is to revitalize the sector in the target community.

The project was started in Ward 27's Foubaba Village, where a location was prepared for a nursery of 10,000 nuts that were purchased from local people that maintain the previous coconut plantation that stretched from Borona Su'u to Su'u Harbour.

A comparable nursery location for another 10,000 nuts was established in Busi'i in Ward 28 a fortnight ago, according to a news release from the Constituency Office.

It states that work has already begun on getting another nursery site ready at Ngariga in Ward 26/27, and that since last week, 10,000 more nuts have been bought and sent to the location.

It stated that it will go on this week.

The announcement also said that this was just the beginning and that the project would be expanded to other areas in the constituency that had been identified.

According to Hon. Claudius Tei'ifi in an interview with SIBC news, this will benefit the residents of West Kwaio in the future.

It is almost a century old, and the old coconut trees in West Kwaio are beginning to disappear.

Thus, Hon. Tei'ifi explained, "now that we've launched this program, it will help the people of West Kwaio in the next 100 years as well.

The coconut restoration project was initiated in 2020, while Hon. Claudius served as the Malaita Provincial Assembly's MPA for Ward 28 and Provincial Minister for Agriculture and Livestock.

He was able to begin with 14,000 nuts and 8,800 mahogany seedlings for ward 28 where he represented thanks to little financing and assistance from the Ministry of Agriculture and Livestock (MAL) and the Ministry of Forestry and Natural Resources.

The plants were delivered to people and communities during the transplant in just two days, and the Hon. Claudius said that this demonstrated the desire for these plants in the localities.

As part of revitalizing the copra business in West Kwaio, the initiative will also assist to solve the problem of the dependency syndrome, according to Walter Maesugea, executive advisor for the West Kwaio Constituency, who also made this statement in an interview with SIBC news.

In the next five years, we anticipate that the initiative will revitalize the copra business in the area.

"Our Member of Parliament is serious about solving the issue, by starting with what individuals already have on their hands that need to be accepted and empowered," Mr. Maesugea said. "With the increase in dependency syndrome and free hand-out mindset in the constituency.

The Commodity Export Marketing Authority (CEMA) "Revitalization and Recapitalization Strategy" was introduced in 2021 by the Democratic Coalition Government for Progress, which was headed by Prime Minister Manasseh Sogavare, and its trading and commercial functions were formally revived.

This is a priority policy Action Plan 2019–2023 of the Democratic Coalition Government for Advancement (DGCA).

The DCGA announced its desire to continue with the CEMA's revitalization as part of its basic and effective sector changes in order to encourage rural farmers to actively contribute to the growth of the rural economy and the country.

The West Kwaio Member of Parliament then stated that the government must seriously consider replanting, despite supporting the revitalization initiative.

"I am in favor of CEMA's revitalization and recapitalization plan, but we must recognize that before the revitalization can begin, certain conditions must be met."

Instead, "we should give replanting top priority, followed by revitalizations."

According to Hon. Tei'ifi, "this we will have the resources like coconut and cocoa in place and ready for the rejuvenation.

Prior to the country's independence, in the early 1940s, West Kwaio served as the country's epicenter and center for the coconut and copra industries.

The Constituency will also carry out its reforestation initiative, which started in the 1960s and has helped the forestry and logging industries. *(SIBC Online)*

FARMERS' MEETING ORGANIZED BY COCONUT DEVELOPMENT BOARD IN UDUPI

The Coconut Development Board (CDB) hosted the CDB Foundation Day Celebration and Farmers Meet at the Shesha Krishna Convention Hall in Kundapura in collaboration with the Horticulture Department, Zilla Panchayath, Udupi, and UKCAAS Producer Company Ltd. The program was launched by Shobha Karandlaje, Federal Minister of State for Agriculture.

The meeting was followed by technical workshops, discussions between farmers and scientists about various issues and future developments relating to the cultivation of coconuts, as well as a display of cutting-edge coconut products.

According to a statement released here, India has the third-largest area planted with coconuts and is the most productive and successful country for growing coconuts. In 2021–2022, the coconut sector produced 20,309 million nuts, or more than 31% of global production. Per acre, 9,346 nuts were produced in total. There are 21.73 lakh hectares of coconuts growing over the entire country. The four southern States, comprising Kerala, Karnataka, Tamil Nadu, and Andhra Pradesh, produce almost 90% of the acreage and output.

Karnataka produces the majority of the world's coconuts on its 5.5733 lakh hectares. In the State, 5,897.32 million nuts were produced, yielding 10,581 nuts per hectare. The productivity is much higher than the 9,123 nuts per hectare average for the country. The State contributes about 26.42 percent of the land and 30.64 percent of the production of coconuts in India.

The next largest districts are Hassan (97,999 hectares; 4,759.81 lakh nuts), Mandya, and Tumkur (1,78,748 hectares; 13,123.68 lakh nuts, respectively) (67106 hectares – 6,009.34 lakh nuts). *(The Hindu Business Line)*

UDUPI: COCONUT PLANTATIONS NOW AFFECTED BY YELLOW LEAF AND STEM BLEEDING DISEASES, AFTER ARECA

Growers are now concerned that a similar illness will trouble the coconut crops after the yellow leaf disease devastated the areca farms.

Yellow leaf disease and stem bleeding illnesses also impact coconut crops.

Nonetheless, as a result of the yellow leaf disease, coconut growers have not suffered as much monetarily as areca growers. To avoid infections affecting the coconut crops, agricultural scientists have urged farmers and agriculturists to take immediate precautions.

On 35,623,68 hectares of land, 45,129 farmers cultivate coconuts in the Dakshina Kannada district. 39,834 farmers cultivate coconuts on 18,919 hectares of land in the Udupi district. The livelihood of many families depends on coconut farms.

Market prices for coconuts with the shell on average range from Rs 9 to Rs 10 per kilogram of coconuts without the shell. While the cost of coconuts in their shells has drastically decreased, copra is still sold for between Rs. 85 and Rs. 90 per kilogram. For copra, the Center has set a support price of Rs 11,000 per quintal.

Dakshina Kannada farmers are asking for a comparable support payment for coconuts.

For coconut farms that have dried up or become ill, the Central Coconut Development Board offers financial assistance. Similar financial support is being given for the planting of coconut plants. Also, farmers that raise horticultural crops and are afflicted by illnesses are receiving financial aid.

Stem bleeding illnesses are affecting coconut farms in coastal areas, and scientists advise spraying the affected areas with the appropriate chemicals to stop the disease's spread. *(Daiji World)*

A SAVE SOIL CONFERENCE ON COCONUT CULTIVATION IN POLLACHI DRAWS 1,500 FARMERS

A farmer's seminar on developing 15 streams of income from coconut agriculture was held in Pollachi as part of Isha's Save Soil movement. At the meeting held at the Nallamuthu Gounder Mahalingam College, almost 1,500 farmers from all over Tamil Nadu took part. The occasion was attended by Mr. K Shanmugasundaram,

a Pollachi MP, Mrs. S Priyanka, a Pollachi sub-collector, and Mr. GGD Gopalakrishnan, the head of the Pollachi Chamber of Commerce.

