

SUPPLEMENT to the Solomon Islands GazetteTuesday 2nd August, 2016

S.I. No.31

[Legal Notice No. 42]

**THE COMMODITIES EXPORT MARKETING AUTHORITY ACT
[CAP. 36]****COCONUT AND COCONUT PRODUCTS REGULATIONS 2016****ARRANGEMENT OF REGULATIONS****PART 1 – PRELIMINARY**

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SCHEDULES

IN exercise of the powers conferred on me by sections 3 and 34 of the Commodities Export Marketing Authority Act [Cap.36], I make the following regulations –

PART 1 – Preliminary

- | | |
|----------------|---|
| Citation | 1. These regulations may be cited as the Coconut and Coconut Products Regulations 2016. |
| Interpretation | 2. (1) In these regulations, unless the contrary intention appears –

“APCC” stands for Asia Pacific Coconut Community.

“Authority” means the Commodities Export Marketing Authority established under section 5 (1) of the Commodities Export Marketing Authority Act [Cap. 36].

“Act” means Commodities Export Marketing Authority Act [Cap. 36].

“Coconut and coconut product” includes – <ul style="list-style-type: none"> (a) green and dried coconut fruits (b) copra (c) coconut oil (d) virgin coconut oil (e) coconut meal (f) desiccated coconut (g) coconut milk and cream (h) coconut water (i) coconut charcoal (j) coconut lumber (l) coconut coir (m) coir pith (n) product of coconut sap
“Comptroller” means the Comptroller of Customs appointed under the Customs & Excise Act [Cap. 121].

“date of issue” means the date on which a licence is issued.

“POB” stands for Free on board; |

“inspection” includes examination and sampling of a sample.

“product” means a Coconut or coconut product covered by these regulations.

“licensee” means a person who is granted a licence under section 12(1) of the Act;

“quality standard” means in respect of –

(a) copra, it is processed in accordance with the requirements under regulation 14(1) (a), (b) 8 (1) (a); (b); and

(b) Coconut product other than copra, processed in accordance with standards approved by the Authority from time to time.

“Sampling” includes the testing and scientific analysis of a Coconut or coconut product.

“Solomon Islands export Coconut or coconut product” means a product derived from a coconut plant grown or imported in Solomon Islands.

3. The objectives of these regulations are –

- (a) to facilitate proper management and regulation of Coconut and coconut products covered by the Act and these regulations;
- (b) to provide a mechanism for quality control by enabling the Authority to approve, set and enforce standards and such other rules and procedures as are necessary to maintain quality; and
- (c) to provide a mechanism that encourages competition and the commercialisation of Coconut and coconut products.

4. These regulations apply – Application
- (a) within all of Solomon Islands; and
 - (b) to all Coconut and coconut products covered by these regulations.

PART 2 – AUTHORITY, POWERS, FUNCTIONS AND RESPONSIBILITIES

5. The Authority shall for purposes of these regulations exercise all powers, functions and responsibilities provided in the Act and the following – Powers, Functions and responsibilities of Authority
- (a) cancel, review, extend or create classes and types of levies and levy systems;
 - (b) create, adopt, amend or revoke forms, procedures and rules (including rules of origin) as may from time to time be required under these regulations; and
 - (c) set and increase fees and charges in respect of products covered by the Act and these regulations as and when required.
6. (1) The Authority may in writing and on reasonable grounds, request a licensee for purposes of these regulations, his or her agent or any other person dealing either directly or indirectly under such a license, to produce any of the following information – Powers to request additional information
- (a) details of contracts relating to the purchase or sale of a Coconut or coconut product to which the person is a party including any contracts that, at the time of receipt of the requisition the person proposes or intends to become a party, specifying the places at which delivery of the coconut product is intended to be effected;
 - (b) details of all Coconut or coconut products including dry nuts and copra acquired, purchased, sold or exported by the person during the period specified in the requisition;

(c) details of prices paid or to be paid by the licensee for a Coconut or coconut product during the period specified under paragraph (b), and

(d) estimates of the destination of a Coconut or coconut product that is held in store or is likely to be exported by the licensee during specified period.

(2) Any information obtained under regulation sub-regulation (1) must be received and used in accordance with the requirements under the Act and any other law dealing with confidential and privileged information.

PART 3 – LICENCING PROCESS

Single and dual
licenses and
Application
process

7. (1) Subject to section 12(1) of the Act and the provisions of these regulations, any application for a license for purposes of these regulations shall be made in Form 1 of the First Schedule and shall be accompanied by a non refundable fee prescribed in the Second Schedule.

(2) The Authority shall where –

(a) it accepts an application in sub-regulation (1) for a licence to process a product derived from the manufacturing or processing of a Coconut or coconut product, issue a certificate in Form 2 of the First Schedule.

(b) it accepts an applicaiton in sub-regulation (1) for a licence to conduct business in the export of a Coconut or coconut product other than a type in paragraph (2)(a), issue a certificate in Form 3 of the First Schedule.

(3) Any application for more than one licence under section 12(1) of the Act and for purposes of these regulations will be dealt with by the Authority under regulations 7(2) (a) and (b) and where approved, granted in their respective forms.

