



AFDOSP-MTCP2



# ASEAN Coconut

## Baseline Information



# **ASEAN Coconut**

## Baseline Information



## Table of content

1. About AFOSP.....	8
2. About ICC.....	10
3. How to be ICC member.....	12
4. ASEAN Coconut Map.....	14
5. World Coconut Production.....	18
6. Country Data .....	20
Indonesia .....	20
Viet Nam .....	24
Thailand.....	26
The Philippines.....	28
Malaysia.....	32
7. ASEAN Standard for young coconut.....	36
8. ASEAN Standard for mature coconut.....	48



## ABOUT AFOSP

Implemented since 2015, the ASEAN Farmers' Organisation Support Programme has worked to improve livelihoods and food security for smallholder farmers across the ASEAN region. Funded through the European Union (EU) and the AFOSP has been implemented across the ASEAN region, with particular focus on Indonesia, Myanmar, Viet Nam, The Philippines, Malaysia, Laos DPR and Cambodia. Starting in October 2015, it is scheduled to run for 43 months, with the overall aim to support ASEAN Framers' Organisations to become: stable, performing, accountable organisations, capable of providing effective and sustainable services to their members, with the ability to influence policy and corporate processes on agriculture and food security issues at local, national, ASEAN regional and global levels.

To achieve this goal, AFOSP will work across two programmatic areas – the Medium-Term Cooperation Programme with Farmers' Organisation Programme with Farmers' Organisations in Asia and the Pacific (MCTP2) and Framers Fighting Poverty. MCTP2 focuses on engaging farmers' organisations within the wider ASEAN environment, with its key outcomes aimed to:

- Strengthen the roles and functions of Framers' Organisations, both in servicing members and engaging in policy development and dialogue across regional, sub-regional and national levels;
- Promote and advocate for the interests of smallholder farmers, particularly through addressing concerns within the policy process; and
- Provide effective pro-poor services within ASEAN's Framers' Organisations

## ABOUT ICC

The International Coconut Community (ICC) is an intergovernmental organization of coconut producing countries established in 1969 under the aegis of the United Nations Economic and Social Commission for Asia and the Pacific (UN-ESCAP).

ICC membership of countries contributing over 90 percent of world coconut production and exports of coconut products. The ICC's members include: Federated States of Micronesia, Fiji, India, Indonesia, Jamaica, Kenya, Kiribati, Malaysia, Marshall Islands, Papua New Guinea, Philippines, Samoa, Solomon Islands, Sri Lanka, Thailand, Tonga, Vanuatu, Vietnam and Timor Leste.

Membership to the Community is open to all coconut producing countries, with the unanimous consent of the existing members and by acceding to the agreement establishing the Coconut Community.

ICC Objectives are to promote, coordinate and harmonize all activities of the coconut industry which sustains the lives of millions of small farmers as well as those engaged in production, processing and marketing of coconut products.

The Secretariat has been located in Jakarta since 1969 under an agreement with the Government of Indonesia. The focal point or National Liaison Officer in Indonesia is the Director General of International Trade Negotiation, Ministry of Trade. The Secretariat is lead by the Executive Director.

### **International Coconut Community**

8<sup>th</sup> Floor BAPPEBTI Building

Jl. Kramat Raya No. 172

Kenari, Senen, Jakarta, Indonesia 10430

Phone +62 21 3100556-557

Fax +62 21 3101007

Email: [icc@coconutcommunity.org](mailto:icc@coconutcommunity.org), [apcc@indo.net.id](mailto:apcc@indo.net.id)

This book is cited from

Pirmansah, A. Coconut Statistical Yearbook 2016. Copyright 2017, APCC.

## How To Be a Member of ICC ?

STEP  
01



The Minister as a country representative send an application letter aiming to become a member of ICC propose to the ICC Secretariat

STEP  
02



The letter will be deliberated by all member countries in the next ICC Session/Ministerial Meeting

STEP  
03



All member countries will take a decision to accept or decline the application letter

STEP  
04



A country successfully became a member, after all the member countries approved the application letter

