



ASEAN STANDARD FOR YOUNG COCONUT
(ASEAN Stan 15:2009)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of fresh young coconut fruits harvested from *Cocos nucifera* Linn. of the Arecaceae family to be supplied fresh to the consumer, after preparation and packaging.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the young coconut must be:

- whole, trimmed, or polished;
- free of cracks at the shell;
- fresh in appearance;
- 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;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- for the whole fruit, spikelet and peduncle should be absent and the calyx should be intact

2.1.1 The development and condition of the young coconut must be such as to enable them:

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

2.2 CLASSIFICATION

Young coconuts are classified in three classes defined below:

2.2.1 “Extra” Class

Young coconuts in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. It must be practically free of defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Young coconuts in this class must be of good quality. It must be characteristic of the variety and/or commercial type. The following defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects of colour and shape;
- slight defects on the skin/husks/shell due to mechanical damage and blemishes not exceeding 5% of the total surface area.

The defects must not, in any case, affect the flesh and water of the fruit.

2.2.3 Class II

This class includes young coconuts which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following, however, may be allowed, provided the young coconuts retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour;
- defects on the skin/husks/shell due to mechanical damage and blemishes not exceeding 10% of the total surface area

The defects must not, in any case, affect the flesh and water of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit, in accordance with the following table

3.1 Whole fruit

Size Code	Weight (grams)
1	>2,400
2	1,901-2,400
3	1,401-1,900
4	901-1,400
5	400-900

3.2 Trimmed fruit:

Size Code	Weight (grams)
1	>1,500
2	1,201-1,500
3	901-1,200
4	601-900
5	300-600

3.3 Polished fruit:

Size Code	Weight (grams)
1	>600
2	451-600
3	300-450

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent by number or weight of young coconuts not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of young coconuts not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of young coconuts satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 SIZE TOLERANCES

For all classes, 10% by number or weight of young coconuts corresponding to the size immediately above or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only young coconuts of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

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

Young coconuts shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the young coconuts. Packages must be practically free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to name of the variety.

6.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety and/or commercial type.

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Class;
- Size code (size code or minimum and maximum weight or diameters in grams or mm, respectively);
- Net weight (optional)

6.2.5 Official Inspection Mark (optional)

7. FOOD ADDITIVES

Postharvest treatments such as sodium metabisulfite, ascorbic acid and other anti-oxidants when used as anti-browning agents shall comply with those levels established by the Codex Alimentarius Commission under the provision of the General Standard for Food Additives and/or competent authority for this commodity.

8. CONTAMINANTS

8.1 PESTICIDE RESIDUES

Young coconuts shall comply with those maximum residue limits established by the Codex Alimentarius Commission and/or by authority for this commodity.

8.2 OTHER CONTAMINANTS

Young coconuts shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.

9. HYGIENE

9.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

9.2 The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

10. METHODS OF ANALYSIS AND SAMPLING

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling, Volume 13

References:

Department of Agriculture – Ministry of Industry and Primary Resources, Brunei.
Proposed Draft Brunei Standard for Young Coconut (PBD/01-2008). 2008

Draft Philippine National Standard for Fresh Young/Young Nut or “Buko” -
Specifications

Thailand Agricultural Standard TAS 15-2007. Aromatic Coconut. National Bureau of
Agricultural Commodity and Food Standards. Ministry of Agriculture and
Cooperatives.

Illustration of Whole, Trimmed and Polished Young Coconut

Whole



Trimmed



Polished