- 8.** The Authority shall further to the requirements in section 12 of the Act, take into account the following factors when considering an application for more than one licence –
- Additional conditions for dual licence applications
- (a) monopoly in the industry;
 - (b) demonstrated capability of the applicant in finance, technical expertise and ability to meet the conditions applicable from time to time; and
 - (c) the current standing of the company under law.
- 9.** (1) The Authority shall have regard to any policy applicable when considering any application for a licence under these regulations.
- Policy considerations
- 10.** (1) Subject to section 12(8) of the Act and sub-regulation (2) of these regulations, a licence granted under regulation 7 shall remain valid for 12 months commencing on the date of issue and terminating on the same date one year thereafter unless renewed.
- Tenure of licence and renewal
- (2) A licensee under regulation 7 may apply in writing accompanied by the prescribed fee for renewal of a licence in Form 4 in the First Schedule three months prior to the date of expiry of the licence.
- 11.** (1) Unless provided for elsewhere, all fees payable under these regulations are prescribed in the Second Schedule.
- Fees
- (2) All fees prescribed under these Regulations unless decided otherwise by the Authority shall increase by 2% per annum, and each increased fee shall be deemed to be imposed under these regulations from the 1st January each year after the commencement of these regulations.
 - (3) When fees are increased in accordance with sub-regulation (2), the Authority shall publish and display a list of any revised fees at the offices of the Authority and also widely circulate.

PART 4 – EXPORT OF COCONUT AND COCONUT PRODUCTS

Minister's power
to increase or
decrease list

12. The Minister may from time to time add, remove or alter the list of Coconut and coconut products provided in regulation 2 by notice published in the *Gazette*.

Manner of
inspection

13. (1) Subject to section 14 of the Act, any Inspector appointed for purposes of these regulations shall further to any powers, functions and responsibilities provided in the Act also have the following powers, functions and responsibilities –

- (a) in the case of any Copra for export, ensure that the methods and practices approved or set by the Authority from time to time are applied accordingly;
- (b) in the case of a Coconut product other than copra, ensure that the methods and practices approved by Authority from time to time;
- (c) under either (a) or (b) above or where else required under these regulations, take and test samples; and
- (d) perform or carry out any such other act as may be required from time to time to enable it properly dispense with its duties and responsibilities.

Quality standard
for export copra

14. (1) For purposes of these regulations and without limiting the generality of this provisions, the following standards apply in the grading of any Copra for export –

- (a) Copra shall be classed as first grade if it –
 - (i) is be proven to have been dried by using the sun and its natural properties, or heat generated through the use of standard Kukum dryer or by any other drying method approved by the Authority from time to time;

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(ii) is clean, not discoloured, with smooth surface or without any indentations, holes or pittings and free from smoke permeation, excess mould, insect infestation and charred pieces of copra or other foreign matters;

(iii) is not mixed with an unreasonable amount of copra made from germinated nuts;

(iv) has a moisture content which does not exceed six per cent; and

(v) has a fatty acid content that does not exceed three per cent.

(b) Copra shall be classified a second grade if –

(i) it satisfies the requirements under paragraph (a) (i), (ii) and (iii)

(ii) it has a moisture content between six percent and eight percent.

(iii) it has a fatty acid content that does not exceed 4 percent.

(2) Notwithstanding any other provision of these regulations, any Solomon Islands Coconut product other than copra intended for export must comply with the applicable APCC standard provided in Part A to Part K of the Third Schedule.

15. Any quality standard to be applied under this regulation must be approved by the Authority and must be based on current methods and practices in the industry at any given time.

Authority to
approve stan-
dards

Certificate of inspection and Comptroller of Customs

ments

16. (1) The Inspector shall issue a Inspection Certificate in Form 5 of the Part A of the Fourth Schedule confirming inspection of a Coconut and coconut product upon being satisfied that all require-

ments on quality and standards under the Act and these regulations had been complied with and such a certificate shall be sufficient proof for such an inspection.

(2) The Inspector shall produce to the Comptroller of Customs or such other officer responsible for authorising export, a copy of a Certificate issued in sub-regulation (1) for the purpose of authorising an export.

(3) The expiry period for a product shall be determined by the Authority based on the perishable nature of the product and in accordance with the Fifth Schedule.

(4) A holder of a certificate in regulation 16(3) must apply to the Inspector for an extension before the expiry date and any extension granted shall be determined by the Inspector according to Fifth Schedule.

Affirmation of details

17. (1) Subject to section 12 of the Act, the Authority shall issue a docket in Form 6 of the Fourth Schedule affirming details of the licensee and the consignment intended for export.

PART 5 – LEVY

Management Levy and Comptroller of Customs

18. (1) Subject to section 8 of the Act the Authority may for purposes of these regulations charge a management levy for any service that it renders and any levy charged however shall not exceed the limits provided herein namely –

(2) A levy of 1.5% of the FOB value shall be charged for each product.

19. (1) Further to any applicable requirements in section 12 of the Act a licensee for purposes of these regulations shall prior to the export of a product, provide to the Authority in writing –

Information on levy

- (a) the particulars of a product to be exported; and
- (b) proof of payment of the management levy payable on the product.

(2) A levy imposed by the Authority in sub-regulation (1) is payable upon confirmation of the total weight of the product.

20. A person who acts contrary to regulation 19(2) prior to the export of a Coconut or coconut product commits an offence and shall upon conviction be liable to the payment of a fine not exceeding \$500.00 in respect of each consignment exported or imprisonment for a term 3 months or both.

Offence

PART 6 – MISCELLANEOUS

21. (1) No person shall export any Coconut or coconut product including copra, from and Solomon Islands without a license issued under regulation 7.

Offence for exporting coconut products without license

(2) Any person who acts contrary to regulation (1) commits an offence and shall upon conviction be liable to the payment of a fine of \$5,000.00 or imprisonment for a term not exceeding 2 years or both.

22. A person who fails to supply information under regulation 6 commits an offence and shall upon conviction be liable to the payment of a fine of \$5,000.00 or imprisonment for a term not exceeding 2 years or both.

Offence for failing to produce information

23. (1) Any person who contravenes a provision of these regulations for which no specific is prescribed commits an offence and shall upon conviction be liable to the payment of a fine not exceeding \$5,000.00 or imprisonment for a term not exceeding 2 years.