STEP  
05

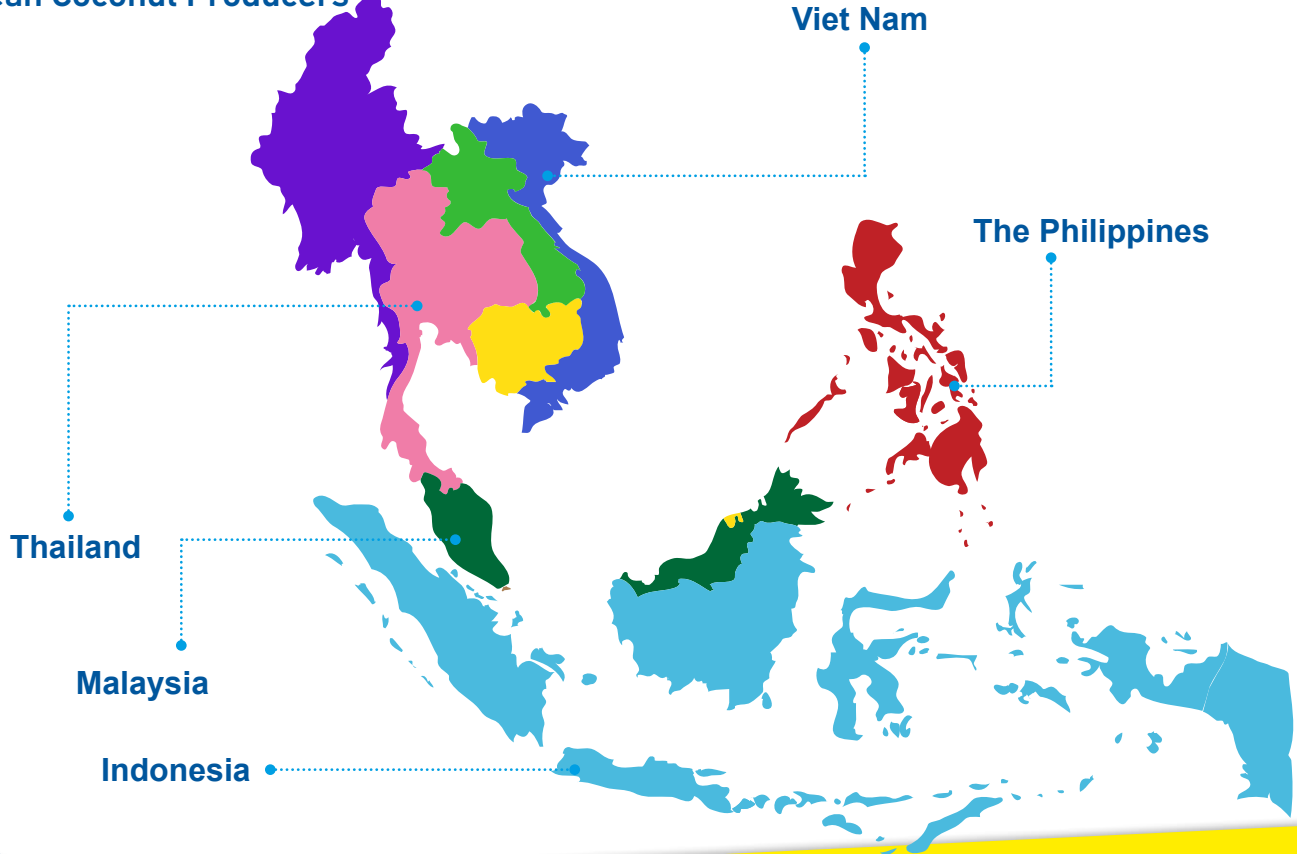


ICC Secretariat will do necessary formalities to register the new member country to UN



# ASEAN COCONUT MAP

## Asean Coconut Producers







# WORLD COCONUT PRODUCTION

## WORLD : Production of Coconuts in Whole Nuts, 2011-2016

Country	2011	2012	2013	2014	2015	2016
Indonesia	16,189	16,060	15,563	15,330	14,804	13,934
Malaysia	563	624	501	528	538	505
The Philippines	15,245	15,864	15,354	14,696	14,735	13,825
Thailand	845	806	838	800	809	686
Viet Nam	940	1,226	1,235	1,246	1,434	1,471

(Million Nuts)

## WORLD: Production of Coconuts in Copra Equivalent 2011-2016

Country	2011	2012	2013	2014	2015	2016
Indonesia	3,174	3,190	3,052	3,006	2,961	2,956
Malaysia	113	125	120	127	129	121
The Philippines	2,077	2,633	2,715	2,216	2,258	2,081
Thailand	218	219	202	219	202	205
Viet Nam	235	254	371	374	430	430

(1000 MT)

