

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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**Agenda Item 4**

**CX/ASIA 99/4-Add.1  
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## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COORDINATING COMMITTEE FOR ASIA**

**Twelfth Session**

**Chiang Mai, Thailand, 23 - 26 November 1999**

### **PROPOSED DRAFT STANDARD FOR AQUEOUS COCONUT PRODUCTS**

After the preparation of the document CX/ASIA 99/4, through some consultations Malaysia and the Codex Secretariat revised the text of the Proposed Draft Standard for Aqueous Coconut Products to facilitate discussions by the Codex Coordinating Committee for Asia on this standard. The revised text is attached to this paper as a basis for consideration of the standard by the Committee at the 12th Session.

## REVISED PROPOSED DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS

### 1. SCOPE

This Standard applies to packaged aqueous coconut milk and coconut cream products as defined in Section 2 of this Standard.

### 2. DESCRIPTION

#### 2.1 PRODUCT DEFINITION

Coconut milks and coconut creams are the products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm (*Cocos nucifera* L.) and expelled, where most filterable fibres and residues are excluded, with or without coconut water, and/or with additional water.

##### 2.1.1 Coconut Cream

Coconut cream is the emulsion extracted from matured endosperm (kernel) of the coconut fruit with or without any addition of coconut water/water and complies with the requirements in Section 3 of this Standard.

##### 2.1.2 Coconut Milk

Coconut milk is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids homogeneously distributed and complies with the requirements in Section 3 of this Standard.

##### 2.1.3 Coconut Cream Concentrate

Coconut cream concentrate is the product obtained after the removal of water from coconut cream and complies with the requirements in Section 3 of this Standard.

##### 2.1.4 Concentrated Coconut Cream

Concentrated coconut cream is the product obtained after further removal of water from coconut cream concentrate and complies with the requirements in Section 3 of this Standard.

##### 2.1.5 Light Coconut Milk

Light coconut milk shall be the product obtained from either the bottom portion of centrifuged coconut milk or by further dilution of coconut milk and complies with the requirements in Section 3 of this Standard.

##### 2.1.6 Skim Coconut Milk

Skim coconut milk is the product obtained from either the bottom portion of centrifuged light coconut milk or by further dilution of light coconut milk and complies with the requirements in Section 3 of this Standard.

#### 2.2 PROCESS DEFINITION

Coconut milks and coconut creams shall be treated with heat pasteurization, sterilization or ultrahigh temperature (UHT) process.

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTOR

#### 3.1 BASIC INGREDIENTS

- Endosperm (kernel) of coconut palm (*Cocos nucifera* L.)
- Coconut water
- Water

#### 3.2 COMPOSITION

| Product                    | Total Solids<br>(% m/m) | Non-fat Solids<br>(% m/m) | Fat<br>(% m/m) | Moisture<br>(% m/m) | pH   |
|----------------------------|-------------------------|---------------------------|----------------|---------------------|------|
|                            | min. – max.             | min.                      |                | max.                | min. |
| Skim coconut milk          | 5 max.                  | 1                         | 2.5 max.       | 95.0                | 5.9  |
| Light Coconut Milk         | 7.5 – 14.0%             | 1.5                       | 6.0 min.       | 92.5                | 5.9  |
| Coconut Milk               | 14.1- 25.0%             | 2.6                       | 11.5 min.      | 85.9                | 5.9  |
| Coconut Cream              | 25.1- 37.2%             | 5.1                       | 20.0 min.      | 74.9                | 5.9  |
| Coconut Cream Concentrate  | 37.3 – 46.0%            | 8.4                       | 29.0 min.      | 62.7                | 5.9  |
| Concentrated Coconut Cream | 46.1% min.              | 11.2                      | 35.0 min.      | 53.9                | 5.9  |

#### 3.3. QUALITY CRITERIA

Coconut milks and coconut creams shall have normal flavour, odour and colour, characteristic of the products.

### 4. FOOD ADDITIVES

[To be developed.]

### 5 CONTAMINANTS

The products covered by the provision of this Standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

### 6. HYGIENE

6.1 It is recommended that the products 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, Rev. 3-1997), Recommended International code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-1993), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, Rev.2-1993).

6.2 The products 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

#### 7.1 MINIMUM FILL

The hermetically sealed container shall be well filled with the products, and it shall occupy not less than ninety percent (90% v/v) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

#### 7.2 CLASSIFICATION OF DEFECTIVE

A container that fails to meet the required minimum fill of 90% (v/v) of capacity of section 7.1.

## 8. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 3 1999), the following specific provisions apply:

### 8.1 THE NAME OF THE FOOD

The name of the product shall be:

Skim coconut milk  
Light coconut milk  
Coconut milk  
Coconut cream  
Coconut cream concentrate  
Concentrated coconut cream

according to the product definitions and composition in Sections 2 and 3

### 8.2 DECLARATION OF NUTRITIVE VALUES

The declaration of nutrition information shall contain the amount of energy, expressed in calories (kcal) and/or kilojoules (kJ), and number of grammes of protein, carbohydrate and fat per 100 ml of the product as sold.

### 8.3 DECLARATION OF PROCESSES

8.3.1. The process or processes used in preparing the product may be declared where these affect the properties, quality or shelf life of the products, e.g. disintegrated, macerated comminuted, ground, etc.

8.3.2 All coconut milk and coconut cream which undergo thermal process shall, have a declaration of the preservation or sterilizing treatment, (heat treatment or other sterilizing process) e.g. pasteurized, sterilized, High Temperature Short Time (HTST) process or Ultra High Temperature (UHT) process.

### 8.4 DECLARATION OF THE USE OF SULPHUR DIOXIDE

If sulphur dioxide is added, its presence shall be declared on the label<sup>1</sup>.

## 9. METHODS OF SAMPLING AND ANALYSIS

### 9.1 SAMPLING

According to Codex General Guidelines on Sampling<sup>2</sup>.

### 9.2 DETERMINATION OF TOTAL SOLIDS

*According to AOAC 925.23A (IDF-ISO-AOAC Method).*

### 9.3 DETERMINATION OF TOTAL FAT

*According to AOAC 945.48G (Röse-Gottlieb Method)*

### 9.4 DETERMINATION OF NON-FAT SOLIDS

Determine by difference of total fat from total solids

### 9.5 DETERMINATION OF MOISTURE

*Determine by difference of total solids from a numerical value of 100.*

<sup>1</sup> Secretariat's Note: If sulphur dioxide is used in the product as a food additive (included in the list of permitted food additives), there is no need for this provision, as food additives used shall be declared on the label according to the Codex General Standard for the Labelling of Prepackaged Food.

<sup>2</sup> Currently being elaborated by the Codex Committee on Methods of Analysis and Sampling.