



Coconut Sorting Manual

To comply with ICAO CORSIA Sustainable Certification Scheme (SCS)

INTERNATIONAL COCONUT COMMUNITY

2025

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FOREWORD

The International Coconut Community (ICC) is pleased to present the *Standardized Manual for Coconut Sorting*, a collaborative achievement reflecting the collective commitment of our member countries to strengthen the coconut industry through harmonized and sustainable practices. Sorting remains a critical component of the coconut value chain, directly influencing product quality, safety, and market competitiveness. This manual offers clear and practical guidance to promote consistency, improve operational efficiency, and support quality assurance across the supply chain. It is intended to serve as a reliable reference for producers, processors, traders, and all stakeholders in the coconut sector.

This manual not only consolidates established best practices but also responds to increasing global expectations for traceability, sustainability, and environmental responsibility. It is aligned with the sustainability requirements of the International Civil Aviation Organization (ICAO) under the Carbon Offsetting and Reduction Scheme for International Aviation (CORSIA), particularly within the Sustainable Certification Scheme (SCS). By following the procedures outlined in this document, stakeholders can contribute to the responsible sourcing of coconuts and their by-products for the production of Sustainable Aviation Fuel (SAF), thereby supporting international efforts to reduce carbon emissions in the aviation sector.

The ICC extends its sincere appreciation to the technical experts, ICC National Liaison Officers (NLO), and industry partners whose expertise and dedication have been essential to the development of this manual. Their contributions ensure that the guidelines are practical, relevant, and adaptable to diverse local conditions. This collaborative effort exemplifies the spirit of partnership and shared purpose that unites ICC member states.

Looking ahead, we are confident that this manual will support coconut-producing countries in adopting more sustainable, efficient, and market-responsive practices. We hope that the guidelines presented herein will not only strengthen the industry's position in global markets but also create new opportunities in emerging sectors such as sustainable energy. We encourage all users to regard this manual as a living document—one that will continue to evolve through innovation, feedback, and collective experience—as we work together toward a more sustainable and prosperous future for the global coconut community.

International Coconut Community
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1. Introduction

1.1. Purpose

This document serves as a comprehensive guide designed to establish a standardized, consistent, and reliable approach to manual sorting processes of coconuts. The results of non-standard (NS) coconuts from the sorting are also intended to be eligible as raw materials in the production of Sustainable Aviation Fuel (SAF). Manual sorting primarily involves visual inspection and separation of NS coconuts according to predefined criteria. The primary purpose of this procedure is to provide clear, detailed instructions that enable personnel to perform manual sorting tasks effectively and consistently. By adhering to this procedure, organizations can achieve consistent separation of NS coconuts, ensure effectiveness, guarantee traceability, support sustainability, protect personnel safety, and comply with ICAO CORSIA SCS.

1.2. Scope

The manual applies to operations at points of origin that involve the handling, inspection, and sorting of non-standard coconuts.

This manual sorting procedure applies specifically to the visual inspection and separation of NS coconuts in operational environments where manual sorting is primary or necessary, whether using a conveyor or not, and whether in sacks or individually. It addresses the separation of materials based mainly on visually observable characteristics, which applies to semi- and fully de-husked nuts.

1.3. Applicability

This manual applies to sorting tasks performed by sorting operators. It serves as a reference for supervisors or QC officers involved in coconut sorting at any point in the supply chain, including farmers, collectors, suppliers, and coconut-based food processing companies.

The manual for coconut sorting covers single coconut sorting with a conveyor, single coconut sorting without a conveyor, and bulk coconut sorting in sacks.

1.4. Limitations

This procedure may require simple practical equipment beyond visual inspection. It does not cover automated sorting methods, nor chemical or instrumental analysis techniques. The procedure assumes that personnel performing, supervising, and ensuring sorting quality have received appropriate training. Ergonomic and safety measures are in place to mitigate physical risks. Human and labour rights are adhered to and implemented.

This manual does not cover sorting by-products, waste, or residues generated in later production processes. These may be addressed in separate manuals or in a future revision of this manual.