General penalty

(2) The court may further to a conviction in sub-regulation (1) make an order of forfeiture of any Coconut or coconut product involved in accordance with section 18 of the Act.

Right of
appeal

24. (1) Subject to section 16 of the Act any person aggrieved by a decision made by an Inspector or the Authority under the Act or these regulations may appeal to the responsible Minister in writing stating clearly the –

- (a) grounds of appeal;
- (b) the evidence in support; and
- (c) such other information as may from time to time be requested by the Minister

(2) The Authority may request that any sample tested by the Inspector be retested for purposes of the appeal as well as to take such other action as maybe required to give the complainant a fair hearing.

(3) The Minister shall deliberate on an appeal and respond stating the decision with reasons within one month.

Repeal

25. These Regulations repeal the following regulations –

- (a) Copra (Inspection and Grading) Regulations 1985; and
- (b) Copra Export Regulation 1985.

FIRST SCHEDULE – PART A

(Regulation 7)

Serial No.....

Form 1**APPLICATION FORM**

(Note: Information provided in this Form must be either typed or handwritten in black letters.)

- 1. NAME OF APPLICANT:**
- 2. SPECIFY DATE OF INCORPORATION OR REGISTRATION AND NUMBER IF APPLICANT IS A COMPANY OR CORPORATE BODY OR BUSINESS NAME:**

- 3. RESIDENTIAL ADDRESS:**

(State name of the suburb, street, or the residential address of the property, the district or the province where the applicant carries out or intends to carry out the business being the province where the applicants business or proposed business is or is to be located at the premises of some other firm, company or other person, or in a building state the name of such firm company or the person in whose premises the applicants business is located or is intended to be located and particulars of the location within such building.)

- 4. POSTAL ADDRESS:**

- 5. (a) NATURE OF BUSINESS FOR WHICH A LICENCE IS APPLIED FOR:**
(Place a cross ((x)) in the appropriate box or boxes below.)

- (i) Manufacturing or processing of coconut product.
- (ii) Exporting of coconut products.

- (b) PLACE OF BUSINESS:**

(Specify the location or the proposed location of where the licence applied for as stated under item 5(a) (i) or (ii) is carried out or to be carried out.)

- 6. DETAILS OF DIRECTORS, SECRETARY OR CHIEF EXECUTIVE OFFICER IF APPLICANT COMPANY OR CORPORATE BODY:**

NAME:

POSITION:

(If insufficient space, supply names or further details of the officials of the applicant company on a separate A4 paper attached to this Form.)

7. MEMORANDUM AND ARTICLES OF ASSOCIATION:

(Place a cross ((x)) in the appropriate box below. If the answer to the under-mentioned question is yes, also submit a certificate copy of the memorandum and articles of association together with this Form.)

YES

NO

8. PARTICULARS OF THE APPLICANTS FINANCIAL POSITION AND PROPOSALS

(State the full particulars of the applicant's financial position and proposals relating to the establishment of or access to facilities and the applicant's capacity in relation to the performance of the functions relating to the handling, storage, quality control and marketing of the relevant coconut product.)

9. DECLARATION AND SIGNATURE

I certify that information supplied in this Form is true and correct and copies of documents submitted together with this Form are true and correct copies of the original documents.

Signature of applicant: _____

Name of applicant: _____

Position held: _____ Seal: _____

DATED this _____ day of _____ 20.....

(Note: The declaration by and signature of an applicant company must be made, signed and sealed on this Form by a director of the company submitting application and the applicant named herein must state the position held in the company.)

FIRST SCHEDULE – PART B

(Regulation 7)

Serial No.....

Form 2

PROCESSOR LICENCE

Licence No:

..... of, is licensed to carry

out the business of manufacturing or processing of *(state particulars of the coconut) at (specify place)* subject to the following conditions and restrictions.

This licence remains in force until

CONDITIONS AND RESTRICTIONS

DATE this day of 20.....

FIRST SCHEDULE – PART C

(Regulation 7)

Serial No.....

FORM 3

EXPORT LICENCE

Licence No:

..... of, is licensed to carry out the business of exporting of (state particulars of the coconut product to be exported), subject to the following conditions and restrictions.

This licence remains in force until

CONDITIONS AND RESTRICTIONS

DATED this day of 20.....

FIRST SCHEDULE – PART D

(Regulation 10 (2))

Serial No.....

FORM 4**APPLICATION FOR RENEWAL OF LICENCE**

(Note: Information provided in this Form must be either typed or handwritten in block letters.)

1. NAME OF APPLICANT:

(Attach together with this Form a current certificate of incorporation or Business Registration certificate)

2. LICENSED BUSINESS:**3. LICENCE NO:****4. DATE OF EXPIRY OF LICENCE:****5. PERIOD APPLIED FOR RENEWAL OF LICENCE**

(The period applied for the renewal of licence should not exceed a period of 12 months.)

6. RESIDENTIAL ADDRESS: *(Indicate only if there is a change to the residential address previously indicated.)***7. POSTAL ADDRESS:** *(Indicate only if there is a change to the postal address previously indicated.)***8. NATURE OF BUSINESS FOR WHICH RENEWAL OF LICENCE IS APPLIED FOR:** (Place a ((x)) in the appropriate box below.)

- (i) Manufacturing or processing of coconut product.
- (ii) Exporting of coconut product.

9. NOTIFICATION OF CHANGE OF INFORMATION SUPPLIED:

(Note: State any material changes applicable to the status of the applicants in respect of the applicant's financial position, the applicant's capacity in relation to the maintenance of or the access to facilities and the performance of functions relating to the handling, storage, quality control and marketing of the relevant coconut product and where charges relate to an applicant company, provide details in respect of changes to its board of directors or shareholders.)

