



APCC QUALITY STANDARD DESICCATED COCONUT

1. Scope

This Standard applies for Desiccated Coconut.

2. Description

2.1 Definition of the product

Desiccated Coconut is obtained by drying the granulated or shredded white meat of the fresh mature coconut kernel. It should be suitably processed for human consumption.

Desiccated Coconut using the aqueous process by pressing the meat to obtain coconut cream before drying shall be classified as low fat desiccated coconut.



2.2 Classification

2.2.1 Desiccated coconut is classified for the purposes of commercialization into three types according to the granulometry of the product 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.

2.2.2 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. Raw Materials

3.1.1. Desiccated coconut shall be prepared from white meat obtained from the whole nut.

3.1.2. The fruit shall be wholesome and free of disease.

3.2. Organoleptic Properties

3.2.1. The color shall be natural white to light cream white.

3.2.2. The taste shall be sweet having the natural taste of coconut.

3.2.3. The odor shall be sweet and pleasant, not mouldy, fermented, rancid, fermented, rancid, cheesy, smoky, soapy, sour.

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3.3. Analytical Characteristics

Identity Characteristics															
Free Fatty Acid as lauric	0.15% - 0.30%														
Moisture	for standard granular grades max.3.0 % for special cuts max. 4.5 %														
Oil Content	Not less than 60%* ¹⁾														
Extraneous vegetable matter	The extraneous vegetable matter consisting exclusively of fragments of shell, fibre, peel and burnt particles shall not exceed 15 fragments per 100 g														
Food Additives (Sulphur Dioxide)	< 200mg/kg														
Contaminants	Desiccated coconut shall be free from heavy metals in amounts which may represent a hazard to health and shall comply with those maximum levels established by the CODEX ALIMENTARIUS COMMISSION														
Microbiological Standards	<p>The microbial count shall not exceed the following limits:</p> <table> <thead> <tr> <th>Microbial Analyses</th> <th>Maximum Limits</th> </tr> </thead> <tbody> <tr> <td>Salmonella</td> <td>Negative in 25 gram</td> </tr> <tr> <td>Total Plate Count</td> <td>5,000 cfu/gram</td> </tr> <tr> <td>Coliform group count</td> <td><50 cfu/gram</td> </tr> <tr> <td>Yeast</td> <td>100 cfu/gram</td> </tr> <tr> <td>Molds</td> <td>100 cfu/gram</td> </tr> <tr> <td>E.coli</td> <td><3mpn/g (Not detected)</td> </tr> </tbody> </table>	Microbial Analyses	Maximum Limits	Salmonella	Negative in 25 gram	Total Plate Count	5,000 cfu/gram	Coliform group count	<50 cfu/gram	Yeast	100 cfu/gram	Molds	100 cfu/gram	E.coli	<3mpn/g (Not detected)
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*¹⁾ Less than 60% will be classified as low fat desiccated coconut

4. Hygiene

- 4.1. 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), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- 4.2. To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.
- 4.3. When tested by appropriate methods of sampling and examination, the product:
 - shall be free from microorganisms in amounts which may represent a hazard to health;
 - shall be free from parasites which may represent a hazard to health; and shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

5. Packaging, Transport and Storage

- 5.1. Desiccated coconut shall be packaged, transported and stored in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.
- 5.2. The packaging material shall be such as to protect the product against bacteriological and other contamination; it shall protect the product as far as possible against any infiltration of moisture, rehydration and against leaking. The packaging material shall not impart any odor, taste or color or any other extraneous property to the product and shall not result in contamination of the product with the packaging material.

6. Labelling

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

6.1. Name of the Product

The name of the product to be shown on the label shall be "desiccated coconut" or "low fat desiccated coconut" preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall indicate the grade of the product in accordance with the descriptions contained in Section 2.2.

7. Methods of Analysis and Sampling

See relevant Codex texts on methods of analysis and sampling.