At the time this manual was created, it adhered to the ICAO CORSIA criteria for non-standard coconuts, which define eligible coconuts as those that are too small, sprouted, rotten, or cracked. Under CORSIA, non-standard coconuts were classified as by-products, meaning they do not need to comply with sustainability requirements for biomass cultivation. By-products are secondary products with inelastic supply and economic value. The classification as by-products may change if, during CORSIA's regular review, strong scientific evidence emerges showing that significant indirect effects could be associated with food or feedstocks.

1.5. Principles

The principles that need to be applied are the adequacy of the system to support sustainability, traceability, and occupational safety and health. All stakeholders in the coconut supply chain must prioritise food production and ensure that the use for other applications—e.g., for SAF—is only from genuine NS coconuts or their by-products. These coconuts must meet one of the four NS coconut criteria during sorting, where the emergence of any criterion is not done intentionally. Any unusual increase in NS coconuts must be proven and verifiable. Manual coconut sorting must be done for 100% of the quantity, with each coconut sorted individually.

2. Terminology, Abbreviations, and Definitions

- **SAF:** Sustainable Aviation Fuel
- **ICAO CORSIA:** Carbon Offsetting and Reduction Scheme for International Aviation, a measure adopted by the International Civil Aviation Organization to mitigate CO₂ emissions from international flights
- **SCS:** Sustainable Certification Scheme; a scheme for ensuring that SAFs used by airlines to reduce their offsetting requirements meet specific sustainability criteria
- **ICC:** International Coconut Community
- **PPE:** Personal Protective Equipment
- **QC:** Quality Control
- **Traceability:** The ability to systematically identify, track, and document the origin, movement, distribution, and use of CORSIA-eligible feedstocks across the entire supply chain, to provide verifiable evidence that all sustainability criteria are met
- **Point of origin:** The place where CORSIA eligible waste, residues, or by-products occur or are generated (e.g., coconut farms, suppliers, collection centers, coconut-based industries, or processing facilities). The Point of Origin generates NS coconuts as a result of sorting activities

- **Organization:** A company, cooperative, farm, processing facility, or entity that performs activities related to coconut sorting, handling, processing, or quality control within the scope of this manual.
- **Non-standard (NS) coconuts:** inedible coconuts unintentionally obtained at points of origin, which meet any of the following criteria: too small, sprouted, cracked, or rotten (Table 1 – Section 5)
- **Rejected coconuts:** inedible coconuts that did not meet additional criteria beyond those in Table 1 (Section 5). Additional criteria may be based on B-to-B requirements or local practices. The sorting results may not be eligible as SAF raw material.
- **Manual Sorting:** The process of separating NS coconuts by human operators, mostly using the method of visual inspection, simple verification, and physical handling
- **Sorting criteria:** The specific attributes or characteristics used to distinguish and separate materials during manual sorting
- **Visual Inspection:** The systematic examination of materials by sight to identify and differentiate components based on their physical appearance
- **Quality Control:** A set of activities and measures implemented to ensure that the manual sorting process meets defined standards of accuracy, consistency, and reliability
- **Conveyor:** A mechanical device driven by a motor and belt to move coconuts from one location to another continuously, which also functions as a sorting line
- **Ring gauge:** A measuring tool used to verify the external diameter of a coconut, used as a "go/no-go" gauge to determine if the coconut diameter falls within the criteria quickly
- **Husk:** The coarse, fibrous, stringy material on the outside of the coconut shell
- **Shell:** The hard woody shell enclosing the meat

3. Roles and Responsibilities

Effective implementation of the manual sorting procedure requires clearly defined roles and responsibilities to ensure accountability, quality, safety, and continuous improvement. Each individual involved in the sorting process must understand their duties and how they contribute to the operation's overall success. This clarity fosters a structured workflow, minimises errors, and supports compliance. Terms related to roles may vary, but the focus is on the tasks, functions, and responsibilities referred to in this manual.

- **Sorting operator**
Sorters are responsible for performing manual separation of materials in accordance with the established sorting criteria. They must conduct visual inspections carefully and consistently, segregating NS coconuts while adhering

strictly to the procedure. Sorters are also responsible for maintaining cleanliness and orderliness at their workstations, using the provided equipment and Personal Protective Equipment (PPE) properly, and reporting any anomalies or difficulties encountered during sorting. Their role demands attention to detail, manual dexterity, and adherence to ergonomic and safety guidelines to prevent injury and ensure efficiency. Sorters also need to document the work routinely to comply with traceability and sustainability requirements.