10. DECLARATION AND SIGNATURE

I certify that information supplied in this Form are true and correct and copies of documents submitted together with this Form are true and correct copies of the original documents.

Signature of applicant: _____

Name of applicant: _____

Position held: _____ Seal: _____

DATE this day of 20.....

(Note: The declaration by and signature of an applicant company must be made, signed and sealed on this Form by a director of the company submitting application and the applicant named herein must state the position held in the company.)

.....
SECOND SCHEDULE

(Regulation 11(1))

Serial No.....

SCHEDULE OF FEES

NO	PARTICULARS	FEE(\$)
1	General Application	300.00
2	Processing license Certificate	2,000.00
3	Export license Certificate	5,000.00
4	Application for renewal of license	300.00

THIRD SCHEDULE

(Regulation 14(2))

Serial No.....

PART A – STANDARD FOR CRUDE COCONUT OIL**1. Scope:**

This standard applies for crude coconut oil

2. Definition:

Crude coconut oil is the product obtained by expression and/or solvent extraction from dried kernel (copra) of the coconut (*Cocos nucifera L.*), and is free from admixture with other oils and fats. It is clear and free from rancidity, adulterants including mineral oil, sediment, suspended and other foreign matter and separated water.

3. Essential Composition and Quality factors of Crude coconut Oil

Parameter	
Moisture & Impurities (%)	Max 0.5
Free Fatty Acid (%)	Max 4.0
Colour	4 – 12 Red
Iodine Value (%)	7.5 – 10.5
Saponification Value (mg KOH/gr sample)	250 – 264

4. Food Additives:

Not permitted

5. Hygiene:

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)

6. Labelling and Packaging:

Accordance with the appropriate sections of the General Standard for labelling of packaged Foods (CODEX STAN 1 – 1985, Rev.6 - 2008).

PART B – STANDARD FOR REFINED, BLEACHED AND DEODORIZED (RBD) COCONUT OIL

1. Scope:

This standard applies for Refined, Bleached and Deodorized (RBD) Coconut Oil.

2. Definition:

RBD stands for refined, bleached and deodorized coconut oil obtained from crude coconut oil which has been refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized with steam; no other chemical agents being used.

3. Essential Composition and Quality factors RBD coconut Oil

Parameter	
Moisture & Impurities (%)	Max 0.1
Free Fatty Acid (%)	Max 0.1
Colour	1 R
Iodine Value (%)	7.5 – 10.5
Saponification Value (mg KOH/gr sample)	250 – 264
Acid	0.56
Odor	Odorless

4. Hygiene:

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)

5. Labelling and Packaging:

Accordance with the appropriate sections of the General Standard for labelling of packaged Foods (CODEX STAN 1 – 1985, Rev.6 – 2008).

PART C – STANDARD FOR VIRGIN COCONUT OIL

1. Scope:

This standard applies for Virgin coconut Oil (VCO).

2. Definition:

Virgin coconut oil (VCO) is obtained from fresh and mature kernel (12 months old from pollination) of coconut (*Cocos nicifera* L.) by mechanically or natural means with or without the application of heat, which does not lead to alteration of the nature of the oil. VCO has not undergone chemical refining, bleaching or deodorizing. It can be consumed in its natural state without the need to for further processing. VCO consists mainly of medium chain triglycerides, which are resistant to peroxidation. The saturated fatty acids in VCO are distinct from animal fats which contain mainly of long chain saturated fatty acids.

3. Essential Composition and Quality factors of Virgin Coconut Oil

Parameter	
Moisture (%)	Max 0.5
Volatile matter at 120°C(%)	Max 0.2
Free Fatty Acid (%)	Max 0.2
Peroxide Value meq/kg	Max 3
Relative Density	0.915 – 0.920
Refractive index at 40°C	1.4480 – 1.4492
Insoluble impurities per cent by mass	Max 0.05
Saponification Value	250 – 260 min
Iodine Value (%)	4.1 – 11
Unsaponifiable matter % by mass, max	0.2 – 0.5
Specific gravity at 30°C / 30°C	0.915 – 0.920
Polenske Value, min	13
Total Plate Count	<0.5
Colour	Water Clear
Odor and Taste	Natural fresh coconut scent, free of sediment, free from rancid odor and taste

4. **Food Additive:** None permitted

5. **Contaminant:**

Parameter	Mg/kg
Iron (Fe)	5
Copper (Cu)	Max 0.4
Lead (Pb)	Max 0.1
Arsenic (As)	Max 0.1

6. **Gas Liquid Chromatography (GLC) ranges of Fatty Acid Component**

Common name	Composition	(%)
Capronic acid	C 6:0	0.10 – 0.95
Capric acid	C 10:0	4 – 8
Lauric acid	C 12:0	45 – 56
Myristic acid	C 14:0	16 – 21
Palmitic acid	C 16:0	7.5 – 10.2
Stearic acid	C 18:0	2 – 4
Oleic acid	C 18:1	4.5 – 10
Linoleic acid	C18:2	0.7 – 2.5

7. **Hygiene:**

Accordance with the appropriate sections of the General Principles of Food Hygiene recommended by the CODEX Alimentarius Commission (CAR/RCP 1 – 1969, Rev. 4 – 2003).

8. **Labelling and Packaging:**

Accordance with the appropriate sections of the General Standard for labelling of packaged Foods (CODEX STAN 1 – 1985, Rev.6 – 2008).

PART D – STANDARD FOR COCONUT COPRA MEAL

1. Scope:

This standard applies for copra meal/coconut oilcake/coconut cake which is used as livestock/animals feedstuffs and in animal feeds.

