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|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | NUTS COCONUT MEAT DRIED SWEETENED SHREDDED | ED No: 03 |
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1. PRODUCT NAME

NUTS COCONUT MEAT DRIED SWEETENED SHREDDED

2. DESCRIPTION



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 dehushing, hatcheting, paring, washing, comminuting, drying and sifting.

PRODUCT RISK

| | | |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

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.
- 4.2. CODEX STAN 177-1991 CODEX STANDARD FOR DESICCATED COCONUT

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 | ≤13.0% |
| Aflatoxins | ≤10µg/Kg |
| Fat Content | ≤60% |
| Total acidity of extracted oil (m/m as lauric acid of extracted oil) | ≤0.3% |
| Ash (m/m) | 1.4% |

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; |
| Flavour and odour | Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome; |

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| Foreign matter | Shall be free from rancid flavour and ,cheesy, smoky, fermented, rancid, and shall not have undesirable odour; Absent in 100g; |
| Colour | Light creamy white |
| Size | 90% of weight shall pass through sieve size 2.8mm and 20% through sieve size 1.4mm; |

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 | 501 Kcal |
| Proteins | 2.88 g. |
| Carbohydrates | 47.67 g. |
| Fats | 35.49 g. |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Food grade polyethylene or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. |
| Secondary packaging | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling. |
| Primary packaging net weight | Up to 2 Kg |
| 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"