- **Supervisor or Quality control (QC) officer**

This role involves monitoring sorting activities to verify that procedures are followed correctly and that sorting results and the documentation meet predefined quality standards and guides. The Supervisor/QC Officer conducts periodic inspections, audits, and sampling of sorted NS coconuts to assess accuracy and consistency. When deviations or nonconformities are identified, the Supervisor/QC Officer initiates corrective actions, documents findings, and communicates with relevant personnel to prevent recurrence. This role is critical for maintaining the integrity of the sorting process and ensuring that outputs are reliable and compliant.

- **Training coordinator**

The Training Coordinator can be a Human Resources or QC Department employee who organizes the training and has knowledge and understanding of this manual. The training coordinator is tasked with organizing and delivering training programs for all personnel involved in manual sorting. This includes initial training on the procedure steps, quality expectations, and ergonomic safety practices, as well as ongoing refresher courses and competency assessments. The Training Coordinator ensures that all sorting operators and Supervisor/QC officers are competent and confident in their roles, maintains records of training completion, and identifies skill gaps that require additional support. By fostering continuous learning and skill development, this role helps sustain high performance and compliance with documented procedures.

4. Equipment and Materials

- **Workstation**

Workstation should be ergonomically designed to accommodate a wide range of body sizes and minimize physical strain. Adjustable-height tables or working surfaces are essential, allowing sorting operators to set the working surface at an optimal height that reduces bending or overreaching. This adjustability supports proper posture and helps prevent musculoskeletal disorders. Seating, if used, should be ergonomically contoured with adjustable height and back support to promote comfort during prolonged sorting tasks. The workstation layout must

ensure that all tools, containers, and materials are within easy reach, minimizing unnecessary torso rotation and shoulder movement, which are critical. Sufficient space should be provided for the mobilization of filled and empty containers. Ergonomic guidelines may refer to ISO 11228-1:2021 and ISO/CD TR 23474.

- **Personal Protective Equipment (PPE):** Gloves, boots/safety shoes, aprons
PPE is recommended to safeguard personnel from potential hazards such as sharp objects, dust, falling heavy objects, or slippery floor surfaces. Standard PPE includes gloves to protect hands, safety shoes to protect feet from falling coconuts and slipping, and protective aprons or lab coats to prevent contamination of clothing. The selection of PPE must comply with relevant safety standards and be appropriate for the materials handled during sorting and for surrounding hazards.
- **Inspection light**
Workstations may be equipped with adjustable, glare-free lighting to enhance visibility and reduce eye strain during visual inspections in low-light environments. The recommended intensity on the working surface for general handling or sorting is 300-500 lux for accurate visual inspection.
- **Record-keeping forms (paper or digital)**
Tools such as clipboards with the standard form attached or electronic devices (smartphones or tablets) for recording and sorting data.
- **Sorting containers**
Sorting containers are fundamental components, used to segregate NS coconuts. These containers should be sized appropriately to handle expected volumes without causing overflow or excessive lifting. Container materials should be durable and easy to clean (see Figure 1). Color-coded containers or labelling can enhance visual management and reduce sorting errors.



Figure 1. Sorting containers

- Net
An additional tool to cover the containers, maintain integrity, and prevent unintended mixing during final segregation.
- NS criteria visualization board
To help ensure consistent recognition of NS coconuts, visualization boards displaying images of the NS criteria should be prepared and installed at appropriate sizes and distances for easy visibility. It is recommended that these boards be waterproof and made from durable materials (see Figure 2). The information on the NS criteria visualization board, both visual and descriptive, should be consistent with the sorting criteria in Table 1, Section 5.



Figure 2. Example of an NS criteria visualization board placed near the conveyor

- Verification help tool
To verify NS criteria, such as weight or diameter, corresponding verification tools are recommended. This can be a scale for weighing (digital is recommended; see Figure 3) and a ring gauge (see Figure 4).



Figure 3. A digital weighing scale



Figure 4. A ring gauge placed near the conveyor

All equipment and materials must be regularly inspected, maintained, calibrated, and replaced as necessary to ensure ongoing compliance with ergonomic, safety, and measurement standards. Proper training on the correct use and maintenance of equipment is essential to maximize its effectiveness and longevity.