Mr. Valluvan, a pioneer in natural farming, Mr. Ko Siddhar, a Siddha physician, Mr. Saminathan, an entomologist, Mr. Saravanan Kandasami, a soil expert, Mrs. Josephine Mary (VPS), honey bee farmer, Mrs. Yamuna Devi, a young entrepreneur, Mr. Tamil Maran, Cauvery Calling Field Coordinator and Mr. Dhanapal, Neera manufacturer spoke at the conference and shared many ideas.

Specialists also discussed ways to improve soil fertility in order to enhance coconut production as well as strategies for raising the price of products related to coconuts in order to increase farmer income.

Also, issues like employing neera to make money all year long, preserving coconut trees against white bug infestation, and intercropping coconut with high-value crops like pepper and timber trees were covered. Bee boxes in the coconut grove were also highlighted. Discussions at the conference also included the coconut tree's therapeutic properties, different daily issues faced by coconut growers, and solutions to these issues. *(The Covai Post)*

GOING BACK IN TIME: CHEESE MADE WITH COCONUTS

The love of cheese is universal, even in Fiji. A Taveuni copra farmer had made cheese from coconuts, but the cheese that we are familiar with is often made from animal sources.

The cheese-making formula used by Brian Leonard of Nevaca Estate, however, was kept a secret.

Mr. Leonard said that making cheese from coconuts was a first for the entire world.

Mr. Leonard, an Australian dairy technologist for 15 years, recognized the similarities between coconut meat and milk and came up with the concept of creating cheese from coconuts.

Protein, fat, sugar, and water are all present in cow's milk, and the same is true of coconut meat, according to Mr. Leonard.

The Fiji Times' food experts and newshounds, who were constantly out sampling cocktails, had the chance to sample the half a pound of cheese that Mr. Leonard had brought to Suva.

Mr. Leonard has provided samples for analysis to the University of the South Pacific.

He claimed that before exporting the new product, he wanted to be certain of its quality.

It has a global potential and would be highly sought after by Jews and Seventh-day Adventists who attempt to avoid items derived from animals.

Mr. Leonard claimed that in order to process the cheese, he used stainless steel machinery from a milking machine.

"The production of coconut cheese will revolutionize the coconut sector and provide more security for coconut farmers. Direct consumer consumption of their produce at a fixed price is planned. Coconut farmers who grow copra rely on the volatile price of coconut oil to make a living.

Mr. Leonard said that 12 coconuts may yield an average of 1 kg of cheese.

"A fresh nutty flavor is something a cheesemaker looks for, and there it was, the key to the solution, so I made the cheese. According to Mr. Leonard, the procedure lasted about six weeks, and the cheese was similar to Philadelphia cream cheese.

I made cheesecakes with it, and the outcome was fantastic.

The method of manufacturing cheese had been patented by Mr. Leonard in Sydney.

We have more options for what we can do with it. This is only the beginning. I haven't yet experimented with aging the cheese for a long time.

Mr. Leonard claimed that he could make 20 kg of cheese each day when production was at its peak.

Anywhere there are coconuts in Fiji, we could build industries.

He asserted that he was certain that cheese could generate greater financial success than copra. Mr. Leonard claimed that in order to get his enterprise moving on a commercial basis, he was seeking assistance from the Fiji Development Bank. *(The Fiji Times)*

THE SRI LANKA CLIMATE FUND PROVIDES NESTLÉ LANKA WITH A CARBON FOOTPRINT VERIFICATION FOR ITS UPSTREAM COCONUT VALUE CHAIN

Nestlé Lanka became the first company in Sri Lanka to complete the verification for the upstream coconut value chain after successfully completing the analysis of the coconut value chain from raw material acquisition through to reception at its Kurunegala factory and receiving carbon footprint verification from the Sri Lanka Climate Fund. In order to achieve net zero emissions by 2050, the company will use the recommendations from the analysis as a blueprint for creating a detailed path to neutralize emissions throughout the coconut value chain and transition to regenerative agriculture practices.

"It is an honor to have our carbon footprint verified by a reputable organization like the Sri Lanka Climate Fund, which attests to our constant dedication to protecting the environment. This verification marks a critical turning point in our net zero path because coconut is one of our primary ingredients and will aid in further lowering emissions throughout our coconut value chain. We collaborate with our stakeholders from farm to fork to deliver on our promise of "Good food, Good living" while pushing our efforts towards net zero. Sustainability is ingrained in how we conduct business. To this purpose, we'll also perform comparable evaluations on other value chains. the Nestlé Lanka Managing Director, Jason Avancea.

Nestlé Lanka, one of the biggest exporters of coconut milk powder in the nation, aids in the socioeconomic development of Sri Lanka by fostering the growth of the indigenous coconut sector and providing rural communities with stable sources of income. Almost 8,000 regional coconut farmers have had their livelihoods supported by the company since the introduction of Maggi Genuine Coconut Milk Powder in 1986. The business purchased around 94 million coconuts in 2021, contributing Rs. 6 billion to the local coconut sector.

to create Maggi Genuine Coconut Milk Powder, which is marketed and sold in more than 50 nations globally and helps generate foreign exchange.

Nestlé Lanka was honored as the Best Exporter in the Coconut Kernel Sector for the Financial Years 2019/2020 and 2020/2021 at the 24th Presidential Export Awards presented by the Sri Lanka Export Development Board in recognition of the company's significant contribution to the nation's export sector (EDB).

Aiming to "unlock the power of food to enhance quality of life for everyone, now and for generations to come," Nestlé has provided generations of Sri Lankan families with high-quality food and beverages that have sustained them from infancy to old age. After establishing operations in Sri Lanka in 1906, Nestlé has since grown to play a crucial role in Sri Lankan society. It now supports the livelihoods of over 25,000 dairy and coconut farmers and outgrowers in Sri Lanka and employs over 800 people directly. At its cutting-edge factory in Kurunegala, the company employs stringent safety and quality standards and manufactures over 90% of the

items that are sold in Sri Lanka domestically. *(The Island)*

THE COCONUT INDUSTRY'S NEW PATH IS CHARTED BY SHAUN CAMERON

His appointment to the position coincides with the coconut industry's recovery from the devastating effects of the deadly yellowing and bud rot illnesses that have afflicted it since the late 1970s and early 1980s. After assessing the situation, he recently discussed his plans for revitalizing the coconut industry with the Jamaica Observer from his office on Waterloo Road in St. Andrew. These plans include utilizing the organization's access to scientific research and technology to improve management and monitoring of the industry as well as collaborating with farmers to engage in agro-processing in an effort to produce value-added coconut by-products.

His ambition is for vertical integration to "change the coconut landscape to value-added products, not just producing coconut water and oil but also looking at coconut sugar, coconut milk, coconut charcoal, and other things that are related to coconuts. We might also be able to enter the pharmaceutical and beauty industries, says Cameron.

As a result of his data-centric decision-making process and reliance on market research to chart the course for the coconut industry's growth, Cameron observes that his objectives are not overly ambitious. He claimed that doing this will increase support for his agroprocessing initiative.

Additionally, he has already won the support of stakeholders and coconut growers after receiving a vote of confidence from acting chairman Nicholas Jones, who was filling in for Christopher Gentles during the Jamaica Coconut Growers' Association annual general meeting last year.

Jones praised Cameron for his accomplishments using technology and strategic development to advance the sector.

In spite of this, Cameron says, "I want to create a road map in how we are able to achieve certain things throughout a specific timeline, and without a strategic direction and some significant data to make these informed decisions, I cannot move forward." Cameron has only been general manager for a short period of time.

