

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 3

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

25th Session
Bali, Indonesia,
25 – 29 October 2010

PROPOSED DRAFT CODEX STANDARD FOR GRATED DESICCATED COCONUT (Revision of CODEX STAN 177-1991) (N03-2009) (AT STEP 3)

Codex Members and Observers wishing to submit comments on this proposal, including possible economic implications, should do so in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (Codex Alimentarius Procedural Manual) before **16 July 2010**. Comments should be addressed:

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BACKGROUND

1. The 24th Session of the Committee on Processed Fruits and Vegetables agreed to initiate new work on the revision of the Standard for Grated Desiccated Coconut (CODEX STAN 177-1991). The Committee further agreed to entrust the revision of the Standard to an electronic Working Group chaired by Brazil in order to present a revised document for consideration by the next session of the Committee.¹ The 32nd Session of the Commission approved the revision of the Standard as new work for the Committee².
2. The Working Group revised the Standard as contained in Annex I. The rationale for the revision is provided in Annex II. The List of Participants is presented in Annex III.

Request for comments

3. Codex Members and Observers are invited to comment on the *proposed draft Codex Standard for Grated Desiccated Coconut (revision of CODEX STAN 177-1991)* as directed above. In making comments, particular attention should be paid to those provisions in square brackets that may need further discussion by the Committee.

¹ ALINORM 09/32/27, para. 109.

² ALINORM 09/32/REP, para. 114 & App. VI.

**PROPOSED DRAFT CODEX STANDARD FOR GRATED DESICCATED COCONUT
(Revision of CODEX STAN 177-1991)**

1. SCOPE

This Standard applies to grated desiccated coconut, as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking if required. This Standard does not cover products that are processed by salting, sugaring, flavouring, or roasting or when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Grated desiccated coconut is the product:

- (a) prepared from substantially sound white meat obtained from the whole nut of coconut (*Cocos nucifera* L.), having reached appropriate development for processing, and free of disease;
- (b) processed in an appropriate manner, undergoing operations of de-husking, hatcheting, paring, comminuting, drying and sifting; and
- (c) initially produced in a range of particle sizes.

2.2 STYLES

2.2.1 Grated desiccated coconut with respect to oil content may be designated as:

- (a) **Low fat desiccated coconut** – product with total oil content between [35] [50] and < [50] [55]%.
- (b) **Medium fat desiccated coconut** – product with total oil content between [50] [56] up to 62%
- (c) **High fat desiccated coconut** – product with total oil content above 62%.

2.2.2 Other Styles

Any other designation of the product should be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (b) meets all relevant requirements of the Standard, including requirements relating to limitations on defects and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

2.3 SIZING (optional)

Grated desiccated coconut may be sized according to their granulometry as follows:

- (a) **Extra-fine desiccated coconut** - This is grated desiccated coconut of which not less than 90% of the weight shall pass easily through a sieve with square apertures of 0.85 mm, but of which maximum 25% of the weight passes through a sieve of 0.50 mm aperture size.
- (b) **Fine desiccated coconut** - This is grated desiccated coconut of which not less than 80% of the weight shall pass easily through a sieve of square aperture size of 1.40 mm, but of which maximum 20% of the weight passes through a sieve of 0.71 mm square aperture size.
- (c) **Medium desiccated coconut** - This is grated desiccated coconut of which not less than 90% of the weight shall pass easily through a sieve of square aperture size of 2.80 mm, but of which maximum 20% of the weight passes through a sieve of 1.40 mm square aperture size.
- (d) **Unclassified grated desiccated coconut** - covers all "fancy cuts" or special cuts (i.e. tender or thin flakes, long and thin chips, extra fancy shreds, long shreds, standard shreds, etc.).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Grated desiccated coconut as defined in Section 2.1.

3.2 QUALITY FACTORS

3.2.1 Colour and Texture

Grated desiccated coconut shall have natural white, to light creamy white colour, and shall possess a texture characteristic of the product.

3.2.2 Flavour

The taste shall be characteristic of the product without off-flavours due to deterioration or absorption of extraneous substances.

3.2.3 Odour

The odour shall be characteristic of the product, shall not be mouldy, cheesy, smoky, fermented or rancid, and shall not possess any undesirable odour.