By carefully selecting and configuring equipment and materials in accordance with ergonomic principles, organizations can create a manual sorting environment that promotes accuracy, efficiency, and worker well-being, thereby supporting the overall quality and safety objectives of the sorting procedure.

5. Sorting Criteria

Coconuts are categorized as non-standard (NS) if they have one of the following criteria, as shown in Table 1:

Table 1. Criteria for Non-Standard (NS) Coconuts (in accordance with ICAO CORSIA eligibility)		
NS coconut criterion	Technical parameters	Sample Images
Too small * (using criteria of size or weight)	Description: Coconuts that are too small cause inefficiencies and hazards in production processes in edible coconut product industries. Small size can be identified by the weight or diameter.	
	See Annex 1	

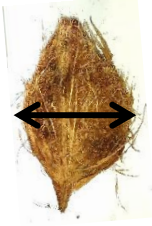
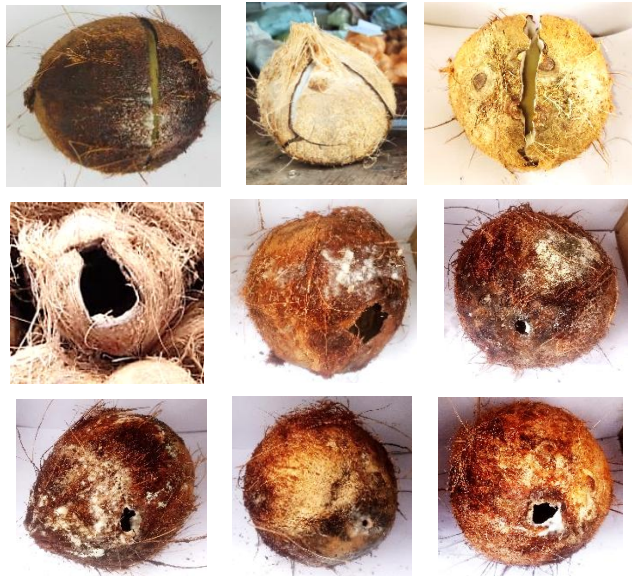
Table 1. Criteria for Non-Standard (NS) Coconuts (in accordance with ICAO CORSIA eligibility)		
NS coconut criterion	Technical parameters	Sample Images
		 Horizontal diameter measurement
Sprouted*	See Annex 2	Description: Coconuts that are sprouted due to precocious development, or to exposure to moisture after harvest. Sprouts can be detected visually.  Dead/rotten sprout 
Rotten		Description: Coconuts that have deteriorated when they are unharvested, cracked, or precocious, or when edible coconut product industries discard them. They contain harmful substances to human health. Rottenness can be identified visually.

Table 1. Criteria for Non-Standard (NS) Coconuts (in accordance with ICAO CORSIA eligibility)		
NS coconut criterion	Technical parameters	Sample Images
	Wet/leaking, slimy, mouldy (powdery white), black, black spots,	
Cracked	Description: Coconuts that are damaged during de-husking, delivery, or storing processes, or when edible coconut product industries discard them. Cracked coconuts become rotten and unsuitable for human consumption. Cracks can be detected visually.	
	Broken, cracked, perforated	
Remarks: - For the 'too small' criterion, the organization may choose either diameter or weight, but consistently. The verification help tool should be provided and used accordingly. - Other criteria may be added based on B-to-B requirements or local practices, but the results may not be eligible as SAF raw material. Results of the additional criteria should be referred to as 'rejected coconuts' or other terms and should not use the term 'Non-Standard or NS coconuts'.		

6. Manual Sorting Process

Sorting coconuts using a conveyor, without a conveyor; individual coconut sorting or coconut in sacks, is carried out according to the following general provisions:

6.1. Preparation and Setup

- Begin by adjusting the workstation height to suit the sorting operator's stature, ensuring that the work surface is at a comfortable level to minimize bending or overreaching.
- Arrange all necessary tools and containers within easy reach to reduce unnecessary movements and maintain ergonomic posture.
- Verify that lighting is adequate and evenly distributed to enhance visibility and reduce eye strain during visual inspection.
- Ensure the NS criteria visualization board is appropriately installed and clearly visible to operators during the coconut sorting process.
- Ensure that all sorting containers are positioned logically to facilitate the sequential flow of materials.
- Containers' labelling is recommended.
- Prepare any documentation tools, such as sorting logs or checklists, to record results during the sorting process.
- Confirm that PPE is worn correctly to safeguard against potential hazards.