He makes reference to the eight million coconut trees that died from fatal yellowing and the additional one million that died from natural calamities like hurricanes. Research has once more helped the business to rebound.

One example is that the CIB has developed hybrid coconut plants that are immune to the lethal yellowing vector that has mostly affected an industry centred in Jamaica's easternmost regions, specifically St Mary, Portland, St Thomas, and to a lesser extent Saint Andrew. Jamaica acquired around 1,500 Pacific tall hybrid coconut trees from Mexico in 2021, according to Dr. Millicent Wallace, head of research at the CIB, who played a key role in procuring the hybrid coconut seedlings.

She claims that this "technology transfer" will enhance how the CIB handles tissue culture.

A database of more than 50 different coconut tree varieties kept by CIB at Plantation Gardens in St. Thomas has aided in its efforts to combat dangerous yellowing.

Cameron claims, "We have the largest coconut germ plasm location in the Western Hemisphere.

"With this knowledge, we are better able to develop hybrids or varieties that are appropriate for our market, and the research has helped us be better able to grasp the soil type that is necessary for particular types going forward. Thus, he continues, "it's more of a scientific approach with outputs and outcomes that are industry-specific.

The Black Approach, developed by Michael Black of Lyssons in St. Thomas, has been

another strategy for combating the deadly yellowing condition.

Farmers remove the diseased tree, burn it, and plant a new tree in its place—probably a hybrid that is resistant to the disease. Farmers do this to stop the disease from spreading from one plant to another.

Because you need a specialist who specializes in lethal yellowing, Cameron notes that the project is expensive.

To confirm that the tree is ill, farmers typically send a WhatsApp message to a Rural Agricultural Development Authority (RADA) representative in their parish. After confirmation, a team is dispatched by RADA or the CIB to cut down the tree and remove it from the orchard.

The same holds true for bud rot.

However, some farmers could have had to wait longer to receive assistance to uproot infested trees because of the limits on movement and face-to-face interactions established during 2020–2021 to stop the spread of COVID–19.

After observing local firms importing coconut oil and coconut milk from outside the Caribbean, Cameron will now start to implement strategies for diversification through coconut by-products as lethal yellowing instances decline. Additionally, his agenda goes beyond Jamaica, which has assisted its Caricom neighbors.

"I'm investigating not only locally but also in the Caribbean because we do see a market for these by-products. The general manager of CIB emphasizes that we are the only nation in the Caribbean to have a department dedicated to conducting research on coconut.

He continues, "Our team has been to many islands to support their nursery development, lethal yellowing management, and other initiatives.

With the help of these connections, Cameron thinks he will have enough customers to start agroprocessing using coconuts. *(Jamaica Observer)*

A COCONUT TREE CLIMBING TRAINING PROGRAM IS IN HIGH DEMAND

The "Friends of Coconut Tree" training program, which is being supported by the Coconut Development Board (CBD), Bengaluru and was organized by the Karnataka Veterinary, Animal and Fisheries Sciences University (KVAFSU), Bidar, and ICAR- Krishi Vigyan Kendra (KVK), Dakshina Kannada, is receiving positive feedback.

Since the program was restarted in 2020, training will be held in four batches of 20 members each this year for the first time. Two batches of students were trained last year, starting with one batch in 2020.

Dr. Rashmi R, a horticulture scientist with the ICAR's Krishi Vigyan Kendra (KVK), in Dakshina Kannada, announced that Geetha Kulkarni, the ACP (traffic) sub-division, will start the weeklong training session, in which 20 people will be trained by professional trainers. E Aravazhi, director CDB, Bengaluru, and senior scientist TJ Ramesh, head KVK, Dakshina Kannada, will preside.

Dakshina Kannada is home to about 31,000 acres of coconut farming. Since many farms have switched to growing arecanuts, there has been a minor decline in the cultivation of coconuts over time. The main issue is a labor scarcity because coconuts must be harvested once every 45 days, according to Rashmi.

"The majority of trained people are successful in their communities and have trained others. Training young people between the ages of 20 and 30 is the goal, and some of the laborers who have received training can pick coconut from almost 120 trees each day. The price per tree varies from Rs 50 to Rs 100 depending on the distance. Although women have received

training in the past, few choose to pursue it as a career. KVK ensures that each batch includes at least two women, according to the speaker.

The tree climbing training program was first started in 2013–14 and then renewed in 2020 to help unemployed adolescents find employment. Participants receive instruction in pollination and hybridization techniques, plant protection measures, tender nut, mature coconut, and seed nut identification, coconut climbing techniques, coconut harvesting operations, and crown cleaning procedures, as well as developing leadership qualities and communication skills, entrepreneurship development skills, and thrift and savings management. Each participant receives food, lodging, a machine for climbing coconut trees, and other amenities. Participants receive insurance worth up to Rs 5 lakh for a year once the training program is over, she added. *(The Times of India)*

ABOUT 12 DIFFERENT TYPES OF COCONUT ARE GROWN IN THE WORLD

The coconut palm, one of the few palms yielding processed and commercially useful fruits, yields coconuts.

The coconut palm starts producing flowers when it is between four and six years old, and these blossoms eventually turn into coconuts. Each tree has 3 foot long, canoe-shaped sheaths of blooms that are both male and female. The sheath bearing both kinds of yellow blooms has 10 to 50 branchlets issuing from it.

Malayan Yellow Dwarf

These hybrid coconut varieties, which are common in tropical regions, have a remarkably high yield. In a perfect world, they would have plenty of organic mulch surrounding them and free, well-drained soil. Both of these circumstances support their growth. Between 1800 and 1900, early Indonesian planters created these in the Malaysian region.

The Malayan yellow Dwarf can be found in many different countries, including Thailand, Brazil, and Fiji. Its fruit typically weighs between 700 and 800 grams, looks medium in size, and is rectangular in shape.

Fiji Dwarf

The fact that Dwarf Fiji is so durable is arguably one of its best attributes. This tree is hardy, and it can successfully tolerate wind, soil, and extreme rain. They can survive and even thrive in the unexpected circumstance.

Golden Malay

These plants start producing fruit at a very young age, and the fruit is also golden orangish in color. The golden malay coconut, like the majority of other varieties, is noted for producing water that is fit for drinking. The fruit's flesh can also be prepared for cooking.

King Coconut

The king coconut, which is indigenous to the Sri Lankan region, is widely distributed throughout several regions of India. Despite being a little bit shorter than other types of palm trees. The king coconut tree is reputed to reach an average height of 20 meters and yield a cluster of more than 20 nuts. The nuts have a lengthy, yet oval shape, giving them the appearance of a football. The fruit is 20 to 30 cm long, and its skin has a vivid, organge-like hue.

West coast tall coconut

They may flourish in nearly any type of soil. They do nicely on litroral sand and any other type of soil that can withstand wetness perfectly. These trees require approximately six to seven years to begin

producing fruit, and they can produce roughly eighty to ninety nuts or palms per year. These coconuts also produce a lot of water, which may then be processed to create coconut juice.

Panama Tall

A tall variety that produces ripe, delicious coconuts is the Panama Tall. The Panama Tall's likeness to the Jamaica Tall Tree is one of its most noticeable characteristics. The Jamaican Tall looks to have more completely rounded canopies than the former tree, which has umbrella-shaped canopies.