3.2.4 Definition of Defects and Allowances

Defects	Definition	Tolerances
(a) Total acidity	Fat acid content in free forms, extracted and measured under the operating conditions specified.	$\leq 0.3\%$ m/m measured as lauric acid
(b) Moisture	Loss in mass measured under the operating conditions specified.	$\leq 4\%$ m/m
(c) Oil content	Total oil content in product under the operating conditions specified.	$> [35] [50] < [50] [55]\%$ m/m for low fat product
		$\geq [50] [55] \leq 62\%$ m/m for medium fat product
		$> 62\%$ m/m for high fat product
(d) Ash	Total mineral content in product under the operating conditions specified.	$\leq 2.5\%$ m/m
(e) Extraneous vegetable material	Harmless vegetable matter associated with the product.	≤ 15 fragments per 100 g
(f) Foreign matter	Any visible and/or apparent matter or material not usually associated with the product.	Absence in 100g

3.3 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 should be considered as a “defective”.

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan, as described in section 10.

4. FOOD ADDITIVES

[The following preservatives used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) for Food Category 04.1.2.2 – Dried Fruits, within the maximum levels and conditions specified, are acceptable for use in foods conforming to this Standard.]

4.1 PRESERVATIVES

INS No.	Name of the Food Additive	Maximum Level
220	Sulfur dioxide	200 mg/kg expressed as residual SO ₂ in the final product (singly or in combination)
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	
227	Calcium hydrogen sulfite	
228	Potassium bisulfite	
539	Sodium thiosulfate	

5. CONTAMINANTS

5.1 The product covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

5.2 The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), the Recommended International Code of Hygienic Practice for Desiccated Coconut (CAC/RCP 4-1971) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8. PACKAGING, TRANSPORT AND STORAGE

Grated desiccated coconut shall be packaged, transported and stored in accordance to the Recommended International Code of Hygienic Practice for Desiccated Coconut (CAC/RCP 4-1971).

9. LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

9.1 NAME OF THE PRODUCT

9.1.1 The name of the product shall be "Grated Desiccated Coconut" preceded or followed by the common or ordinary name legally accepted in the country of retail sale.

9.1.2 The name should indicate the oil content of the product in accordance with the description contained in Section 2.2

9.1.3 If the product is produced in accordance with the other styles provision (Section 2.2.2), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

9.1.4 When applicable, the name may indicate the grade of the product in accordance with the descriptions contained in Section 2.3.

9.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

10. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Acidity total	As described in the Standard	Titration of extracted oil	I
Ash	AOAC 950.49	Gravimetry	I
Extraneous vegetable material	As described in the Standard	Counting extraneous material with the naked eye	IV
Granularity	ISO 2591-1:1988 Test sieving according to British Standard Mesh Nominal Test Sieves: BS 410-1986	Sieving	I (TE)*
Moisture	AOAC 925.40	Gravimetry (loss on drying)	I
Oil content	AOAC 948.22	Gravimetry	I
Sampling	As described in the Standard		

* Temporarily Endorsed (TE) - The 21st Session of the Committee on Methods of Analysis and Sampling extended its temporarily endorsed status (ALINORM 97/23A, Appendix IV).

DETERMINATION OF TOTAL ACIDITY OF EXTRACTED OIL

Principle

The sample is extracted by ethyl ether at room temperature. The acidity of the extracted oil is determined by titrations with alkali and the results expressed as percent of lauric acid.

Reagents

- Anhydrous ethyl ether, peroxide free
- Ethyl ether and ethyl alcohol 95% (1:2) mixture neutralized with sodium hydroxide 0.1N using phenolphthalein as indicator
- Sodium hydroxide 0.1N
- 1% ethanolic solution of phenolphthalein

Procedure

50 g of the sample is extracted at room temperature in 500 ml erlenmeyer flask with 300 ml of ethyl ether (Reagent 1) for one hour with mechanical agitation. The extract is filtered through Whatman No. 542 filter paper and further undergoes dry evaporation in rotary evaporator with nitrogen flow at a maximum temperature of 40 C.

20 g of the extracted oil is weighed and dissolved with addition of 100 ml of ethyl alcohol mixture (Reagent 2) and further titrated with 0.1N sodium hydroxide (Reagent 3) using 5 drops of indicator (Reagent 4).

Expression of results

Acidity is calculated as below:

$$\text{Acidity} = \frac{V \times N \times 20}{m}$$

V = Volume (ml) of NaOH

N = Normality of NaOH solution

m = Mass of the sample in grammes

The results as obtained above, are expressed in percent lauric acid m/m.

EXTRANEOUS VEGETABLE MATTER

The determination is carried out by spreading 100 g of the sample in a thin layer against a white background and counting the extraneous material with the naked eye.

