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Faris. A., Weerawardana Y.H. THE MULTIFUNCTIONALITY OF COCONUT OIL

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Coconut oil has gained significant attention in recent years due to its diverse applications and purported health benefits. Sourced from the kernel of mature coconuts, coconut oil is enriched with medium-chain fatty acids (MCFAs), particularly lauric acid, which contribute to its nutritional and therapeutic properties. This paper explores the potential health benefits and risks associated with coconut oil, its applications in culinary and cosmetic industries, and its historical evolution, particularly its role in human health and well-being. Coconut oil is primarily composed of saturated fats, specifically mediumchain triglycerides (MCTs), which are known for their rapid metabolism by the body. MCTs can be converted into energy swiftly, offering a quick fuel source for physical activity. The presence of lauric acid, accounting for nearly 50% of its composition, endows coconut oil with notable antimicrobial properties. These characteristics suggest that coconut oil may aid in immune function and provide protection against certain infections. Despite its high saturated fat content (approximately 80-90%), some studies indicate that coconut oil may increase HDL ("good") cholesterol levels. This could potentially benefit heart health when consumed in moderation. It is important to note that there is ongoing debate among researchers regarding the overall impact of coconut oil on cardiovascular disease risk, as it may also elevate LDL ("bad") cholesterol levels in some individuals. The moisturizing properties of coconut oil have made it a popular choice for treating dry skin conditions, such as eczema and psoriasis. Its antibacterial and antiinflammatory properties can help heal minor wounds and reduce skin irritations. Moreover, coconut oil is often used in hair care, as it strengthens hair, reduces protein loss, and improves overall hair health. Emerging research suggests that MCTs in coconut oil may assist in weight management by promoting satiety and increasing energy expenditure. Coconut oil contains antioxidants that may help combat oxidative stress, thus reducing inflammation and promoting overall health. These compounds may play a role in protecting the body from chronic diseases. Although coconut oil contains beneficial MCTs, it is high in saturated fats, which can raise LDL cholesterol levels. Excessive consumption may lead to an increased risk of cardiovascular diseases, underscoring the importance of moderation. Coconut oil is calorically dense due to its high fat content. Overconsumption can contribute to unwanted weight gain, particularly if not balanced with physical activity. Coconut oil is widely used in cooking due to its high smoke point and unique flavor, making it a popular choice for frying and baking. It is also favored in vegan cooking as a substitute for butter. Additionally, it can help preserve food freshness when used as a coating. Coconut oil serves as a potent moisturizer for the skin, making it effective in treating dry patches and as a natural lip balm. Beyond culinary and cosmetic applications, coconut oil is utilized in soap production and as a lubricant in various industrial processes. Its versatility extends to uses in pharmaceutical products and as an ingredient in moisturizing creams and ointments. While coconut oil's benefits are well-documented, its production raises environmental concerns. Coconut farming can contribute to deforestation and biodiversity loss, particularly in tropical regions where the palms are cultivated. Coconut oil has a rich history, particularly in regions where coconuts are abundant. Ancient civilizations utilized coconut oil for culinary, medicinal, and ceremonial purposes. During the colonial era, European traders introduced refined coconut oil to the global market, and its popularity surged in subsequent decades. In recent years, coconut oil's status as a "superfood" has further fueled its demand worldwide. Although historically less prevalent in Belarus, coconut oil has recently found its way into the country's culinary and beauty practices. Anecdotal evidence suggests that coconut oil may help manage skin irritation caused by radiation therapy in cancer patients, although more research is needed in this area. In Sri Lanka, coconut oil has been an integral part of the culture for centuries. Traditionally extracted using manual methods, it has been utilized in cooking, skincare, and Ayurvedic medicine. Today, Sri Lanka is recognized as a significant producer of high-quality coconut oil, including virgin coconut oil, which is increasingly sought after in health and wellness markets. Coconut oil presents a multifaceted profile with potential health benefits and risks. While its nutritional properties, antimicrobial effects, and versatile applications in cooking, skincare, and industry are well-known, the importance of moderation cannot be overstated due to concerns surrounding saturated fat content and caloric density.