2. Definition:

Copra Meal/Coconut Oilcake/Coconut cake is the residue left after the partial or complete removal of oil from Copra (kernel) of the coconut (*Cocos nucifera L.*)

2.1 Classification

2.2.1 Expeller Copra Meal:

Expeller Copra Meal is obtained after expression of oil from kernel (copra) of the coconut by expeller, hydraulic or rotary method.

i. Solvent Copra Meal

Solvent Copra Meal is obtained after expression of oil from kernel (copra) of coconut by using solvent hexane, food grade.

3. Essential Composition and Quality factors of Copra Meal

Parameter	Expeller	Solvent
Oil (Fat) (%)	Max 12	Max 1
Moisture (%)	Max 10	Max 5

4. Hygiene:

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).

5. Labelling and Packaging:

Accordance with the appropriate sections of the General Standard for labelling of packaged Foods (CODEX STAN 1 – 1985, Rev. 6 – 2008).

PART E – STANDARD FOR DESICCATED COCONUT

1. Scope:

This standard applies for Desiccated Coconut (DC)

2. Description:

2.1. Definition of the product

Desiccated Coconut is obtained by drying the granulated or shredded white meat of the fresh mature coconut kernel. It should be suitably processed for human consumption. Desiccated Coconut using aqueous process by pressing the meat to obtain coconut cream before drying shall be classified as low fat desiccated coconut.

2.2 Classification

2.2.1 Desiccated coconut is classified for the purpose of commercialization into three types according to the granulometry of the product as follows:

- (a) Extra-fine desiccated coconut – This is grated desiccated coconut of which not less than 90% of weight shall pass easily through a sieve with square apertures of 0.85 mm, but of which maximum 25% of the weight passes through a sieve of 0.50mm aperture size.
- (b) Fine desiccated coconut – This is grated desiccated coconut of which not less than 80% of weight shall pass easily through a sieve with square apertures of 1.40mm, but of which maximum 20% of the weight passes through a sieve of 0.71mm square aperture size.
- (c) Medium desiccated coconut – This is grated desiccated coconut of which not less than 90% of weight shall pass easily through a sieve with square aperture of 2.80mm, but of which maximum 20% of the weight passes through a sieve of 1.40mm square aperture size.

2.2.2 Unclassified grated desiccated coconut covers all “fancy cuts” or special cuts (i.e. tender thin flakes, long and thin chips, extra fancy shreds, long shreds, standard shreds, etc.)

3. Essential Composition and Quality Factors

3.1 Raw Materials

3.1.1 Desiccated coconut shall be prepared from white meat obtained from the whole nut.

3.1.2 The fruit shall be wholesome and free from disease.

3.2 Organoleptic Properties

3.2.1 The colour shall be natural white to light cream white.

3.2.2 The taste shall be sweet having the natural taste of coconut.

3.2.3 The odor shall be sweet and pleasant, not mouldy, fermented, rancid, cheesy, smoky, soapy and sour.

3.3 Analytical Characteristics

Identity Characteristics											
Free Fatty acid As Lauric	0.15% – 0.3%										
Moisture	<ul style="list-style-type: none"> • For standard granular grades max, 3.0% • For special cuts max 4.5% 										
Oil Content	<60%*										
Extraneous vegetable matter	The extraneous vegetable matters consisting exclusively of fragments of shell, fibre, peel and burnt particles shall not exceed 15 fragments per 100g.										
Food Additives (Sulphur Dioxide)	<200mg/kg										
Contaminants	Desiccated coconut shall be free from heavy metals in amounts which may represent a hazard to health and shall comply with those maximum levels established by CODEX ALIMENTARIUS COMMISSION.										
Microbiological Standards	<p>The microbiological count shall not exceed the following limits:</p> <table border="0"> <tbody> <tr> <td>Microbial Analysis</td> <td>Maximum Limits</td> </tr> <tr> <td>Salmonella</td> <td>Negative in 25 g</td> </tr> <tr> <td>Total Plate Count</td> <td>5,000 cfu/g</td> </tr> <tr> <td>Coliform group count</td> <td><50cfu/g</td> </tr> <tr> <td>Yeast</td> <td>100 cfu/g</td> </tr> </tbody> </table>	Microbial Analysis	Maximum Limits	Salmonella	Negative in 25 g	Total Plate Count	5,000 cfu/g	Coliform group count	<50cfu/g	Yeast	100 cfu/g
Microbial Analysis	Maximum Limits										
Salmonella	Negative in 25 g										
Total Plate Count	5,000 cfu/g										
Coliform group count	<50cfu/g										
Yeast	100 cfu/g										

Mould	100 cfu/gram
E. coli	<3mpn/g (Not detected)
*Note: Less than 60% will be classified as low fat desiccated coconut	

4. Hygiene

- 4.1 Accordance with the appropriate sections of the General Principles of Food Hygiene recommended by the CODEX Alimentarius Commission (CAC/RCP 1-1969), and other Codes of Practices recommended by the Codex Alimentarius Commission which was relevant to this project.
- 4.2 To the extent possible in GMP, the product shall be free from objectionable matter.
- 4.3 When tested by appropriate method of sampling, and analysis, the product
- shall be free from microorganisms in amounts which may represent a hazard to health.
 - shall be free from parasites which may represent a hazard to health.
 - shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

5. Packaging, Transport and Storage

- 5.1 Dessicated coconut shall be packaged, transported and stored in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.
- 5.2 The packaging material shall be such as to protect the product against bacteriological and other contamination; it shall protect the product as far as possible against any infiltration of moisture, rehydration and against leaking. The packaging material shall not impart any odor, taste, or colour or any other extraneous property to the product and shall not result in contamination of the product with packaging material.

6. Labelling

In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1985), the following specific provisions apply.

6.1. Name of the Product

The name of the product to be shown on the label be “desiccated coconut” or “low fat desiccated coconut” preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall indicate the grade of the product in accordance with the descriptions contained in section 2.2.