6.2. Material Handling and Initial Inspection

- Receive material and document delivery batch designated for sorting.
- Spread the material evenly across the sorting surface or within the designated area to allow clear visibility of individual items.
- Conduct an initial visual scan to identify any foreign or hazardous objects (stones, metals, plastics) that require special handling or removal.
- Foreign and hazardous objects should be placed in separate containers.

6.3. Visual Inspection and Separation

- Sorting operators should examine coconuts individually, assessing the NS condition per the criteria in Section 5 using the method per Table 2.
- Checking the NS criteria visualization board routinely.
- Use a verification help tool, such as a ring gauge or scale, to determine the diameter or weight accordingly.
- During a working shift, a Supervisor/QC officer must be present in the sorting area to supervise the visual inspection and separation process.
- Separate NS coconuts into the provided containers.
- Separation of NS coconut per the criterion is recommended.
- Separation should be based on the location/area.

Table 2. Sortation method				
NS coconut criteria:	Too small	Sprouted	Rotten	Cracked
Sorting method:	Visually, then verification using a ring gauge (diameter) or scale (weight) as per adopted criteria	Visually, against the NS criteria visualization board	Visually, against the NS criteria visualization board	Visually, against the NS criteria visualization board

6.4. Handling Ambiguous NS coconut

During sorting, operators may encounter items that do not clearly fit into one of the NS coconut criteria. In such cases, apply the following guidelines:

- Segregate ambiguous items into a designated "uncertain" or "mixed" container for further analysis or re-sorting by a Supervisor/QC officer.
- Containers designated for ambiguous coconuts shall be clearly labelled or differentiated by using containers of a distinct color.
- Document any occurrences of ambiguous NS coconuts, noting their nature and quantity, to support quality control and continuous improvement efforts.

6.5. Final Segregation and Handling

- Once all materials have been visually inspected and sorted, verify that each sorting container is labelled and, if necessary, sealed to prevent mixing during transport or storage.
- Handle sorted materials carefully, use a net if necessary to maintain integrity and avoid unintended mixing.
- NS coconuts, sorted according to the four criteria in Table 1, can be collected in a single container and weighed together.
- Rejected coconuts that do not meet the four criteria should be separated into a different container and cannot be weighed together with the NS coconuts.

6.6. Conveyor-based sorting

It is recognised that for fast and efficient manual sorting, from mode of transport to the storage and from the storage to the production area, an organization may use a conveyor for sorting. Additional procedures for manual sorting using a conveyor are as follows:

- Adjust conveyor settings to support an effective sorting process. It is recommended to use a conveyor speed of 1-4 m/s for accurate visual inspection.

- Using more than one sorting operator at a sorting line is recommended to create layered screening.
- If using right- and left-hand sorting operator formations at a conveyor sorting line, a minimum 2-meter separation is recommended. The relative position of the sorter to the conveyor line is diagonal toward the incoming direction; a perpendicular position should be avoided (see Figure 5).
- A minimum of one conveyor stop switch/button shall be present near the workstation for each sorting line.

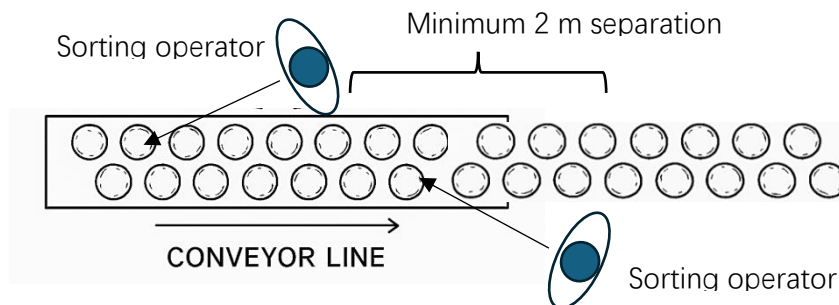


Figure 5. Recommended right and left sorter formation at a conveyor sorting line (view from top)

