

	UN RATIONS STANDARD		DATE: 01/04/2024
	NUTS COCONUT MEAT DRIED SHREDDED		ED No: 05
	CODE: UNSTD-COM 1203		Page 1 of 2

1. PRODUCT NAME

NUTS COCONUT MEAT DRIED SHREDDED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Desiccated coconut meat is the grated and dehydrated coconut meat prepared from wholenut of coconut *Cocos nucifera* L. It is processed by dehusking, hatcheting, paring, washing, comminuting, drying and sifting.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Coconut

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

PARAMETER	LIMITS
Moisture content	≤ 4.0%
Aflatoxins	≤ 10µg/Kg
Fat Content (min)	≥ 60%
Total acidity of extracted oil (m/m as lauric acid)	≤ 0.3%
Ash (m/m)	≤ 2.5%

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	≤ 15 fragments / 100 g (vegetable matter associated with product).
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots;
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome;

	UN RATIONS STANDARD	DATE: 01/04/2024
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	CODE: UNSTD-COM 1203	Page 2 of 2

Foreign matter	Shall be free from rancid flavour and cheesy, smoky, fermented, rancid, and any other undesirable odour;
Colour	Absent in 100g;
Size	White to light creamy white
	90% of weight shall pass through sieve size 2.8mm and 20% through sieve size 1.4mm;
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	663 kcal
Proteins	6.9 g.
Carbohydrates	7.3 g.
Fats	65.4 g.

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 177-1991 CODEX STANDARD FOR DESICCATED COCONUT
- 12.2. CAC/RCP 4-1971 – Code of hygienic practice for desiccated coconut.
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"