SAMPLING PLANS AS CURRENTLY STANDS IN CODEX STAN 177-1991

Proposed for revocation by CCMAS

The provisions for sampling as stated in CODEX STAN 177-1991 should be revoked by the Committee on Methods of Analysis and Sampling and replaced by sampling plans 1 and 2, AQL = 6.5. The Sections indicated in the proposal for revocation corresponds to those of CODEX STAN 177-1991.

1. — ~~Instructions for drawing primary samples according to ISO 2170-1980 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).~~
2. — ~~The size of the sample to be undertaken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).~~
3. — ~~For all determinations the laboratory sample should be prepared according to the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).~~
4. — ~~For all determinations, except granularity (Section 2.2), analysis should be performed on the “blended bulk sample”.~~
5. — ~~For verification of granulation, i.e. size grade (Sections 2.2 and 7.1) as declared on the label, the determination in consignments of repacked product should be on individual packages.~~

Sampling Plans

The appropriate inspection level is selected as follows:

- | | | |
|----------------------------|---|--|
| Inspection level I | - | Normal Sampling |
| Inspection level II | - | Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate |

SAMPLING PLAN 1
(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 2
(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

EXPLANATORY NOTES ON THE REVISED STANDARD

GENERAL CONSIDERATIONS

The revised Standard as currently proposed is based on CODEX STAN 177-1991 and the comments provided by Brazil, Fiji, Kenya, Malaysia, Philippines and the USA. The Standard has also been aligned with the standardized text usually applying to standards for processed fruits and vegetables and with the *Recommended International Code of Hygienic Practice for Desiccated Coconut* (CAC/RCP 4-1971) for the relevant sections. The structure of the sections follows the format usually applying to standards for processed fruits and vegetables and to commodity standards in general (see Format of Commodity Standards, Procedural Manual, Codex Alimentarius Commission).

SPECIFIC CONSIDERATIONS

Scope

This Section has been revised taking into consideration the characteristics proper to grated desiccated coconut. Some limitations to the scope have been inserted to better address the product definition as stated in Section 2.1. In this regard, the Working Group felt that the statement “finished product obtained from *Cocos nucifera*” associated with the described processing leads to a product that would be not salted, sugared, flavoured or roasted.

DESCRIPTION

Product Definition

This Section has been revised to incorporate all provisions from Section 3.1 (Raw Materials) of CODEX STAN 177-1991 and the processing steps of desiccated coconut were aligned with those described in CAC/RCP 4-1971 for a product that does not undergo partial pressing or extraction.

Styles [new]

A new section on styles has been introduced addressing provisions from Section 3.3.3 (Oil content) of CODEX STAN 177-1991. In the Standard in force, the 55% limit of fat content for the product differentiates best quality product and limits trade of low oil content desiccated coconut.

A proposal to include provisions for low and medium fat desiccated coconut has been presented. However, no further clarification was provided on how these suggestions would impact on the overall quality of grated desiccated coconut traded worldwide considering the limitation of at least 55% oil content in CODEX STAN 177-1991.

The Section has been placed in square brackets for further consideration at the 25th Session of CCPFV.

Other Styles

This Section has been inserted for consistency with the standardized format and text usually applying to standards for processed fruits and vegetables.

Sizing (optional) [new]

This Section replaces Section 2.2 (Classification) of CODEX STAN 177-1991. The revised provisions make grading optional in light of the discussion that took place on this matter at the last Session of CCPFV.

Essential Composition and Quality Factors

This Section has been aligned with the format usually applying to standards for processed fruits and vegetables. The provisions has also been aligned with the standardized language usually applying to the aforesaid standards to the extend the characteristics proper to the product allow for.

Composition

A reference to Section 2.1 of the proposed Standard has been made, as a consequence of the transferred provisions from Section 3.1 (Raw material) of CODEX STAN 177-1991.

Quality factors

Section 3.2.1 of CODEX STAN 177-1991 has been modified to incorporate “light creamy white colour”, as this colour is also an innate colour attribute of a sound or good quality mature coconut.

Section 3.2.3 of CODEX STAN 177-1991 has been amplified by the inclusion of additional provisions i.e. “cheesy and smoky” since the Working Group also considered them as quality criteria for the rejection of the product. The Working Group also agreed to insert the phrase “or possess any undesirable odour” to provide for flexibility in the application of this provision.