Macapuno coconut

This mutant tree is a dwarf variety of the coconut, often known as Kopyor Coconut. The flesh of these fruits is delicate and nearly jelly-like due to their inherent mutations. This typically occurs as a result of its aberrant endosperm expansion. It gradually makes room for a malnourished or collapsed embryo, which worsens the pain.

Maypan Coconut

These trees have an average height of about 60 feet and do well in hardiness zones 10 to 11. They don't need much moisture, and they need direct sunlight. This tree is best known as a hybrid, a cross between the Malayan Dwarf and the Panama Tall.

VHC1 coconut

This enormous, fruitful tree is a cross between the Malayan Dwarf and the East coast Tall. After four years, it begins to bear fruit, and each year, this variety should generate up to 80 to 100 coconut palms.

East Coast Tall

This variety's fruit-bearing period lasts for around 6 to 8 years, and the coconut tree is known to produce about 70 nuts annually. These trees produce coconuts with around 64% oil, and they do best in loamy soils. All trees can tolerate some fatal pests like bugs, mites, and insects.

Tiptur Tall

The Tiptur Tall is renowned for its leathery fronds, which typically yield coconuts that are roughly 6 to 12 inches long. It can yield between 70 and 80 coconuts a year and has a fruit bearing period of 6 to 7 years. This is undoubtedly one of the greatest varieties of coconut trees for home gardeners because it requires very little upkeep.

Dwarf Orange

This tree may grow to a tall height of around 5 meters and has an average lifespan of 40 years. It takes three to four years for it to fully mature and produces orange coconuts. These trees' coconuts are renowned for their delicious meat and sweet water.

Green Dwarf

These coconut trees are reputed to produce close to 60 to 70 palms per year. They start bearing fruit at three to four years old and are well renowned for their drupes, which are a dark green color. The root wilt disease can also affect green dwarf coconuts. *(The Hans India)*

BREAK FEWER COCONUTS TO CURB SPENDING AND POLLUTION IN THAIPUSAM, SAYS CAP

According to NV Subbarow, the education officer for the Consumers Association of Penang (CAP), devotees celebrating Thaipusam are advised to crack fewer coconuts.

He claimed that the funds spent to crack the coconuts may be used to meet the many needs of the underprivileged Indian population.

According to him, the practice of breaking coconuts, which is engraved in every Hindu's heart, should be carried out properly by cracking one coconut and doing so with complete dedication.

According to him, spending money to purchase thousands of coconuts is not advised, particularly given the state of the economy.

He claimed that cracking coconuts during Thaipusam is a purification rite practiced by Hindu devotees and that doing so with complete determination and dedication symbolizes sacrificing one's ego at the feet of God.

He claimed that in addition to advising followers to break one coconut, CAP also advised consumers not to purchase coconuts at excessive prices.

"The price will rise higher if customers pay more. It is the responsibility of the consumer to lower the cost, "added said.

He claimed that during the Thaipusam celebrations, the price of coconuts is also anticipated to rise. A coconut is sold for between RM1.70 and RM1.90 on the market.

He stated that an RM2.50 to RM3 price hike is anticipated during Thaipusam.

He advised followers to reflect on this, adhere to the proper religious traditions, and set a positive example for the younger generation. *(The Star)*

NEW GRAMEEN PROGRAM TO BENEFIT SMALLHOLDER COCONUT FARMERS IN THE PHILIPPINES

In the Philippines' Davao region, the Grameen Foundation and Barry Callebaut, the foremost producer of premium chocolate and cocoa products, have begun a five-year program to increase the copra production and incomes of 25,000 smallholder farmers and connect them to markets while ensuring favorable social and environmental effects. Barry Callebaut, in support of its Sustainable Coconut Oil Strategy and the Sustainable Coconut Oil Charter, is the sponsor of the Sustainable Coconut project.

In the Davao region of the Philippines, where they would be working with eight cooperatives, 35 field agents, and 25,000 farmers, Grameen started the initiative early in 2022 with a baseline and market assessment. A solutions workshop was also held in Davao City in September. It brought together important stakeholders, including farmers, cooperative members, government officials, and copra buyers. Discussions focused on interventions to improve copra production and farm productivity, as well as on farmers' access to financing, copra markets, and their ability to weather economic downturns.

Sustainable Coconut will employ the creative FarmerLink solution from the Grameen Foundation as the initiative progresses toward the training and deployment of extension personnel to offer farmers digital advising services. To assist smallholder farmers in increasing production, managing agricultural pests and diseases, improving crop quality, and enhancing the sustainability of their farms, the platform makes farm data gathered by field agents available. Field agents are mobile-equipped to educate farmers about GAPs thanks to the digital solution set. To evaluate the performance of the farmers participating in the program, FarmerLink comprises a collection of farmer profiles and farm-level data. *(UCAP Bulletin)*

COCONUT RHINOCEROS BEETLE BREEDING SITE FOUND BY WORKERS IN OAHU MULCH PILE

In an effort to monitor the spread of the invasive coconut rhinoceros beetle, an insect capable of killing hundreds of coconut trees, around 3,000 traps have been set up all throughout Oahu.

At Waimanalo, the bugs have been sporadically turning up in traps.

The staff of Starfarms Conservation Tree Service, however, unintentionally discovered the motherlode: a few weeks ago, someone put a load of mulch outside their property with an infestation in it.

"Lo and behold, our guy Andrew dug in one pitchfork full and these things just began shooting up," remarked Frankie Goodrich, a Starfarms associate.

Those "objects" were the enormous white larvae, which would later develop into beetles.

The Department of Agriculture was contacted by Starfarms. The Coconut Rhinoceros Beetle Response Team promptly arrived to conduct an inspection of the area.

Twelve larvae in total were discovered.

The pests were initially spotted on the opposite side of the island, at Mamala Bay Golf Course, close to Honolulu's airport, nine years ago.

As explained by Darcy Oishi, interim manager of the department's Plant Pest Management Section, "the beetle hitches a ride with green trash, compost, moved accidently with landscaping plants, and things like that.

The fight to remove the beetles on Oahu had lately been declared lost, and all that could be done was to contain them.

Mulch was placed into containers by Starfarms employees, who then had them hauled away to be fumigated.

It's good that they appear to be restricted to this pile, said Goodrich. But as you can see, we dug deep into the vegetation and pulled weeds, so we didn't find any that were actually escaping.

Nonetheless, additional larvae may have already emerged from the pile and disappeared.

Having discovered one breeding location, Oishi predicted that more would soon be discovered. *(Hawaii News Now)*

TRADE NEWS

INDUSTRY PERSPECTIVE

After a firmer start to the week, vegetable oil prices usually trended downward later in the week.

The Rotterdam coconut oil market this week was underwhelming, in stark contrast to previous week's strong trading, which was influenced in part by a wider price premium over palm kernel oil. Coconut oil was actively traded last week between $995 and 1,120/MT CIF. Beginning prices from sellers were higher for positions from February/March through July/August at $1,085-1,135/MT CIF, and they maintained the increase until midweek. Once other markets were followed, values then fell and closed lower at $1,030-1,110/MT CIF.

However, the palm kernel oil market remained active, with four trades recorded this week that were completed later in the week at a price of $975-1,030/MT CIF. Previous week's salary ranged between $1,000 and $1,020/MT CIF. According to the market, the price gap under coconut oil widened as it opened higher at $1,015-1,075/MT CIF for positions from February/March through to July/August. However, the market maintained generally weaker. However, values recovered over the weekend and closed at $1,000–1,060/MT CIF.

