

**STANDARD FOR DESICCATED COCONUT**  
**(CODEX STAN 177-1991)**

**1. SCOPE**

This Standard applies to desiccated coconut, as defined in Section 2 below. This Standard does not cover salted, sugared, flavoured or roasted products.

**2. DESCRIPTION**

**2.1 PRODUCT DEFINITION**

2.1.1 Desiccated coconut is the product:

- (a) prepared from substantially sound white kernel obtained from the whole nut of coconut (*Cocos nucifera* L.), having reached appropriate development for processing, without oil extraction in conformity with Section 3.2.4(c);
- (b) processed in an appropriate manner, undergoing operations such as de-husking, hatcheting, paring, washing, comminuting, drying and sifting;
- (c) described in points (a) and (b) from which oil has been partially extracted by appropriate physical means in conformity with Section 3.2.4(c).

**2.2 SIZING (optional)**

Desiccated coconut may be sized according to their granulometry as follows:

- (a) **Extra-fine desiccated coconut** - 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** - 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** - 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) **Other sized desiccated coconut** - covers all other presentations including “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**

Coconut as defined in Section 2.1.

**3.2 QUALITY FACTORS**

**3.2.1 Colour and Texture**

The colour shall be natural white to light creamy white. The texture shall be 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 Chemical and Physical Characteristics

Parameters	Requirements
(a) Total acidity of the extracted oil	$\leq 0.3\%$ m/m measured as lauric acid
(b) Moisture	$\leq 4\%$ m/m
(c) Oil content	$\geq 60\%$ m/m for desiccated coconut as described in Section 2.1.1 (a) and (b)
	$\geq 35 < 60\%$ m/m for desiccated coconut as described in Section 2.1.1 (c)
(d) Ash	$\leq 2.5\%$ m/m
(e) <u>Extraneous vegetable material</u> : Harmless vegetable matter associated with the product.	$\leq 15$ fragments per 100 g
(f) <u>Foreign matter</u> : Any visible and/or apparent matter or material not usually associated with the product.	Absence in 100 g

### 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

4.1 Antioxidants and 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 are acceptable for use in foods conforming to this Standard.

4.2 The antioxidant listed below is also permitted for use, under the conditions of good manufacturing practices, in the products covered by this Standard.

INS No.	Name of Food Additive	Maximum Level
330	Citric acid	GMP

## 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

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 “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 3.2.4(c).

9.1.3 When applicable, the name may indicate the sizing of the product in accordance with the descriptions contained in Section 2.2.

### 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
Ash	AOAC 950.49	Gravimetry	I
Extraneous vegetable material	As described in the Standard	Counting extraneous material with the naked eye	IV
Moisture	AOAC 925.40	Gravimetry (loss on drying)	I
Oil content	AOAC 948.22	Gravimetry	I
Total acidity of the extracted oil	ISO 660:2009; or AOCS Cd 3d-63 (09)	Titrimetry	I

**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.