

# **UNECE STANDARD DDP-31**

concerning the marketing and  
commercial quality control of

## **DEHYDRATED COCONUT KERNEL PIECES**

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## NOTE

### Working Party on Agricultural Quality Standards

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The new Standard for Dehydrated coconut kernel pieces is based on document ECE/CTCS/WP.7/2019/16, reviewed and adopted by Working Party at its seventy-fifth session.

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# UNECE Standard DDP-31 concerning the marketing and commercial quality control of Dehydrated coconut kernel pieces

## I. Definition of produce

This standard applies to dehydrated pieces of peeled and unpeeled coconut kernels from varieties (cultivars) 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 dehydrated coconut kernel pieces that are salted, sugared, flavoured, roasted or for industrial processing.

Dehydrated coconut kernel pieces are made from freshly broken coconuts. The kernel must be sufficiently firm and may be fully developed or not fully developed; they may be peeled<sup>1</sup> or un-peeled.

Dehydrated coconut kernel pieces may be presented in the following styles:

- Desiccated;
  - Extra fine,
  - Fine,
  - Medium,
- Slices strips, chips and shredded;
- Cubes;
- Other styles - irregular in shape, size and thickness and excluding the whole kernel.

## II. Provisions concerning quality

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

However, if applied at stages following export, the legal holder shall be responsible for observing the requirements of the standard. The legal holder 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 dehydrated coconut kernel pieces must display the following characteristics:

- 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;
- free from living pests whatever their stage of development;

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<sup>1</sup> Removal of the brown skin (testa/seed coat) that connects the kernel to the inside surface of the shell.

- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta;
- free from blemishes; areas of discolouration, spread stains or adhering testa (in case of peeled coconut kernel pieces) 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 from rancidity;
- 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/additives.<sup>2</sup>

The condition of the dehydrated coconut kernel 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<sup>3</sup>**

The dehydrated coconut kernel pieces shall have a moisture content not exceeding 3.5 per cent.

## **C. Classification**

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dehydrated coconut kernel 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 dehydrated coconut kernel pieces is optional in all classes; however, when sized, size is determined by diameter of the widest part.

- Desiccated;
- Extra fine; of which not less than 90 per cent of the weight shall pass easily through a sieve of square apertures of 0.85 mm, but of which maximum 25 per cent of the weight passes through a sieve of 0.50 mm aperture size,

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<sup>2</sup> A slight smell of sulphur dioxide (SO<sub>2</sub>) is not considered as “abnormal”. Preservatives may be used in accordance with the legislation of the importing country. Dehydrated coconut kernel pieces may be sulphured in order to retain their original colour.

<sup>3</sup> The moisture content is determined by one of the methods given in Annex I of the Standard Layout – Determination of the moisture content for dehydrated produce <[http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP\\_e.pdf](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>. The laboratory reference method shall be used in cases of dispute.

- Fine; of which not less than 80 per cent of the weight shall pass easily through a sieve of square aperture size of 1.40 mm, but of which maximum 20 per cent of the weight passes through a sieve of 0.71 mm aperture size,
- Medium; of which not less than 90 per cent of the weight shall pass easily through a sieve of square aperture size of 2.80 mm, but of which maximum 20 per cent of the weight passes through a sieve of 1.40 mm aperture size,
- Slices, strips and shredded of 6 – 12.5 mm wide, 3mm thick and max of 20 mm long;
- Chips of 6 – 12.5 mm wide and longer than 20 mm
- Cubes with sides measuring a minimum of 8mm by 8mm;
- Chunks of irregular shape not more than 30 mm long.

#### IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

##### A. Quality tolerances

| <i>Defects allowed</i>   | <i>Tolerances allowed percentage of defective produce, by number or weight</i> |                |                 |
|--|--|----------------|-----------------|
|  | <i>Extra</i>   | <i>Class I</i> | <i>Class II</i> |
| (a) Tolerances for produce not satisfying the minimum requirements | 5  | 10             | 15              |
| of which no more than  |  |                |                 |
| Injuries calluses and damage caused by heat during drying          | 3  | 5              | 7               |
| Mouldy and mildew spots  | 1  | 2              | 3               |
| of which no more than  |  |                |                 |
| Mouldy   | 0.5  | 0.5            | 1.0             |
| Rancid rotting or deterioration                                    | 0.5  | 1.5            | 3               |
| of which no more than  |  |                |                 |
| Rancid   | 0.5  | 1              | 2               |
| Slightly affected by decay   | 0  | 0.5            | 1               |
| Pest damage  | 0.5  | 1              | 1               |
| Living pest  | 0  | 0              | 0               |
| (b) Size tolerances  |  |                |                 |
| For produce not conforming to the size indicated                   | 10   | 10             | 15              |
| Presence of pieces among cubes (by weight)                         | 2  | 5              | 10              |
| (c) Tolerances for other defects                                   |  |                |                 |
| Foreign matter (by weight)   | 1  | 2              | 2               |
| Pieces of skin/testa among peeled                                  | 3  | 7              | 10              |

## **V. Provisions concerning presentation**

### **A. Uniformity**

The contents of each package must be uniform and contain only dehydrated coconut kernel pieces of the same origin, quality, size (if sized) and style.

For “Extra” Class and Class I, the dehydrated coconut kernel pieces must be from kernels having the same level of development.

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

### **B. Packaging**

The dehydrated coconut kernel 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”.

## **VI. Provisions concerning marking**

Each package<sup>4</sup> 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 authority.<sup>5</sup>

### **B. Nature of produce**

- “Dehydrated coconut kernel pieces”, followed by the style;
- name of the variety (optional).

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<sup>4</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>5</sup> 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.

**C. Origin of produce**

- country of origin<sup>6</sup> 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 (optional);
- “Best before” followed by the date (optional).

**E. Official control mark (optional)**

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<sup>6</sup> The full or a commonly used name should be indicated.