6.7. Sack-based sorting

It is recognised that coconuts may be transported in sacks along parts of the logistics chain, and manual sorting is carried out for coconuts still in sacks. Additional manual sorting procedures for coconuts in sacks are as follows:

- Referring to USDA Market Inspection Instructions 1976 Section II, coconuts in sacks are checked in lots equivalent to a truck or boat load for indications of the presence of NS coconut criteria.
- If there are indications of NS coconut criteria, at least 8 to 10 sacks should be examined from one part of the lot. Sacks for inspection may be selected from various parts of the lot to secure a representative inspection.
- Whether the lot is accepted or not, the limits or threshold are set according to the organization's preference. In cases where the lot is accepted, further inspection for indications of NS coconuts can be carried out per sack, as they are unloaded from the mode of transportation.
- Sacks with indications of the presence of NS coconuts are opened, and the coconuts are spread out for closer inspection against the NS coconut criteria.
- NS coconuts are selected and separated in sorting containers, following Sections 6.3–6.5.
- Standard coconuts are put back together in sacks.

7. Traceability – Records and Documentation

Traceability means systematically identifying, tracking, and documenting the origin, movement, distribution, and use of CORSIA-eligible feedstocks across the entire supply chain, to provide verifiable evidence that all sustainability criteria are met.

- The minimum information required on NS coconut count record-keeping forms, at any point of origin, includes date, shift, location/area, sorting operator name, and the quantity of NS coconuts.
- It is recommended to include data integrity measures—such as serial sheet numbers, time stamping, and access controls—as well as data backup for digital records or duplicate manual forms, to prevent data loss and maintain traceability.
- Document record-keeping must be kept for at least 5 years.
- Reporting the sorted NS coconut quantity in kg unit of mass.
- Total incoming coconut quantity from the previous point outside the organization, and NS coconut count, shall be reported daily, then monthly, and annually, with proof traceable to a daily form for each location, sorting operator, and shift. It is recommended that separate columns be provided for each NS criterion to allow identification of any predominant or excessive amounts of that criterion.
- Under CORSIA, a Point of Origin that supplies more than 10 MT per month or 120 MT of NS coconuts per year is considered high risk and is therefore subject to audit.
- An occurrence of 10% NS coconut at each Point of Origin is considered normal.

8. General Health Safety and Ergonomic Instructions

- It is necessary to consider the general health of Operators and Supervisor/QC Officers, particularly eye health, as verified through periodic examinations, to ensure effective visual sorting.
- Ensuring the safety and well-being of personnel engaged in manual sorting is paramount to maintaining an effective and sustainable operation. Manual sorting tasks often involve repetitive motions, sustained postures, and material handling, which can impose significant physical demands on workers.
- A fundamental aspect of ergonomic safety in manual sorting is the design and arrangement of the workstation. Workstations must be adjustable to accommodate a wide range of body heights and sizes, enabling each sorting operator to maintain a neutral posture that minimises strain. Adjustable-height tables are essential, allowing workers to set the surface at an optimal level that prevents excessive bending or reaching. Proper workstation design also includes sufficient legroom to allow comfortable seating or standing positions without restriction, and an unobstructed range of vision to reduce awkward neck or eye movements.

