



UN RATIONS STANDARD	DATE: 31/08/2018
NUTS COCONUT MEAT DRIED SWEETENED SHREDDED	ED No: 04
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- 1. **PRODUCT NAME**
NUTS COCONUT MEAT DRIED SWEETENED SHREDDED
- 2. **DESCRIPTION**

PRODUCT RISK		
LOW	MEDIUM	HIGH



Dessicated coconut meat is a sweetened coconut meat prepared from wholenut of coconut *Cocos nucifera L.* which has been shredded and dried to remove moisture. It is processed by dehiscing, hatcheting, paring, washing, comminuting, drying and sifting.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Coconut, sweetener

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	MAXIMUM LIMITS
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- 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	MAXIMUM LIMITS
Moisture content	≤ 3.0%
Aflatoxins	≤10µg/Kg
Fat Content	>60%
Total acidity of extracted oil (m/m as lauric acid of extracted oil)	≤0.3%
Ash (m/m)	≤ 2.5%

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	≤ 15 fragments /g (vegetable matter).
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots;

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Flavour and odour

Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome;
Shall be free from rancid flavour and cheesy, smoky, fermented, rancid, and any other undesirable odour;

Foreign matter

Absent in 100g;

Colour

White to light creamy white

Storage and Transportation

Ambient

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	622 Kcal
Proteins	5.6 g.
Carbohydrates	6.4 g.
Fats	6.5 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	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"