

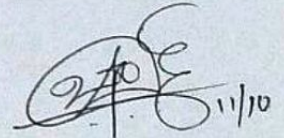
11th October, 2021

Office Order

Subject:- Operationalization of the proposed draft standards of Desiccated Coconut as approved in 30th meeting of Food Authority –reg.

The draft of amendment in FSS(Food Product Standards and Food Additives) Regulations 2011 w.r.t. existing standards for the grated desiccated coconut were approved in the 30th meeting of Food Authority held on 29.05.2020 (copy attached). Now it has been decided that the enclosed standards are herewith made operational from the date of issuance of the order. For facilitation and to avoid any issue to FBOs, the existing standards of grated desiccated coconut shall also remain valid till the final notification of the aforesaid amendment.

2. This issues with the approval of the Competent Authority in exercise of the power vested under Section 18(2)(d) of Food Safety and Standards Act, 2006.



(Dr. N. Bhaskar)
Advisor (Science & Standards)
Email- advisor@fssai.gov.in

To:-

1. All Authorised Officers, FSSAI
2. Commissioner (SW), CBIC.- with a request to circulate the same to all Authorised Officials of Customs.
3. Regional Directors, FSSAI
4. CITO, FSSAI-HQ (for uploading on the FSSAI Website)

Copy To-

- i. PPS to Chairperson, FSSAI-HQ
- ii. PS to CEO, FSSAI-HQ
- iii. All Directors/Heads, FSSAI-HQ

2.3.45 Desiccated Coconut

1. Desiccated Coconut means the product:

- (a) Prepared by peeling, milling, grating and drying the sound white kernel obtained from the whole nut of coconut (*Cocos nucifera*L.), having reached appropriate development for processing, without oil extraction.
- (b) processed in an appropriate manner, undergoing operations such as de-husking, hatcheting, paring, washing, comminuting, drying and sifting;
- (c) described in points (a) and (b) from which oil has been partially extracted by appropriate physical means.

2. The product may be presented in form of powder, flakes, chips and shreds. It shall be white to light creamy white in colour. It shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from rancidity and evidence of fermentation. The product shall conform to the following:—

S.No.	Parameters	Limits
1	Moisture % m/m (Max)	3.0
2	Total acidity of the extracted oil measured as lauric acid % m/m (Max)	0.3
3	Oil content % m/m	
(a)	For without oil extraction as described in 1 (a) (Min)	60.0
(b)	For partial oil extraction as described in 1 (c)	35.0 to 60.0
4.	Total Ash % m/m (Max)	2.5
5.	Extraneous vegetable material, fragments per 100 g (Max)	15
6.	Foreign matter, in 100 g (Max)	Absent

Explanations:

- i. Extraneous vegetable material: Harmless vegetable matter associated with the product.
- ii. Foreign matter: Any visible and/or apparent matter or material not usually associated with the product.

3. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

4. Contaminants, Toxins and Residues

2.3.45 Grated Desiccated Coconut:

1. Grated Desiccated Coconut means the product obtained by peeling, milling and drying the kernel of coconut (*cocos nucifera*). The product may be in the form of thin flakes, chips or shreds. The product shall be white in colour free from foreign matter, living insects, mould, dead

Version-XVI (23.09.2021)

insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from rancidity and evidence of fermentation. The product may contain food additives permitted in these regulations including Appendix A. The products shall conform to the microbiological requirements given in Appendix B. The product shall conform to the following requirements:—

(i) Extraneous Vegetable matter	Not more than 15 units/100 gm
(ii) Moisture (m/m)	Not more than 3.0 percent
(iii) Total Ash (m/m)	Not more than 2.5 percent
(iv) Oil Content (m/m)	Not less than 55.0 percent
(v) Acidity of extracted fat pressed as Lauric Acid (m/m)	Not more than 0.3 percent
(vi) Sulphur Dioxide	Not more than 50.0 mg/kg

Explanation:— For the purpose of this paragraph Extraneous vegetable matter means fragments of shell, fibre, peel and burnt particles.