- Tools, containers, and materials should be positioned within the sorting operator's primary reach zone—typically 40 to 60 centimeters from the body—to avoid unnecessary torso rotation or shoulder extension, which can lead to musculoskeletal strain over time.
- Posture and movement during sorting must be carefully managed to reduce the risk of injury. Sorting operators should be encouraged to maintain an upright torso with minimal twisting or bending. When handling heavy materials, movements should be smooth and controlled, avoiding sudden or jerky actions. The use of both hands to distribute the load evenly and alternating tasks to prevent repetitive strain on specific muscle groups are recommended practices. Frequent micro-breaks and task rotation can further alleviate fatigue and reduce cumulative trauma disorders.
- Manual handling limits are critical to safeguarding workers during lifting, lowering, and carrying tasks inherent in sorting operations. ISO 11228-1:2021 provides detailed recommendations on maximum acceptable weights and frequencies based on task duration and intensity. The standard also emphasizes the importance of considering the combined effects of task frequency, posture, and load to evaluate overall risk. Adhering to these limits helps prevent acute injuries and long-term musculoskeletal disorders.
- Lighting and visual ergonomics are equally important. Workstations should be equipped with adjustable, glare-free lighting that ensures clear visibility of materials without causing eye strain or fatigue. Proper illumination enhances sorting accuracy and reduces errors caused by poor visibility. Additionally, the sorting surface should have a non-reflective finish to minimize glare and visual discomfort.
- Practical ergonomic tips include encouraging workers to alternate between sitting and standing when possible, using anti-fatigue mats when standing for extended periods, and using ergonomic tools with cushioned grips to reduce hand strain. Training personnel on correct lifting techniques, posture awareness, and early recognition of discomfort symptoms is vital to fostering a proactive safety culture.
- Incorporating these ergonomic principles not only protects workers' health but also enhances productivity and quality by reducing errors and downtime caused by fatigue or injury. Organizations should regularly review workstation setups, solicit worker feedback, and conduct ergonomic assessments to improve the manual sorting environment continuously.

9. Quality Assurance and Continuous Improvement

The organization shall ensure that sorting results meet quality standards under various conditions and situations, regardless of the sorting operator, Supervisors/QC officers, and through random batch audits. The organization must ensure and demonstrate that the

material is not deliberately or intentionally produced or generated, or purposefully or intentionally contaminated or modified, to meet the definition of NS Coconut.

In accordance with best practices in general management systems, the organization shall conduct annual performance reviews of the manual sorting implementation and develop improvement and corrective action plans.

10. Sortation Training

10.1. Training Program

A training program must be created by the training coordinator, which at a minimum contains the following activities:

- Induction training. Consists of the theory of manual sorting, NS coconut criteria visualization, demonstration of NS coconuts, as well as an introduction to PPE, health safety, and ergonomics.
- Pre- and post-tests in writing are recommended to assess understanding of NS coconut criteria, proper use of PPE, and the implementation of health, safety, and ergonomic practices.
- Sorting practices with different scenarios as per Section 10.2.
- One-on-one supervised on-the-job practice sorting by the Supervisor/QC officer. Conducted in the sorting line.
- Annual refresh sessions; a sorting comparison peer-to-peer, supervised by a Supervisor/QC officer. Conducted in the sorting line.

The training coordinator must ensure that all operators and Supervisor/QC officers for coconut sorting have attended and passed the training program, and that the training results are documented.

10.2. Scenarios for Sorting Practice

For sorting practice, different controlled scenarios—categorised as single NS criterion and a mock-up test—can be provided as follows:

- Scenario 1: Single NS criterion -- Identify 'too small' coconut
- Scenario 2: Single NS criterion -- Identify 'sprouted' coconut
- Scenario 3: Single NS criterion -- Identify 'rotten' coconut
- Scenario 4: Single NS criterion -- Identify 'cracked' coconut
- Scenario 5: Mock-up test, sorting coconuts with all NS criteria

Sorting practice may be conducted either on a sorting line or in any appropriate setting. In each scenario, selected NS coconuts and verified standard coconuts with a known amount are prepared and combined into a single, randomised group. For single-NS-

criterion scenarios, a minimum of one NS coconut and four standard coconuts are provided. The mock-up test follows the same proportion rule (i.e., if four criteria are used, then the NS coconut is provided one per criterion, with a quantity of standard coconut equal to sixteen). This is intended for a controlled scenario simulation.

10.3. Passing Requirements

Passing requirements:

- 100% correct sorting for a single NS criterion
- 75% correct sorting for mock-up test
- A letter of satisfaction signed by the Supervisor/QC officer in one-on-one supervised on-the-job practice sortation

11. References

- USDA Market Inspection Instructions 1976, Section II – Coconuts
- ICAO document 03 – Eligibility Framework and Requirements for SCSs

Annex 1

Type	Weight (g)	Diameter (cm)	Adopting Country(ies)
A	<700	<9.5	Other countries
B	<300	<8	India; Malaysia; Sri Lanka

Annex 2

Type	Criteria	Adopting Country(ies)
A	Having sprout/shoot, does not sound watery/dry when shaken	Other countries
B	Only dead or dried sprouts	India; Sri Lanka