

NEW RULES TO ENSURE HYGIENIC WORKING OF COCONUT MILLS

By A DAILY NEWS REPORTER

New regulations will be introduced by the Minister of Food, Trade and Commerce, Mr. T.B. Illangaratne, to prescribe the essential equipment for coconut mills and buildings where coconut products are stored in order to ensure hygienic working of the mills and hygienic storage.

The regulations will also cover the hygienic packing of coconut products and their transport.

The Minister discussed this week with representatives of the Coconut Board, D.C. Millers Association, Coconut Research Institute, Ceylon Institute of Scientific and Industrial Research, and Officers of the Department of Health and the Government Analyst, the progress made in the production of desiccated coconut free of pathogenic organisms and measures to be taken to safeguard Ceylon's Coconut markets abroad.

The Minister, who promised to obtain whatever assistance necessary for the coconut industry from government also agreed to keep Ceylon's missions abroad informed of the measures taken in Ceylon for ensuring the purity of coconut products. The regulations which the Minister will introduce in Parliament will be based on experiments carried out at a mill in Giriulla under the supervision and direction of the Ceylon Institute of Scientific and Industrial Research.

The Coconut Research Institute and the Medical Research Institute undertook to study the results of research in the U.K. regarding the adoption of sterilizing processes for manufacture of desiccated coconut and an additional precaution to ensure a sterile product to support the measures already being adopted here.

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