This week, there was a sharp rise in the price premium of coconut oil over palm kernel oil worldwide, capping the ongoing contractions observed in previous weeks. The average spread increased from the previous week's $7.47/MT to $72.38/MT. The following positions are shown

with premium/discount: January-February: $57.50 ($10.00 a week earlier); February-March: $71.50 ($11.00); March-April: $72.00 ($22.25); April-May: $75.50 ($17.50); May-June: $76.00 ($14.50); June-July: $76,00 ($14.50); July-August: $73.00 ($10.00 less); and August-September: $77.50 ($20.00 less).

This week's decline in soybean futures prices at the CBOT Soya Complex Market was primarily driven by an improved supply expectation associated with showers in Argentina's drought-stricken soybean crop-growing regions.

The market for palm oil continued to rise early in the week, supported by buyers looking for deals and anticipations of increased demand in light of Malaysia's lower output levels. On the other hand, the report from cargo surveyors indicating a substantial decline in Malaysian palm oil exports for the first half of January by 36% from the preceding month was connected to weakness.

Prices of tropical oils for the upcoming forward shipment displayed inconsistent tendencies, with palm kernel oil remaining in the red. In contrast to rival palm kernel oil, which dropped another $20.50 from $1,027.50 to $1,007.00/MT CIF, coconut oil recovered from last week's dip, rising $41.00/MT this week from $1,037.50 to $1,078.50/MT CIF. The price of palm oil increased, going from $978.50 to $987.50/MT CIF, up $9.00. As a result, premiums on coconut oil increased from the previous week. Spreads against palm kernel oil and palm oil jumped to $71.50/MT and $91.00/MT, respectively, from $10/MT and $59.00/MT, respectively, last week. *(UCAP Bulletin)*

MARKET ROUND-UP OF COCONUT OIL

After a week of intense trading, the coconut oil market in Rotterdam has since become quiet. Despite initially being firmer, levels have recently weakened, with sellers closing at $1,010 for January/February, $1,030 for February/March, $1,070 for March/April, $1,085 for April/May, $1,095 for May/June, $1,100 for June/July, and $1,110/MT CIF for July/August. The majority of first-half 2023 positions were disregarded by buyers, who only expressed interest in deferred contracts beginning in May/June with bids of $1,055, $1,055, $1,075 and $1,075/MT CIF. The latter position had no applications for it.

Market for FOB coconut oil remained shut. *(UCAP Bulletin)*

JP FARMS TESTS COCONUT EXPORTS

During a recent tour of the company's properties at Annotto Bay, St. Mary, general manager Mario Figueroa stated that JP Farms Jamaica has been exporting to a customer in Connecticut, USA, but that there are plans to increase the commerce of the nuts into the rest of North America.

The Honduran said, "This possibility came about because we have some consumers who want specific items - [yellow] yams, plantains, and pineapples.

And since we started in the Diaspora and are open to serving clients, we are currently investigating it, he continued.

Currently, the business loads a pallet with 10 to 12 perforated bags of coconuts before placing them in containers for shipping. Although the business has tried alternative forms of packaging, it has discovered that the mesh bag allows for optimum aeration of the coconuts and hence prevents rotting.

The coconuts go through the same export-ready preparation steps as other farm products, including washing, grading, selection, pot-harvest treatment, and cold room storage, claims Tariq Kelly, the crop manager at JP Farms. In order to have a week's shelf life after they arrive in the US, this enables the coconuts to last for three weeks.

It took a lot of trial and error to attempt to get to the ideal product, he admitted, because

transporting fresh produce is more difficult than sending processed goods.

"When selling something locally, you must make sure it lasts for at least a week and a half. Hence, while shipping, it must still be on the shelves and reach the buyer after two weeks in pristine condition. Hence, in order to maximize exports, you must overcome these obstacles "Kelly went on.

When asked about dried coconuts that had been peeled, Kelly said JP Farms has conducted tests but would need to buy the equipment needed to do so. The demand for jelly coconuts is also rising.

The company wants to harvest 1,500 to 2,000 nuts every week for export responsibly, but Kelly said that JP Farms has struggled to locate enough workers because of problems including rural-to-urban migration and an aging population, among others.

Around 1,000 coconut trees on more than 50 acres of farmland are harvested by JP Farms in St. Mary. Around 5,000 nuts can be harvested from this in a single week.

Due to an increase in demand from customers in the US, the company obtained its export license from the Jamaica Agricultural Commodities Regulatory Authority early this year. He added that a distributor from a different market had expressed interest in jelly coconuts. *(Jamaica Observer)*

GLOBAL DEMAND FOR COCONUT OIL FUELS A PUSH FOR OUTPUT IN THE PHILIPPINES

As the second-largest producer of coconut oil after Indonesia, the Philippines is starting an ambitious effort to increase production, banking on the rising demand for the product, which is used in food, cosmetics, and biofuels.

According to Bernie Cruz, head of the Philippine Coconut Authority, the government is assisting farmers in planting hybrid coconut seeds that would bear fruit more quickly and produce two times as much fruit. Following the destruction of Filipino plantations by typhoons and pests, the Southeast Asian nation wants to maintain its lead over Indonesia, which is quickly catching up.

The program, which will be carried out from President Ferdinand Marcos Jr.'s administration until 2028, might increase the amount of tropical oil that is provided to the world market. Since March, coconut oil prices have decreased by roughly 60%, tracking a decline in rival palm oil as Indonesia increased exports. With $2 billion in sales last year, coconut oil is the greatest agricultural export from the Philippines.

Coconut oil, formerly seen as exotic outside of the tropics, is now widely available in supermarkets and natural food stores. It can be used in a variety of ways, such as baking and frying oil, in cosmetics like lipstick and shampoo, and as biofuel when combined with diesel.

Cruz anticipates that demand will continue to soar, particularly for goods like virgin coconut oil. It will also help that vegan and organic items are becoming more and more popular as customers turn to plant-based foods and cosmetics for their needs.

According to Yvonne Agustin, executive director of business association United Coconut Associations of the Philippines, the Philippines exported 1.15 million tons of coconut oil in 2018, a 31% increase from 2021. This year, she anticipates a significant increase in exports. The US and Europe receive the majority of the volume.

Yields and production must stay pace. According to Cruz, each tree in the Philippines yields about 44 coconuts annually, which is less than half the yield in Indonesia and India. Around 3.6 million hectares, 365 million coconut trees have been planted in the nation.

In the Philippines, millions of trees were lost as a result of super typhoons and a significant bug infestation. More than half of the nation's crop is produced on the southern island of Mindanao, where the impact was particularly severe. Copra, or the dried coconut meat, is used to make oil.

Cruz, who formerly held the position of secretary for agrarian reform, stated that increasing yield is the largest difficulty. "The industry needs to be fixed seriously. It continues to be our top-earning agricultural crop in terms of dollars, he said in an interview.

By replacing trees and increasing coconut production from seven to four or five years, the goal is to double yields. The sector is also concentrating on creating higher-value goods, such as coconut husk construction board and lambanog, a coconut liqueur known as the Philippine vodka.