Definition of Defects and Allowances

The provisions of Section 3.3 (Analytical Characteristics) of CODEX STAN 177-1991 have been rewritten under Section 3.2.4 of the revised Standard (table).

The provision for total acidity has been kept at the limit of less than 3% m/m measured as lauric acid.

Moisture provision has been increased to 4% in order to accommodate bigger cuts or particle size as provided in the section related to sizing of the revised Standard, where high moisture content should be considered or allowed.

Oil content provision has been aligned to the changes proposed for the styles section of the revised Standard.

Provisions related to the oil content have been placed in square brackets for further consideration at the 25th Session of CCPFV.

The provisions for ash and extraneous vegetable matters of Sections 3.3.4 and 3.3.5 of CODEX STAN 177-1991 have been kept without changes.

The provision from Section 6.2 of CODEX STAN 177-1991 has been placed under Section 3.2.4 (f) of the revised Standard as more appropriate.

Classification of Defectives and Lot Acceptance

This section has been inserted for consistency with the standardized format usually applying to Codex standards for processed fruits and vegetables.

Food Additives

Provisions related to additives have been placed in square brackets for further consideration at the 25th Session of CCPFV.

A tentative new wording for the Section was considered in order to make a general reference to the General Standard for Food Additives (CODEX STAN 192-1995) as laid down in the Procedural Manual of the Codex Alimentarius Commission, 18th edition, page 46 (English version).

The Working Group only discussed preservatives, mainly sulphites, as referred to in Table 1 of the General Standard. The recommended use levels were highlighted for further consideration at the 25th Session of the CCPFV.

Although all functional classes used in accordance with Table 3 of the GSFA for Food Category 0.4.1.2.2 – Dried Fruits are acceptable for use in grated desiccated coconut, the use of the product mainly as a raw material or ingredient was considered to preclude this product from the General Conditions of Table Three.

Contaminants and Hygiene

These sections have been aligned with the standardized text usually applying to Codex standards for processed fruits and vegetables and commodity standards in general.

Weights and Measures

This Section has been inserted to align with the standardized text usually applying to Codex standards for processed fruits and vegetables (in particular dried produce).

Packaging, Transport and Storage

Section 8 on packaging, transport and storage has been deleted as already covered by the Code of Hygienic Practice for Grated Desiccated Coconut. This deletion has been considered to simplify the Standard in line with recommendations of the Commission. A reference to CAC/RCP 4-1971 was inserted for easy of use.

Labelling**Name of the Product**

This Section has aligned with the standardized text usually applying to Codex standards for processed fruits and vegetables. The order was altered in light of the new Section 2.2.1

Methods of Analysis

A table with the methods of analysis in revised Standard has been inserted. These methods of analysis correspond to those endorsed by Committee on Methods of Analysis and Sampling for grated desiccated coconut as listed in CODEX STAN 234-1999 except for the new proposed sampling plans.

In this regard, analytical methods for the determination of total acidity of extracted oil and extraneous vegetable matters have been kept in the revised Standard as the Working Group could not identify other more updated international references to replace these methods.

It is noted that the 20th Session of the Committee on Methods of Analysis and Sampling advised commodity committees to consider replacing Codex Methods of Analysis and Sampling (CAC/RMs) with more modern methods as appropriate and to replace the CAC/RM numbers with the original literature references, if possible, and when the original reference was not available, the full text of the method should be included.^{1 2} The Committee is invited to consider whether the two methods described in the revised Standard can be replaced by relevant methods developed by recognized international organizations such as those proposed in the table or by any other more appropriate method.

Sampling

The Working Group recommends the CCPFV to request CCMAS the revocation of the sampling plans described in CODEX STAN 177-1991 and to replace it with sampling plans usually applying to Codex standards for processed fruits and vegetables namely sampling plans with an AQL of 6.5 which applies to both quality and weights/measures (minimum fill) provisions.

In support of this recommendation, the Working Group noted that CX/MAS 1 – 1987 is a working document that had been discussed in CCMAS but never adopted as an official Codex text. In addition, the document is no longer being discussed in CCMAS. The Working Group further noted that it is not customary to refer to such documents in adopted Codex texts. In addition, the Working Group considered that ISO 2170-1980 (Cereals and Pulses), currently ISO 13690:1999 (Cereals, Pulses and milled products – sampling of static batches) describe basic instructions for drawing primary samples that is already covered by national legislations.

¹ ALINORM 97/23, para. 52.

² ALINORM 97/23A, para. 44.

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LISTA DE PARTICIPANTES**

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