

10 April 2018

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

Sixty-fifth session Geneva,

25-27 June 2018

Item 5 of the Provisional agenda

Development of new UNECE Standards

Draft standard for Dried Coconut Pieces – Comments by the Philippine Coconut Authority (PCA), Philippines

Note by the secretariat: Owing to the late submission of these comments in 2017, they could not be discussed at that session and are therefore presented to the Specialized Section at the 2018 session. Some of the text might have already been amended in the meantime.

I. DEFINITION OF PRODUCE

This standard applies to [pieces of peeled and unpeeled, dried coconut kernels from which the moisture has been removed. varieties grown from (*Cocos nucifera* L) intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. It does not apply to **grated desiccated coconuts (Codex standard)** and to dried coconut pieces for industrial processing and grated desiccated coconuts.

[STYLES]

Dried coconut pieces may be made from young coconuts- the kernel has not fully developed and from peeled¹ and un-peeled fully developed coconut kernels

¹ Removal of the brown **outer** skin or testa **covering the solid endosperm** or kernel **that separates the white** flesh from the shell.

PCA comments:

I. SCOPE

This standard applies to dried coconut pieces intended for direct consumption or to be mixed with other food products without further processing. It does not apply to dried coconut pieces for industrial processing and grated desiccated coconuts (Codex standard).

II. DEFINITION OF PRODUCE

Refers to pieces of pared¹ and unpared, dried coconut kernels from different varieties of coconut (*Cocos nucifera L*) from which the moisture has been removed.

Dried coconut pieces may be made from young coconuts - the kernel has not fully developed - and from pared and unpared fully developed coconut kernels

Dried coconut pieces may be presented: ²

- a) Sliced/**shredded** and strips of 6 – 12.5 mm wide, 3mm thick and max of 20mm long
- b) Cubes with sides measuring a minimum of 8mm by 8mm
- d) Chunks of irregular shaped not more than 30 mm long
- e) Other Styles - Consisting of portions of sound, coconuts of characteristic color, irregular in shape, size and thickness and excluding whole fruit;

PCA comments:

Dried coconut pieces may be presented as: ¹

- a) Sliced and **strips/shredded** of 6 – 12.5 mm wide, 3mm thick and max of 20mm long
- b) Cubes with sides measuring a minimum of 8mm by 8mm
- c) Chunks of irregular shaped not more than 30 mm long
- d) Other Styles - Consisting of portions of sound, coconuts of characteristic color, irregular in shape, size and thickness and excluding whole fruit;

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of dried coconut pieces at the export control stage after preparation and packaging.

However, if applied at stages following export, the holder shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements

In all classes subject to the special provisions for each class and the tolerances allowed, the dried coconut pieces must display the following characteristics:

² Defined in the Annex.

- Intact [(only for sliced and cubes)]; however, edges that are slightly torn, slight superficial damage and slight scratches are not considered as a defect
- Sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean, practically free of any visible foreign matter
- Sufficiently developed

PCA Comments:

Clarification on the definition or interpretation of “Sufficiently developed”

- free from living pests whatever their stage of development
- Free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta

PCA Comments:

- ~~Free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta~~

Inconsistent with Section IV, Provision on living pests and insect damage where there are tolerances allowed. Damage by pests and insect should be separated from the presence of dead insects

- free from blemishes, [burns], areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than [20] per cent of the surface of the produce.
- Free from mould filaments visible to the naked eye
- Free of fermentation
- [free of abnormal external moisture]
- free of foreign smell and/or taste, except for a taste of sodium chloride and a slight smell of preservatives/additives³.

The condition of the dried coconut pieces must be such as to enable them

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

[B. Moisture content]⁴

The dried coconut pieces shall have a moisture content not exceeding:

- 3.5% percent for Untreated Dried coconut pieces

³ A slight smell of sulphur dioxide (SO₂) is not considered as “abnormal” allowable. Preservatives may be used in accordance with the legislation of the importing country. Dried coconut pieces may be sulphured added with metabisulfide in order to retain their original colour.

³ Moisture content shall be determined by one of the methods described in Annex I

PCA Comments:

May refer to the PNS of desiccated coconut, which covers unclassified cuts including chips and shreds with moisture content not exceeding 4.5%

Should include (a) Microbiological standards (with tolerable limits) since the product is intended for direct consumption or to be mixed with other food products without further processing; (b) Food Additives (Sulfur dioxide to have maximum level); (c) Contaminants; and (d) Hygiene with statement as in Philippine National Standard for Dessicated Coconut Sec. 4.1. Limits/standards should comply with the standards set by Codex Alimentarius Commission

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, Dried coconut pieces are classified into the following classes:

“Extra” Class, Class I, Class II

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package

III. PROVISIONS CONCERNING SIZING

Sizing of dried coconut pieces is optional in all classes, however, when sized; size is determined by diameter of the widest part.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package or in each lot (for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

[A. Quality tolerances]

Defects allowed	Tolerances allowed percentage of defective produce, by number or weight		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements, Of which no more than	5	10	15
Injuries calluses and damage caused by heat during drying	3	5	7
- Mouldy and Mildew spots of which no more than - mouldy	1 0.5	2 0.5	3 1.0
- Rancid or damaged by pests, rotting or deterioration of which no more than:	0.5	1.5	3
- Rancid	0.5	1	2
- Slightly affected by decay	0	0.5	1

- Living pests and insect damage of which no more than - living pest	1 0	2 0	3 0
(b) Size tolerances			
- For produce not conforming to the size indicated, if sized	10	10	15
- Presence of pieces among cubes (by weight)	2	5	10
(c) Tolerances for other defects			
- Foreign matter, skin fragments, (by weight)	3	7	10
- Pieces of skin paring /testa among peeled	1	2	2

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only dried coconut pieces of the same origin, quality and size (if sized) and variety or commercial type (if indicated)

For “Extra” Class and Class I, the dried coconut pieces must be of the same variety and/or commercial type

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

The dried coconut pieces must be packed in such a way so as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the table of tolerances in section “IV. Provisions concerning tolerances”.

C. Presentation

Dried coconut pieces may be presented or must be presented in bags or solid containers. All sales packages within each package must be of the same weight as specified below:

- For immediate consumption small packages (e.g. pre-packages) may be used
- The buyer and the seller must agree on the size and number of packages ~~packed in a~~ per case/box.

VI. PROVISIONS CONCERNING MARKING

Each package ⁵ or compartmented package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or Dispatcher: Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁶.

B. Nature of the produce

- name of the produce
- name of the variety and/or commercial type (optional) {according to the nature of the produce}
- type or style {according to the definitions of the standard}.
- “Rehydrated” “Sun Dried” etc (when appropriate).

C. Origin of the produce

- Country of origin and, optionally, the district where grown or the national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year {according to the nature of the produce}
- “Best before” followed by the date (optional).

E. Official control mark (optional)

⁵ Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions, but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.