Cruz stated that Unilever Indonesia is also interested in purchasing Philippine coconut sugar for their soy sauce product. We must advance along the value chain, he declared. *(Bloomberg)*

SRI LANKAN DESICCATED COCONUT POWDER IMPORTS WERE STOPPED BY AN INDIA CUSTOMS ORDER

Manufacturers of desiccated coconut (DC) powder in India were relieved after the government began to investigate less expensive imports from Sri Lanka. In a study titled "Sri Lankan imports strikes domestic desiccated coconut powder sector" by BusinessLine, it is discussed how local producers of DC powder are negatively impacted by cheap imports, which sell for between 80 and 90 rupees per kilogram compared to 110 rupees domestically.

To add coconut taste to both savory and sweet recipes, the product is utilized as an ingredient.

The Joint Commissioner of Customs (Special Intelligence and Investigation Branch), Chennai, has ordered the Development Commissioner, Madras Export Processing Zone, to notify improper importation of DC powder and all such consignments for further investigation. This directive is based on a representation from the Coconut Development Board. The directive noted incorrect import declarations of DC powder by several importers, resulting in incorrect duty payments. For instance, some imports fall under the category of cattle feed, where the duty rate is lower.

The Federation of Indian Desiccated Coconut Producers applauded the Customs' action and claimed that because the imports of DC powder from Sri Lanka were blocked, domestic producers could now sell their products for a fair price of about $130 per kg. The Coconut Development Board asserted in its submission that the use of the imported product as an adulterant in high-grade DC compromises the product's quality and has an adverse impact on the indigenous industry. Also, it suggested conducting a careful examination of samples and advising against allowing imports if they did not meet quality criteria. *(UCAP Bulletin)*

OTHER VEGEOIL NEWS

TIGHTER PALM OIL EXPORT REGULATIONS IN INDONESIA

In order to secure a sufficient domestic supply, particularly for the first quarter of this year, Indonesia has altered its palm oil export laws, which took effect on January 1. These changes enable fewer shipping overseas for each ton sold locally. Budi Santoso, director general of foreign trade at the trade ministry, stated that exporters will be permitted to transport six times the volume of their domestic sales, down from the current ratio of eight times.

Currently, Indonesia mandates enterprises to sell a percentage of their products on the domestic market in order to receive export

licenses. The DMO ratio is now six times the domestic sales volume instead of the previous eight times under the new guideline. The ratio will, though, be reassessed from time to time in light of domestic circumstances, such as the cost and availability of cooking oil. *(UCAP Bulletin)*

SOYBEAN OIL FOR BIOFUELS HAS MINIMAL IMPACT ON FOOD PRICE

According to a recent study, the price of food is not significantly impacted by the use of soybean oil for biofuels. In order to determine if the increased use of soybean oil in biofuels has contributed to the rising retail prices of food products for consumers, the United Soybean Board collaborated with Purdue University on a food and fuel study.

Only one-fifth of a soybean is oil, which is a crucial component that is absent from this calculation. The majority of the soybean is used as meal, a superior source of protein for animal diets. The increasing supply of meal due to the higher need for oil to meet biofuel demand lowers the cost of animal protein products and somewhat offsets the rise in oil and bakery prices, keeping the overall 'food at home' component of the Consumer Price Index (CPI) relatively steady. The fact that meat prices make up a larger portion of the CPI than fats and oils can be blamed for the CPI's stagnant character.

According to the study, a 20% increase in the amount of soybean oil needed for biofuels results in the following price impact breakdown (all other things being equal): 1) The price of soy oil has increased by 0.16% for frying and baking, 0.82% for margarine, 4.41% for salad/cooking oil, and 0.16% for other oil-containing foods. 2) The cost of animal protein decreased by 0.16% for retail eggs, 0.13% for retail chicken, 0.06% for retail pig, 0.02% for retail dairy, and 0.01% for retail beef. 3) The price of soybeans at the farm level climbed by 0.73%, farm income for soybean farmers increased by 0.92%, and the price of crude soybean oil as a whole increased by 8.17%. *(UCAP Bulletin)*

A FINAL DECISION BY THE EPA REGARDING CANOLA OIL FUEL PATHS

The final rule on canola oil fuel routes has been made public by the US Environmental Protection Agency (EPA). The publication of the final rule follows EPA's proposed rule in April to establish the routes for renewable diesel, jet fuel, naphtha, liquified petroleum gas (LPG), and heating oil produced using a hydrotreating process.

In accordance with the rule, these fuel pathways achieved the 50% lifecycle GHG emission reduction level necessary to produce D4 biomass-based diesel and D5 advanced biofuel renewable identification numbers (RINs) under the RFS. As a result of the ruling, the government said that it will add the canola oil fuel paths to the RFS regulations' list of permitted pathways, allowing them to produce RINs. The rule adds a new definition of "canola/rapeseed oil" to the RFS regulations.

According to the regulation, canola-based renewable diesel, jet fuel, and heating oil can generate D4 RINs if they are produced using a hydrotreating process that does not simultaneously process renewable biomass and petroleum, and D5 RINs if they are produced using a process that simultaneously processes renewable biomass and petroleum. Furthermore eligible for general D5 RINs are naphtha and LPG production from canola oil utilizing a hydrotreating method. *(UCAP Bulletin)*

FEDIOL RELEASES WEBSITE DEVOTED TO THE HEALTH AND NUTRITIONAL PROPERTIES OF VEGETABLE OILS AND FATS

The "Facts on Vegetable Oils" website, describing the health and dietary advantages of vegetable oils and fats, was inaugurated on December 12 in Brussels by the European Union (EU) Federation of Seed Crushers and Oil Processors (FEDIOL). With more than 180 sites across Europe, FEDIOL promotes the interests of the European vegetable oil and protein meal industry.

The website, which is intended to inform, provides simple, current, and in-depth information about vegetable oils and fats, including information on their properties, their role in healthy diets, their EU labeling, their health benefits, and other helpful details that help people make better food consumption decisions. A section on how vegetable oils and fats are viewed in national and international dietary recommendations is also included.

The EU Code of Conduct on responsible food business and marketing practice was introduced by the European Commission under the European Green Deal, and FEDIOL signed up for it in June 2021. FEDIOL is still dedicated to maintaining the accuracy of this new educational resource and is still working to achieve and put into practice the strategic goals outlined in the EU Code of Conduct. *(UCAP Bulletin)*

HEALTH NEWS

HOW TO EXTEND THE LIFE OF COCONUT OIL

The coconut embryo, sometimes referred to as sprouting coconuts, coconut pearls, or coconut apples, is a beloved food in many countries. The coconut embryo, despite its unappealing moniker, is a whitish, spongy object found inside mature coconuts.

A versatile commodity with a ton of uses is coconut oil. So, coconut oil has your back whether you're seeking for a hair treatment, skin moisturizer, cooking oil, or natural deodorant.

It's usually a good idea to keep some on hand, but does coconut oil go bad? Should you give the long-forgotten bottle in the back of the cabinet another thought? It depends, really. Fortunately, the coconut has a rather lengthy shelf life, but there are a few things to think about before swishing it around in your mouth or adding it to your coffee.

Continue reading to learn how long before coconut oil expires and how to determine if coconut oil has expired in order to be sure you're getting the most use out of your product and avoid any potential problems.

Does coconut oil go expired?

Coconut oil can expire just like any other food product. The good news is that since it is durable by design, there is still plenty of time before that occurs.

