

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

Forty-seventh Session

Boston, Massachusetts, United States of America, 9 – 13 November 2015

COMMENTS OF INDIA

Annex V

ANNEX FOR DESICCATED COCONUT

SECTION II – SCOPE, USE AND DEFINITIONS

Section 2.3 Definitions

India proposes to include the following definitions:

1. **Desiccating – Removing the moisture from food in order to preserve it.**
2. **Shredding – Cutting into small pieces**

Rationale: The words desiccating and shredding has been used throughout the document so it's necessary to include it in the Definitions.

SECTION IV - ESTABLISHMENT: DESIGN AND FACILITIES

4.2.1 Design and layout

Para 3:

The text may be modified as under:

The section should be so arranged that the coconut passes from the hatcheting, paring and washing section through **processing** to the packing room without retracing its path or passing through an area used for ancillary activities. Precautions should be taken to prevent contamination of shredding, desiccating and packing sections of the factory with dust.

Rationale: To make the sentence more clear.

SECTION V - CONTROL OF OPERATION

5.2 KEY ASPECTS OF HYGIENE CONTROL SYSTEMS

5.2.2 Specific process steps

India proposes to include the following step before Processing:

Storage of raw material: Raw coconuts should be stored on a raised platform in order to avoid sweating which will reduce the occurrence of mold.

Rationale: Proper storage of raw material is an integral part of hygienic measures to avoid any fungal growth and must be included as part of the control operations.

Processing:

India would like to amend the text as under:

After washing **with clean water** and before shredding, the coconut meat should be subjected to an effective process to eliminate pathogenic organisms from the surface of the meat, such as immersion in an adequate quantity of boiling water for a time sufficient to eliminate microbial pathogens from the surface

Rationale: To provide clarity to the text.