

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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CX 5/5.2

CL 2002/19-PFV  
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**TO:** Codex Contact Points  
Interested International Organisations

**FROM:** Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme  
FAO, 00100 Rome, Italy

**SUBJECT:** **DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS (At Step 6)**  
**REMINDER for Comments**

**DEADLINE:** **15 AUGUST 2002**

**COMMENTS:** **To:** Ms. Ellen Y. Matten,  
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## BACKGROUND

1. The 12<sup>th</sup> Session of the Codex Coordinating Committee for Asia advanced the *Proposed Draft Codex Standard for Aqueous Coconut Products* for adoption by the 47<sup>th</sup> Session of the Executive Committee at Step 5 and for further development by the Codex Committee on Processed Fruits and Vegetables.<sup>1</sup> The 47<sup>th</sup> Session of the Executive Committee of the Codex Alimentarius Commission adopted the Proposed Draft Standard at Step 5 and advanced it to Step 6 for comments<sup>2</sup> under CL 2000/15-GEN with a comment deadline of 31 December 2000 and therefore, the draft Standard was not discussed in detail by the 20<sup>th</sup> Session of the CCPFV due to the pending comment deadline.
2. It was noted that the Codex Committee on Food Labelling did not endorse the labelling provisions in the Draft Standard. The CCFL could not reach consensus on the use of the term “light” and “skim” in coconut milk as well as on the possibility to combine “coconut cream concentrate” and “concentrated coconut cream” as they appeared to describe the same product.<sup>3</sup>
3. The Committee agreed to consider the *Draft Codex Standard for Aqueous Coconut Products* at Step 7 at its next Session on the basis of comments submitted at Step 6 in response to CL 2000/15-GEN.<sup>4</sup> However, only a few comments were received in response to that Circular Letter.

<sup>1</sup> ALINORM 01/15, para. 28

<sup>2</sup> ALINORM 01/3, App. IV

<sup>3</sup> ALINORM 01/22 paras. 19-21

<sup>4</sup> ALINORM 01/27 para. 69

4. The Codex Secretariat wishes to draw the attention of Governments and interested international organisations to the earlier request and to remind them that the Draft Standard is to be considered by the Codex Alimentarius Commission for final adoption at Step 8 in June 2003. In view of this, it is important to receive written comments in advance, so as to make the necessary adjustments to the current Draft at the next session of the Committee with a view to facilitating its final adoption at the next Commission's session. Comments received in response to CL 2000/15-GEN and this Circular Letter will be compiled in working document as listed in the Provisional Agenda of the Session.<sup>5</sup>

5. The ***Draft Codex Standard for Aqueous Coconut Products*** is attached to this document as Appendix I. Governments and international organizations wishing to submit comments on the above should do so in writing in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (at Step 6) (Codex Alimentarius Procedural Manual, 12<sup>th</sup> Edition, pages 19-21) ***preferably by e-mail BEFORE 15 AUGUST 2002*** as directed above.

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<sup>5</sup> see CX/PFV 02/1.

**APPENDIX I****DRAFT STANDARD FOR AQUEOUS COCONUT PRODUCTS****(At Step 6 of the Codex Procedure)**

The annex to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(I)(b) of the General Principles of the Codex Alimentarius.

**1. SCOPE**

This Standard applies to packaged aqueous coconut milk and coconut cream products as defined in Section 2 of this Standard. This Standard does not cover sweetened and/or flavoured coconut beverages.

**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 PERMITTED INGREDIENTS**

- Sodium caseinate

### 3.3 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.                  | -                         | 3.75 max.      | 95.0                | 5.9  |
| Light Coconut Milk         | 6.6 - 12.6              | 1.6                       | 5.0 min.       | 93.4                | 5.9  |
| Coconut Milk               | 12.7 - 25.3             | 2.7                       | 10.0 min.      | 87.3                | 5.9  |
| Coconut Cream              | 25.4 - 37.3             | 5.4                       | 20.0 min.      | 74.6                | 5.9  |
| Coconut Cream Concentrate  | 37.4 - 46.1             | 8.4                       | 29.0 min.      | 62.6                | 5.9  |
| Concentrated Coconut Cream | 46.2 min.               | 11.2                      | 35.0 min.      | 53.8                | 5.9  |

### 3.4 QUALITY CRITERIA

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

## 4. FOOD ADDITIVES

| INS                    | Food Additives                              | Maximum Level  | Note                              |  |
|------------------------|---------------------------------------------|----------------|-----------------------------------|--|
| Emulsifiers            |                                             |                |                                   |  |
| 432                    | polyoxyethylene (20) sorbitan monolaurate   | 1000 mg/kg     |                                   |  |
| 433                    | polyoxyethylene (20) sorbitan monooleate    |                |                                   |  |
| 434                    | polyoxyethylene (20) sorbitan monopalmitate |                |                                   |  |
| 435                    | polyoxyethylene (20) sorbitan monostearate  |                |                                   |  |
| 436                    | polyoxyethylene (20) sorbitan tristearate   |                |                                   |  |
| 473                    | sucrose esters of fatty acid                | 1500 mg/kg     |                                   |  |
| Thickeners/Stabilizers |                                             |                |                                   |  |
| 412                    | guar gum                                    | Limited by GMP |                                   |  |
| 415                    | xanthan gum                                 | Limited by GMP |                                   |  |
| 466                    | sodium carboxymethyl cellulose              | Limited by GMP |                                   |  |
| Preservative           |                                             |                |                                   |  |
| 211                    | sodium benzoate                             | 1000 mg/kg     | only for pasteurized coconut milk |  |
| Bleaching agents       |                                             |                |                                   |  |
| 223                    | sodium metabisulphite                       | 30 mg/kg       | ]                                 |  |
| 224                    | potassium metabisulphite                    | 30 mg/kg       |                                   |  |

## 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          | according to the product definitions and composition in Sections 2 and 3 |
| Light coconut milk         |                                                                          |
| Coconut milk               |                                                                          |
| Coconut cream              |                                                                          |
| Coconut cream concentrate  |                                                                          |
| Concentrated coconut cream |                                                                          |

### **8.2 DECLARATION OF PROCESSES**

8.2.1. 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.

8.2.2 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.

## **9. METHODS OF SAMPLING AND ANALYSIS**

### **9.1 SAMPLING**

According to Codex General Guidelines on Sampling<sup>1</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.

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<sup>1</sup> Currently being elaborated by the Codex Committee on Methods of Analysis and Sampling.

**Annex**

This text is intended for voluntary application by commercial partners and not for application by governments

**1. ADDITIONAL COMPOSITION**

| Product                | Total Solids (% m/m) | Non-fat Solids (% m/m) | Fat (%m/m) |
|------------------------|----------------------|------------------------|------------|
|                        | min-max              | min                    |            |
| Coconut milk           |                      |                        |            |
| - coconut milk grade C | 12.7 - 15.9          | 2.7                    | 10 min     |
| - coconut milk grade B | 16.0 - 21.7          | 3.0                    | 13 min     |
| - coconut milk grade A | 21.8 - 25.3          | 4.8                    | 17 min     |

**2. ADDITIONAL LABELLING**

Coconut milk may be labelled as “coconut milk grade A”, “coconut milk grade B” or “coconut milk grade C” according to the composition specified in Section 1 of this annex.