Unrefined or virgin coconut oil and refined oil are the two types of coconut oil available. Natural coconut flavor and aroma are present in unrefined coconut oil, which is extracted from coconut meat. It doesn't go through any more processing.

Copra, which is dried coconut meat, is used to crush refined oil. After that, it can be degummed, bleached, deodorized, and washed to get rid of free fatty acids. There is no discernible flavor or aroma of coconut.

Why does this matter, then? because the type of coconut oil affects how long it will last. The longest-lasting coconut oil is unrefined virgin coconut oil, which when properly stored has a shelf life of up to three years. Refined coconut oil, on the other hand, has a substantially lower shelf life and must be consumed within 18 months of being opened.

Unfortunately, the levels of healthy fatty acids start to decline after about a year, so it's recommended to change your coconut oil every year.

What causes coconut oil to spoil?

In most cases, coconut oil expires because it has been exposed to air and light. As a result, the oil's fatty acid chains disintegrate and create unstable substances known as free radicals, which is a process known as oxidation.

If stored improperly, oils, especially coconut oil, can get rancid and acquire a foul odor and flavor. Rancidity is mostly brought on by: moisture, light, heat, air, some metals, bacteria, and other pathogens.

Thus, store your coconut oil properly to ensure that it lasts a long time and stays in good condition.

How to identify outdated coconut oil

You can use your senses to determine if the oil is still OK if you can't discover the expiration date or if you want to double-check.

Smell. A strong coconut aroma indicates virgin oil is still fresh, however an unpleasant odor may indicate rancidity. Consider whether it has a musty, sour, or paint-like odor. It's time to discard it in this situation. However keep in mind that refined oil shouldn't smell coconuty.

Appearance. Coconut oil ought to seem either white or faintly yellow. It's probably past its prime if it has grown darker, changed hue, or is clouded with floaty particles of black or another color. It might also be sprouting undesirables that are establishing tiny colonies. Yuck!

Texture. Depending on whether you store fresh coconut oil at room temperature or in the refrigerator, it will either be a liquid or a solid. It should have a thick, glossy texture if it is a liquid. It should have an even texture if it is solid. You should discard your oil if it starts to seem gritty, runny, or curdled like milk.

Taste. A quick lick ought to show a mildly sweet, nutty taste. It's time to go on if the food is sour, bitter, or even tasteless.

How to extend the life of coconut

Proper storage is the key to ensuring that your coconut oil lasts longer. What you must do to keep it current is as follows:

Keep it closed up. If you don't store coconut oil firmly wrapped to keep air and light out, it will go rancid more quickly. Thus, make sure the cap is securely fastened after each usage.

Avoid direct sunlight. In order to slow down oxidation, store your coconut oil in a dark, dry area away from direct sunlight.

Refrigerate. Because coconut oil is less likely to oxidize when refrigerated, doing so can assist to extend its shelf life. Just make sure the seal is tight.

Prevent heat. It's still recommended to store your oil away from any heat sources even if you don't want to keep it in the refrigerator. Choose a pantry drawer or cabinet that is located in a cool room of your home. Thus stay away from areas near the stove or oven.

Be tidy. To remove your coconut oil, only use clean utensils. Using a soiled spoon from the sink's side can introduce bacteria and food particles, hastening the deterioration process.

Shop in little quantities. To prevent coconut oil from going bad before you use it, buy enough to last a few months. Consider how much oil you'll need and for what purposes you'll be using it. Buying a gallon jug might not be the greatest choice if you just use the occasional tablespoon.

It's not difficult to keep your coconut oil pure and suitable for consumption or use. You can make sure your oil lasts for months or even years with just a little extra care and attention!

Takeaway

A versatile, tasty, and nutritious cooking and home staple is coconut oil. Even though it has a lengthy shelf life, if it is not stored properly, it might still go bad.

Look for changes in taste, texture, appearance, and smell to determine whether something is

still fresh. If you're unsure, it's best to throw the oil away.

After each use, securely cap the bottle and store the coconut oil in a cool, dark, and dry area to prolong its shelf life and prevent rancidity. Its shelf life can be further increased with refrigeration. To avoid wasting coconut oil, buy it in modest quantities and only use clean utensils to extract it. These suggestions will help you keep your coconut oil safe and suitable for usage at all times. *(Boldsky)*

FROM HEAD TO TOE, COCONUT OIL CAN WORK WONDERS FOR YOUR BODY

Coconut meat contains a rich, fatty oil called coconut oil. It is offered separately or utilized in confections, prepared foods, and cosmetics. Its use has come up frequently in discussions about health, although not all of its alleged advantages have been proven. Your skin, hair, brain, and oral health could all benefit.

What uses does coconut oil have?

Although coconut oil is utilized in many applications, including cooking and personal care, some people may question its healthfulness. Despite the numerous personal experiences of its advantages, there is little solid scientific proof to back up these claims.

While a lack of research doesn't necessarily mean something isn't good, it might be valuable to include study results when determining how effective something is.

Help you maintain a healthy weight

Medium-chain triglycerides make up the majority of the saturated fat in coconut oil (MCTs). Consuming MCTs may help your body burn more calories and fat, according to some data, but the evidence is still mainly ambiguous.

Give you immediate energy

Nonetheless, MCTs can be utilized as a quick energy source. This is due to the fact that MCTs, our body's primary energy source, are metabolized similarly to carbohydrates when consumed. Like long-chain triglycerides, MCTs bypass your blood, muscles, and tissues on their way to your liver.

Provides antibacterial qualities

Moreover, coconut oil might have antibacterial qualities. Lauric acid, a kind of fatty acid, makes up around half of the MCTs in oil. Lauric acid may be able to combat potentially hazardous germs, according to some research. This is only one of the numerous reasons why so many individuals incorporate this oil into their dental, hair, and skin care regimens.

Reduces skin aridity

Numerous studies and many people agree that coconut oil can help with dry skin and lips. Using the oil topically can improve skin moisture levels and shield your skin from aggravating environmental elements including allergies, pollutants, and other irritants.

You only need to dab a little of it from the jar into your lips, skin, or feet, then wait for it to absorb.

Preserves and bolsters hair

Some people use coconut oil on their hair to lock in moisture and help with scalp and hair dryness. According to some research, applying the oil to your hair helps strengthen, nourish, and lessen breakage. This might be as a result of the fact that it makes hair strands more flexible and less brittle.

Supports oral health

A few years ago, oil pulling, which uses coconut oil to enhance dental hygiene,

became popular. It basically involves using it as mouthwash, and there is some evidence to support this.

Swish coconut oil around your mouth like you would mouthwash, then spit it out to practice oil pulling. Researchers credit its high lauric acid content, which has been identified in several studies, to its ability to eliminate dangerous germs in the mouth.

According to additional study, it may assist to lessen gum irritation and plaque buildup, hence preventing cavities. Coconut oil should not, however, be used in place of normal brushing and flossing or other oral care procedures. *(Augustman)*

COCONUT RECIPE

SLOW COOKER COCONUT CURRY CHICKEN THIGHS RECIPE

The slow cooker is perfect for so many things, including this easy coconut curry chicken thigh recipe.