7. Method of Analysis and Sampling

See relevant Codex texts on methods of analysis and sampling.

PART F – STANDARD FOR COCONUT MILK AND CREAM

1. Scope

This standard applies for Coconut Milk and Cream.

2. Description

2.1 Definition of the product

Coconut milk is the product:

- 2.1.1. Prepared by using a significant paramount of separate, whole, disintegrated, macerated or comminuted fresh endosperm (kernel) of coconut palm (*cocos nucifera L.*) and expelled, where most filterable fibres and residues are excluded, with or without coconut water, and/or with additional water.
- 2.1.2. Processed by heat in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

2.2 Styles

2.2.1. Light Coconut Milk

Light coconut milk is the product obtained from either the bottom portion of centrifuged coconut milk or by further dilution of coconut milk and complies with the requirements in Section 3 of this standard.

2.2.2. Coconut Milk

Coconut milk is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids distributed and complies with the requirements in Section 3 of this standard.

2.2.3. Coconut Cream

Coconut cream is the emulsion extracted from mature endosperm (kernel) of the coconut fruit with or without any addition of coconut water/water and complies with the requirements in Section 3 of this standard.

2.2.4. Coconut Cream Concentrate

Coconut cream concentrate is the product obtained after the partial removal of water from coconut cream and complies with the requirements in Section 3 of this standard.

3. Essential Composition and Quality Factors

3.1. Composition

3.1.1. Basic Ingredients

- a. Endosperm (kernel) of coconut palm (*Cocos nucifera L.*)
- b. Water

3.1.2. Other Permitted Ingredients

- a. Coconut water
- b. Maltodextrin
- c. Sodium caseinate

3.1.3. Other Composition

Product	Total Solids (%m/m)	Non-fat Solids(% m/m)	Fat (%m/m)	Moisture (%m/m)	pH
	Min. - Max,	Min.	Min.	Mix.	Min.
(a) Light coconut milk	6.6 - 126	1.6	5.0	93.4	5.9
(b) Coconut milk	12.7-25.3	2.7	10.0	87.3	5.9
(c) Coconut Cream	25.4-373	5.4	20.0	74.6	5.9
(d) Coconut Cream Conc.	37.4	8.4	29.0	62.6	5.9

3.2 Quality Criteria

Coconut milk and coconut cream shall have normal colour. Flavour and odor characteristics of the products.

3.3 Classification of “Defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.1.3 and 3.2 should be considered as a “defective”.

3.4 Lot Acceptance

A lot should be considered as meeting the applicable quality referred to in Sections 3.1.3 and 3.2 when the number of “defective”, as defined in Section 3.3, does not exceed the Acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.

4. Food Additives

4.1 Bleaching Agents

INS No.	Name of Food Additives	Maximum Level
223	Sodium metabisulphite	
224	Potassium metabisulphate	30 mg/kg

4.2 Emulsifiers

INS No.	Name of Food Additives	Maximum Level
432	Polyoxyethylene (20) sorbitan monolaurate	
433	Polyoxyethylene (2) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	100 mg/kg
435	Polyoxyethylene (20) sorbitan monostearate	
471	Mono - and diglycerides	Limited by GMP
473	Sucrose esters of fatty acid	150 mg/kg

4.3 Preservatives

INS No.	Name of Food Additives	Maximum Level
211	Sodium benzoate	1000 mg/kg only for pasteurized coconut milk

4.4 Stabilizers/Thickeners

INS No.	Name of Food Additives	Maximum Level
412	Guar gum	
415	Xanthan gum	
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose	

5. Contaminants

5.1 Heavy Metals

The product covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius commission for these products.

5.2 Pesticides Residues

The products covered by the provisions of this standard shall comply with those maximum pesticides established by the Codex Alimentarius commission for these products.

6. Hygiene

6.1 It is recommended that the products 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), Recommended International Code of Hygienic Practices for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-1993), Recommended International Code of Hygienic Practices for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979) and other relevant Codex texts such as codes of hygienic practice and codes of practices.

6.2 The product 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)

7. Weights and Measures

7.1 Fill of Containers

7.1.1.1. The hermetically sealed container should be well filled with the product, and it should occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

7.1.1.2. Flexible containers should be filled as full as commercially practicable.

7.1.2. Classification of “Defectives”

A container that fails to meet the requirement for minimum fill as described in Section 7.1.1 should be considered as “defective”.

7.1.3. Lot Acceptance

A lot should be considered as meeting the requirement of Section 7.1.1 when the number of defectives’, as defined in Section 7.1.2, does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.

8. Labelling

The product covered by the provisions of this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985). In addition, the following specific provisions apply:

8.1. Name of the Product

8.1.1. The name of the product shall be:

(a) Light coconut milk	According to the product definitions and composition in Section 2 and 3
(b) Coconut milk	
(c) Coconut cream	
(d) Coconut cream concentrate	

8.1.2. An appropriate description of heat treatment should be given, either as part of the name or in a prominent position in the same field of vision.

9. Methods of Analysis and Sampling

See relevant Codex texts on methods of analysis and sampling.

PART G – STANDARD FOR COCONUT CREAM POWDER

1. Scope

This Standard applies for Coconut Cream Powder.

2. Description

2.1. Definition of the product

Coconut cream powder is the soluble white powder resulting from the removal of water from coconut milk. Coconut cream powder may contain permitted food conditioner and permitted antioxidant.

3. Requirements

- 3.1. Coconut cream powder shall be reasonably uniform in composition. The colour shall be white and free from brown or yellow colour typical of over-heated product and free from any other unnatural colour. It shall be substantially free from brown specks. The product in the dry form or in reconstitution shall be clean and free from rancid, cheesy, soapy, or other objectionable flavours and odors.
- 3.2. Coconut cream powder shall also comply with the requirements prescribed in Table 1 and Table 2.

