

**CODEX STANDARD FOR GRATED DESICCATED COCONUT****CODEX STAN 177-1991****1. SCOPE**

This standard applies to Grated Desiccated Coconut.

**2. DESCRIPTION****2.1 Definition of the product**

Grated desiccated coconut is the finished product obtained from coconut (*Cocos nucifera* L.). The processing consists of de-husking, peeling, milling, drying and sifting. The product is initially produced in a range of particle sizes.

**2.2 Classification**

2.2.1 Grated 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 colour shall be white.

3.2.2 The taste shall be characteristic of the product without off-flavours due to deterioration or absorption of extraneous substances.

3.2.3 The odour shall be characteristic of the product and shall not be mouldy, fermented or rancid.

### 3.3 **Analytical Characteristics**

#### 3.3.1 **Total acidity of extracted oil**

The total acidity of extracted oil from grated desiccated coconut shall not be more than 0.3% m/m measured as lauric acid.

#### 3.3.2 **Moisture**

The water content of grated desiccated coconut shall not exceed 3% m/m.

#### 3.3.3 **Oil content**

The oil content of grated desiccated coconut shall not be less than 55% m/m.

#### 3.3.4 **Ash**

The ash shall not exceed 2.5%.

#### 3.3.5 **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.

## 4. **FOOD ADDITIVES**

### **Maximum level in the final product**

4.1 Sulphur dioxide 50 mg/kg

## 5. **CONTAMINANTS**

5.1 Grated desiccated coconut shall be free from heavy metals in amounts which may represent a hazard to health.

5.2 Produce shall comply with those Maximum Residue Limits established by the Commission for this commodity (See Volume 2 on Pesticide Residues - Codex Alimentarius).

## 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, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

6.3 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.

## 7. **PACKAGING, TRANSPORT AND STORAGE**

7.1 Grated desiccated coconut shall be packaged, transported and stored in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

7.2 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 odour, taste or colour or any other extraneous property to the product and shall not result in contamination of the product with the packaging material.

## 8. **LABELLING**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1985), (Rev. 1-1991) Codex Alimentarius Volume 1, the following specific provisions apply:

### 8.1 **Name of the Product**

The name of the product to be shown on the label shall be "grated 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.

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

See Codex Alimentarius Volume 13.

