

A1144 – Re-categorising Coconut Milk for Food Additive Permissions

To whom it may concern,

My name is

Syllabus formation and Cooking course instructor for Indian Vegetarian restaurant in Perth. "Annalakshmi On the Swan." for last 12 years.

Contact:

I am writing not to make a submission but to add a little information that will be useful in your final deliberation.

Indian cooking does use coconut milk as does South -East Asian cuisine.

Teaching cooking requires in-depth information about products used. Students from non Asian background appear to confuse coconut milk and coconut water.

The recent trend to package coconut milk as a drink is reason I am writing. Your submission request is timely.

Information:-

- Coconut milk is not a drink unless cooked in some form.
- Even when cooked, only a 'dusting' of coconut milk is used to flavour a drink.
- Young Coconut water is a drink.

Classification:

The best suited is 4.3.8 "Other fruit and vegetable products" . Under classification heading 4.

- Coconut milk is an extract. It cannot be called a pulp.
- In the making of coconut milk, the kernel is reduced to a 'mash'.
- Coconut milk is then squeezed out of the mash.
- Pulp is only present in young drinking coconut. This pulp is edible without cooking or processing.
- Young drinking coconut pulp will NOT give coconut milk.

Evidence:

- My evidence is a few thousand years history of culinary science knowledge passed down through the ages.
- My 'vegan' students report their children had the runs when they were coconut milk. This problem resolved when she cooked the coconut milk.

Though there is research on coconut oil and some aspects of coconut milk. There is no research on issues with coconut milk uncooked, as a drink.

I hope this aspect of cultural knowledge is taken into account.

Yours sincerely

7/2/2018