Table 1. Requirements for Coconut Cream Powder

Item	Parameters	Requirements	Method of Test (Appendix)
1.	Fat, % by weight, min.	60	B
2.	Protein. % by weight, min	10	*MS 1194
3.	Moisture, % by weight, max	2.5	C
4.	Ash, % by weight, max.	2.5	D
5.	pH	6-7	E
6.	Free fatty acid (as lauric acid), % by weight, max.	0.1	F

*MS 1194, methods for determination of crude protein in foods and feeds.

Table 2. Microbial Limits for Coconut Cream Powder

Time	Parameters	Std. Limits	Method of Test (Appendix)
1.	Total plate count/g, max	<10 ⁴	G
2.	Coliform count (MPN)/g, max	50cfu/g	H
3.	E. Coli (MPN)/g.	Negative	
4.	Salmonella/25g.	Negative	1
5.	Mould/g, max	50	J
6.	Yeasts/g, max	50	

4. Hygiene

- 4.1** The product shall be processed and handled under hygienic conditions in premises licensed in accordance with public health legislations currently enforced in the country.

5. Packaging and labelling

- 5.1** Coconut cream powder shall be packed under hygienic conditions in suitable clean packages sealed in such manner so as to prevent contamination.
- 5.2** The container shall be marked legibly and indelibly with the following information:
- 5.2.1.** Name of the product;
- 5.2.2.** Name and address of the manufacturer and/or packer, or the owner of the rights of manufacture or packing or the agent of any of them;
- 5.2.3.** Minimum net weight;
- 5.2.4.** List of ingredients in descending order of proportions used by weight in the product;
- 5.2.5.** Code number identifying batch and/or date of manufacture;

- 5.2.6. Date of Marking;
- 5.2.7. Country of Origin;
- 5.2.8. Preparation instructions.

PART H – STANDARD FOR COCONUT SHELL CHARCOAL

1. Scope

This Standard applies for Coconut Shell Charcoal.

2. Raw Materials

2.1. Coconut Shell

The hard ligneous part of mature coconut (fruit) known as endocarp which lies between the husk and the brown skin (testa) of the kernel.

3. Definition of the product

3.1. Coconut Shell Charcoal

The product obtained by charring coconut shells in a limited supply of air.

4. Classification

Coconut shell charcoal shall be of the following two types.

Type 1 – coconut shell charcoal – *pieces*

Type 2 – coconut shell charcoal – *granulated*

5. Description

Typical good charcoal is uniformly black in colour, non-lustrous and broken edges should show a shiny surface with conchoidal fracture. When dropped on a cement or metal surface, good pieces give a clear ring.

6. Packaging and Marking

Unless otherwise specified, coconut shell charcoal shall be packed in sacks suitable for safe transportation. They shall be of uniform size containing 50kg of the material. Each container shall carry a tag/label clearly marked with all details.

7. Organoleptic Properties

The colour shall be natural black.

8. Analytical Characteristics

Parameters	Quality Standards
Moisture	<10%
Volatile Matters	15% Maximum
Ash	<2% Maximum (m/m)
Fixed Carbon	75% Minimum
Foreign matter	0.5% Maximum
Colour	Black

PART 1 – STANDARD FOR ACTIVATED CARBON

1. Scope

This Standard applies for Activated Carbon produced by using coconut shell charcoal.

2. Definition

2.1. Activated carbon

A family of carbonaceous substances which has adsorptive properties.

2.2. Adsorption

A process in which fluid molecules are concentrated on a surface by chemical or physical forces or both.

2.3. Ash

Residue remaining after combustion of a material under specified conditions.

2.4 Volatile matter

Mass loss of a dry material after degasifying under specified conditions.

3. Raw Materials

Coconut Shell

The hard ligneous part of mature coconut (fruit) known as endocarp which lies between the husk and the brown skin (testa) of the kernel.

Coconut Shell Charcoal

The product obtained by charring coconut shells in a limited supply of air.

4. Definition of the product

Classification

Classes and Types

Activated carbon shall be of the following two classes:

- a) Steam activated carbon
- b) Chemical activated carbon

The above activated carbon classes shall be of the following types:

Type 1 – Powdered activated carbon

Type 2 – Granular activated carbon

Type 3 – Spherical activated carbon

Type 4 – Pelleted activated carbon

5. Description

- 5.1. The colour of the material shall be in black and free from visible foreign matter. Particle size of the material shall be as to agreed to and between purchaser and the supplier and shall fall into one of the four types given above.

- 5.2. The material shall comply with the requirements given in the Table below.

Parameters	APCC
Kind of Activated Carbon	
Powder	Powder
Granular	Granular
Spherical	Spherical
Pelletised	Pelletised
Block AC	
Colour	Black
Iodine Number	Not more than 400 - 600
CTC adsorption	20 - 50%
Density appearance/bulk density	Powder: 0.3 – 0.8 Granular: 0.3 – 0.6 Spherical: 0.3 – 0.6 Pelletised: 0.3 – 0.6
Moisture	Max. 15% for powder and max 5% for other grades
Abrasion resistance/Hardness	95% Maximum
Total Ash	3% max for Granular 6% max for Powder 15% max for Spherical and for Pelletised

6. Storage

Enough air gaps shall be provided among individual packs during storage to improve the air ventilation since the material is potentially flammable. Material shall be dry and packs shall be kept away from volatile materials, oxidants (e.g. hydrogen peroxide, potassium permanganate, chlorates, nitrates) and moisture. Material shall be stored in buildings or compartments which are as fire proof as possible. Other oxidizing or flammable material shall not be stored in the same building or close perimeter.