Ingredients

1. 2 pounds boneless skinless chicken thighs
2. 2 tablespoons Thai red curry paste
3. 2 tablespoons vegetable oil, divided
4. 1 yellow onion, finely chopped
5. 2 cloves garlic, finely chopped
6. 1-inch chunk ginger, peeled and finely chopped
7. 1 14-ounce can full-fat coconut milk
8. 1 cup chicken broth
9. 1 teaspoon brown sugar or coconut sugar
10. ¼ teaspoon fish sauce
11. 1 cup frozen chopped spinach
12. ½ cup cilantro sprigs
13. 2 green onions, thinly sliced
14. 1 lime, quartered

Optional Ingredients

15. Steamed basmati or jasmine rice, for serving

Directions

1. In a large bowl, rub the chicken thighs with the curry paste.
2. Heat 1 tablespoon of vegetable oil in a large skillet over medium heat. Add the chicken thighs, and cook until browned, about 2 minutes on each side. Set aside.
3. Add the remaining tablespoon oil to the same skillet. Add the onion, garlic, and ginger. Cook until softened and translucent, about 5 minutes, making sure to scrape up any bits of caramelized curry paste from the bottom of the pan.
4. Transfer the browned chicken and sautéed aromatics to the bowl of the slow cooker. Add the coconut milk, chicken broth, brown sugar, and fish sauce.
5. Cook on high for 4 hours, or low for 8 hours, until the chicken thighs are tender and falling apart.
6. Stir the spinach into the slow cooker just before serving.
7. Transfer the chicken curry to bowls. Garnish with cilantro sprigs, green onions, and lime juice. Serve with steamed rice, if desired.

(CBS News)

STATISTICS

Table 1. Indonesia's Monthly Exports of Desiccated Coconut, 2020 – 2022

Month	2020		2021		2022	
	Volume (MT)	Value (FOB) US$'000	Volume (MT)	Value (FOB) US$'000	Volume (MT)	Value (FOB) US$'000
January	6,702	7,794	9,526	15,798	10,653	18,050
February	10,113	12,679	11,432	19,023	8,742	14,351
March	11,391	14,719	12,452	20,138	11,433	15,740
April	10,650	14,733	13,159	21,684	10,006	13,741
May	9,450	12,970	8,609	14,952	5,690	9,170
June	9,164	12,598	11,249	18,783	8,655	11,654
July	11,848	17,658	10,838	19,337	7,999	10,644
August	11,682	17,321	13,538	22,432	10,267	12,582
September	12,292	17,289	12,388	21,517	9,591	12,046
October	12,816	18,649	12,348	20,096	8,579	10,762
November	9,735	14,421	13,271	22,897	8,867	9,728
December	12,242	17,965	11,123	18,016	9,972	10,921
Total	**128,085**	**178,796**	**139,933**	**234,673**	**110,454**	**149,389**

Source: BPS-Statistics Indonesia

Table 2. Philippines' Monthly Exports of Desiccated Coconut (in MT), 2019 – 2022

Month	2019	2020	2021	2022
January	7,320	11,816	10,523	11,810
February	10,688	14,202	11,976	20,768
March	12,473	13,296	13,266	18,636
April	9,768	8,336	10,995	14,274
May	8,317	10,723	11,933	13,147
June	13,165	12,347	13,990	13,725
July	13,427	14,982	13,669	10,737
August	14,794	13,103	15,302	11,722
September	13,830	13,678	14,920	13,174
October	16,793	13,170	16,118	10,512
November	13,135	9,874	16,415	
December	13,884	9,673	11,010	
Total	**147,594**	**145,200**	**160,117**	**138,505**

Source: UCAP

Table 3. Sri Lanka's Monthly Exports of Desiccated Coconut (MT), 2020 – 2022

Month	2020		2021		2022	
	Volume (MT)	Value (FOB) US$'000	Volume (MT)	Value (FOB) US$'000	Volume (MT)	Value (FOB) US$'000
January	2,509	5,356	1,515	4,827	3,049	8,334
February	2,814	6,806	2,297	6,708	2,988	8,049
March	1,981	4,912	3,125	9,442	3,822	8,900
April	1,332	3,315	2,234	7,150	3,197	7,954
May	1,909	5,023	2,701	8,789	3,692	8,533
June	2,758	7,107	2,785	8,593	4,118	9,753
July	3,527	9,100	3,476	10,374	3,315	7,374
August	2,833	7,352	3,679	10,861	4,121	8,987
September	3,163	8,494	3,206	9,151	3,543	7,026
October	2,478	6,613	4,141	11,981	3,795	6,910
November	2,173	6,032	3,779	10,783	4,111	7,163
December	2,114	6,097	3,178	9,188	4,040	7,128
Total	**29,591**	**76,207**	**36,116**	**107,847**	**43,791**	**96,111**

Source: Coconut Development Authority, Sri Lanka

Table 4. Export Volume of Desiccated Coconut by Country of Origin, 2022 (MT)

Month	Malaysia	Thailand	India	Brazil
January	1,449	81	1,078	4
February	1,076	45	1,073	2
March	1,180	46	1,062	28
April	1,118	66	796	6
May	1,121	3	752	6
June	755	11	695	3
July	1,147	4	424	8
August	858	95	119	13
September	1,159	39	344	3
October	1,041	33	351	2
November	1,061	91	190	3
December		35	258	
Total	**11,965**	**549**	**7,142**	**78**

Source: ITC, Thai Customs and Department of Commerce of India

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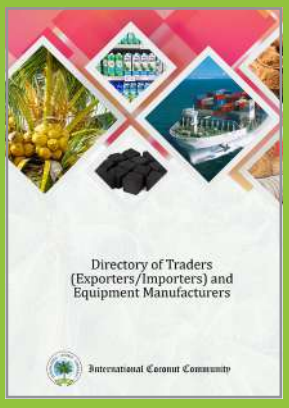

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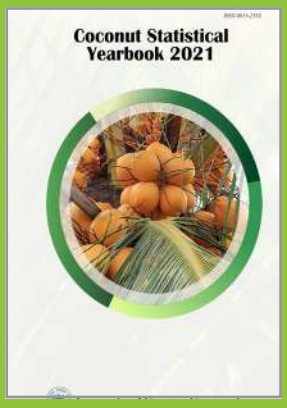

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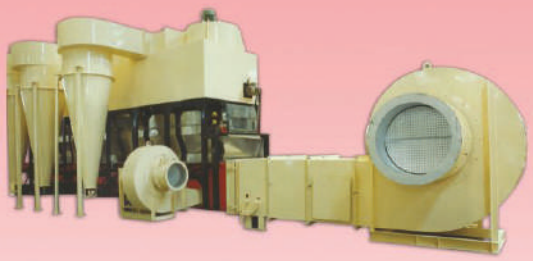

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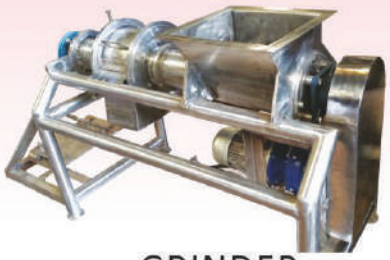

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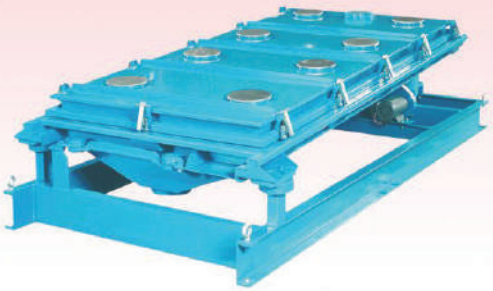

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