8.2.   Oil content   : Soxhlet extraction

8.3.   Free fatty acid content : Titrimetry

8.4.   Foreign matters, mould, Visual
wrinkles and color of meat

Ministry of Agriculture

NATIONAL COCONUT PRODUCT STANDARDS

STANDARD FOR COPRA

Farmers Leaflet 2015
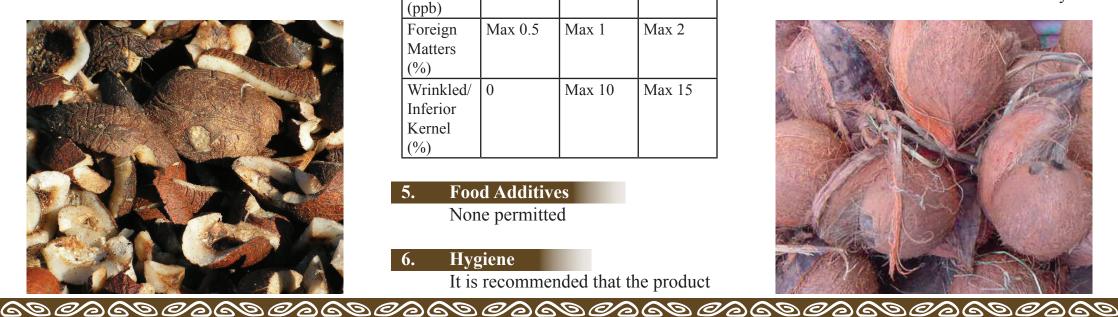
1. Scope

This Standard applies for copra.

2. References

- SNI (Indonesia National Standard) 01-3946-1995
- PNS (Philippine National Standard)/ BAFPS
- MS (Malaysian Standard) 235:1986
- TIS (Thailand Coconut Industrial Standard) 269-1978

3. Description

3.1. Definition

Copra is the dried kernel of coconut (Cocos nucifera L.) by sun drying, direct drying (smoking), kiln drying, or other drying methods.

3.2. Classification

Copra is classified into 3 grades:

3.2.1. Grade A (Superior - edible Copra)

3.2.2 Grade B (Good quality- export)

3.2.3. Grade C (Fair quality)

4. Essential Composition and Quality Factors of Copra

Param-eter	Grade A	Grade B	Grade C
Moisture (%)	Max 6	Max 8	Max 13.90
Oil (%)	Min 60	Min 58	Min 55
Free Fatty Acid (%)	Max 1	Max 4	Max 5
Color of Meat	Clean, white to pale yellow	Brown to dark brown	Brown to dark brown
Aflatoxin related Mould (ppb)	0	Max 10	Max 15
Foreign Matters (%)	Max 0.5	Max 1	Max 2
Wrinkled/ Inferior Kernel (%)	0	Max 10	Max 15

5. Food Additives

None permitted

6. Hygiene

It is recommended that the product covered by the provisions of this standard shall be in accordance with the appropriate sections of the General Principles of Food Hygiene recommended by the CODEX Alimentarius Commission (CAC/ RCP 1-1969, Rev. 4-2003).

7. Labelling and Packaging

It is recommended that the process of labelling and packaging of the product covered by the provisions of this standard shall be in accordance with the appropriate sections of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 – 1985, Rev. 6 - 2008).

8. Methods of Analysis and Sampling

8.1. Moisture content : Gravimetry