



UN RATIIONS STANDARD

DATE: 31/08/2018

COCONUT MILK

ED No: 01

CODE: UNSTD-COM 4286

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1. PRODUCT NAME

COCONUT MILK

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Coconut milk of the species *Cocos nucifera L.* is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids evenly distributed. The product is hermetically sealed in a can. No sweetener is added.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% pure coconut milk.

3.2. OTHER PERMITTED INGREDIENTS

Coconut water; maltodextrin; sodium caseinate

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.
- 4.2. CODEX STAN 240-2003 STANDARD FOR AQUEOUS COCONUT PRODUCT

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- 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 | 87.3% m/m (Max) |
| Solid | 12.7 to 25.3% m/m |
| pH | 5.9 -7.0 |
| Fat | 10% m/m (min) |
| Non-fat Solids | 2.7 % m/m |

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

| | |
|-------------------|---|
| Flavour and odour | Shall be fresh coconut flavour and aroma. |
| Foreign matter | Absent |



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Minimum fill

Not less than 90% v/v of the water capacity of the container.

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 | 169 Kcal |
| Proteins | 1.1 g. |
| Carbohydrates | 3.3 g. |
| Fats | 16.9 g. |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Can(Food Grade) that maintains the 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 the integrity of the primary packages, and withstands the rigor of transport and handling. |
| Primary packaging net weight | Fom 400 ml to 1 lt |
| Warranty at delivery location | 4 Months |

11. LABELLING

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

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"