7. Packaging and Marking

The material shall be packed in clean, sound and hermetically sealed sacks suitable for safe transportation and storage. All details of the product shall be marked legibly and indelibly.

PART J – STANDARD FOR GEOTEXTILE

1. Scope

This Standard applies for Coir Geotextiles.

2. Definition

- 2.1. Coir geotextile is the finished product made out of either from the coir yarn or coir twine As woven, meshes and nets and non-woven as the blanket held by coir threads. Coir Geotextile nets have varying densities depending on their application. Coir yarn geotextiles Promote new vegetation by absorbing water and preventing top soil from drying out. Coir Geotextiles absorb solar radiation just like natural soil, and unlike geosynthetic materials, it Provides good soil support for up to three years, allowing natural vegetation to become Established.

2.2. Classification:

Coir Geotextiles are classified into 3 grades depending on the applications:

2.2.1 Grade I

2.2.2 Grade II

2.2.3 Grade III

3. Raw Materials

Coir yarn or coir twine produced by using coir fibre extracted from retted or un-retted coconut husks.

4. Essential Composition and Quality Factors of Coir Geotextiles

Parameters	Grade I:	Grade II:	Grade III:
Mass/unit area (g/m ²) - mm	31	4.8	-25.2
Width	26.4	10.2	-16.4
Length	29	24.4	- 4.1
Thickness	.26	1.26	1.0
Ends (warp) m/kg	0.01	0.06	0.05
Picks (weft) m/kg	0.78	1.2	0.05
Break load (dry), kN/m, mm	112:1	19:1	0:42
Machine Direction	Grade 1:1 cum	Grade 2:0.5 cum	Grade 3: - 93.1

PART K – STANDARD FOR COCOPEAT

1. Scope

This Standard applies for cocopeat/coir fibre pith/coir fibre dust/coco pith.

2. Definition

2.1 Cocopeat/coir dust/coir fibre pith is a by product of the coir fibre industry. Cocopeat is the binding particles of coir fibre in coconut husk. The cocopeat is a unique and natural, spongy cellulose organic matter which is used as potting and plant growing medium.

2.2 Compressed or uncompressed coir fibre pith with or without added nutrients intended to be used as a growing medium.

2.3 Classification:

Cocopeat is available in the form of briquettes, bales, blocks and pallets.

3. Types

Coir fibre pith substrate shall be of the following types:

Plain and compressed

Plain and uncompressed

Nutrient added and compressed

Nutrient added and uncompressed

4. Extraneous matter

Anything other than coir fibre pith substrate including heavy particles such as metal pieces, sand etc. and light particles such as organic matter, plant debris etc.

5. Requirements

- 5.1. Coir fibre pith substrate shall be in the form of bricks, bales, planks, dicks, grow bags, blocks, bulk bags, pads or any other form as agreed to between the supplier and the purchaser.
- 5.2. The compression factor of coir fibre pith substrate shall be as agreed to between the supplier and the purchaser.
- 5.3. Coir fibre pith substrate shall be free from live insects, their larvae, eggs, animal matter and excreta.
- 5.4. Coir fibre pith substrate may be chemically treated upon the request of the purchaser.
- 5.5. Dry/wet breakout volume of compressed coir fibre pith substrate shall be as agreed to between the supplier and the purchaser.

6. Quality Requirements

As per (RHP – Association for Regulations on Commercial Potting Soils in the Netherlands)

FOUR SCHEDULE – PART A

(Regulation 16)

Serial No.....

Form 5

CERTIFICATE OF QUALITY STANDARD

The Comptroller of Customs,

Port of:

I certify that I have examined the consignment of the coconut product details of which are set out and certify that the said coconut product meets the quality standard as required under Section 14 (5) of the Act and these regulations and I therefore confirm that the licensee named below to export the said coconut product referred to below.

DATED this day of 20.....

Name of Inspector:

Signature of Inspector

Export Licence Holder No:

Port of Export:

Destination:

Type of Coconut Product:

Quality and Grade:

Tonnes/Bags:

Date of Inspection:

(Note: Attach a copy of this certificate together with any relevant customs clearance documents of the vessel by which the coconut product is to be shipped.)

FOURTH SCHEDULE – PART B

(Regulation 17)

Serial No.....

FORM 6

DOCKET

(Name of licensed processor or exporter)

Name of supplier:

Location supplied:

Weight:

Signature of Weighter:

Date of supply:

Levy charged:

Bounty paid:

Buyer's seal/signature:

Supplier's signature:

FIFTH SCHEDULE

(Regulation 16)

Serial No.....

PRODUCT VALIDITY AND EXTENSION PERIODS

NO.	NAME OF PRODUCT	VALIDITY PERIOD	EXTENSION PERIOD
1	Fresh and Dried Coconut Fruits	14 Days	7 Days
2	Copra	1 Month	14 Days
3	Coconut Oil (CNO)	1 Month	14 Days
4	Virgin Coconut Oil (VCO)	1 Month	14 Days
5	Coconut Mea/Copra Cake	14 Days	7 Days
6	Desiccated Coconut (DC)	14 Days	7 Days
7	Coconut Milk and Cream	14 Days	7 Days
8	Coconut Water	14 Days	7 Days
9	Coconut Charcoal	1 Month	14 Days
10	Activated Coconut Carbon	1 Month	14 Days
11	Coconut Lumber	1 Month	14 Days
12	Coconut Coir	1 Month	14 Days
13	Coir Pith	1 Month	14 Days
14	Product of Coconut sap	14 Days	7 Days

MADE AT HONIARA this eighteenth day of July, 2016.

HON. ELIJAH DOROMUALA

Minister for Commerce, Industries, Labour and Immigration

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