## WORLD: Area of Coconut, 2011-2016

(in 1000 Ha)

Country	2011	2012	2013	2014	2015	2016
Indonesia	3,768	3,782	3,654	3,610	3,571	3,441
Malaysia	106	101	88	88	82	85
The Philippines	3,562	3,574	3,551	3,502	3,517	3,565
Thailand	216	214	209	208	202	184
Viet Nam	155	157	158	158	162	430



# COUNTRY DATA

## INDONESIA

### COCONUT INDUSTRY

1. Area Under Coconut (Million Ha) : 3.44
2. Total Coconut Production
  - 2.1 in Million Nuts Equivalent : 13,934
  - 2.2 In Copra Equivalent (Million MT) : 2.79
3. Estimated Domestic Consumption
  - 3.1 in Nuts Equivalent (000 MT) : 7,986
  - 3.2 In Copra Equivalent (000 MT) : 1,597
4. Number of Coconut Farmers (000 Household) (2013) : 5,091
5. Export Volume (MT)
  - 5.1 Fresh Coconut Mature Nuts : 531,438
  - 5.2 Copra : 12,512
  - 5.3 Coconut Oil : 602,318
  - 5.4 Copra Meal : 221,880
  - 5.5 Desiccated Coconut : 78,960
  - 5.6 Coconut Milk/Cream/Powder : 22,960
  - 5.7 Shell Charcoal : 273,111
  - 5.8 Activated Carbon : 22,634
  - 5.9 Fibre & Fibre Products : 28,525
6. Coconut Export Value (US\$ Million) : 1,180
7. Total Export Revenue (US\$ Million) : 145,186
8. Percentage Contribution to National Export Earnings (%) : 0.77

### INDONESIA : Estimated Production of Coconut Products (MT)

Item	2011	2012	2013	2014	2015	2016
Copra	1,358,000	1,491,750	1,481,174	1,461,919	1,315,727	1,280,000
Coconut Oil	840,200	926,500	919,931	907,972	828,908	806,553
Copra Meal	505,000	541,685	537,845	527,853	480,767	396,146
Desiccated Coconut1	51,065	61,511	75,930	86,797	85,902	78,959

1 : Export Figure only

### INDONESIA : Area and Production of Coconut 2011-2016

Source : Directorate General of Estate Corps, Ministry of Agriculture

\*) Preliminary figure

Item	2011	2012	2013	2014	2015	2016
Area (Ha)	3,767,704	3,781,649	3,645,478	3,609,812	3,571,812	3,441,135
Production of Coconut						
Million Nuts	16,189	16,060	15,563	15,330	14,804	13,934
Copra Equivalent (MT)	3,174,378	3,189,895	3,051,585	3,005,916	2,960,851	2,786,849

### INDONESIA : Estimated Domestic Consumption of Coconut (MT)

Item	2011	2012	2013	2014	2015	2016
Population ('000)	241,182	242,352	248,818	252,200	255,462	258,705
Copra Equivalent (MT)	2,868,578	2,738,219	2,667,145	2,790,755	2,483,772	1,597,286

Source : BPS-Statistics Indonesia and USDA

**INDONESIA : Area and Production of Coconut By Province, 2016**

Province	Area		Production	
	Ha	%Share	MT	%Share
<b>Sumatera</b>	<b>1,076,748</b>	<b>31</b>	<b>874,091</b>	<b>31</b>
Aceh	106,607	3	63,486	2
North Sumatera	83,289	2	86,261	3
West Sumatera	90,418	3	83,808	3
Riau	465,4994	14	360,087	13
Riau Islands	35,077	1	11,702	0
Jambi	119,094	3	107,858	4
South Sumatra	67,371	2	62,302	2
Bangka Belitung	10,196	0	4,255	0
Lampung	89,384	3	85,207	3
Bengkulu	9,818	0	9,126	0
<b>Java</b>	<b>802,202</b>	<b>23</b>	<b>619,411</b>	<b>22</b>
DKI Jakarta				
West Java	168,978	5	102,432	4
Banten	80,529	2	45,326	2
Central Java	227,444	7	169,200	6
East Java	282,417	8	252,486	9
D.I Jogjakarta	42,834	1	49,967	2
<b>Bali</b>	<b>71,899</b>	<b>2</b>	<b>79,754</b>	<b>3</b>
<b>Kalimantan</b>	<b>194,329</b>	<b>6</b>	<b>136,715</b>	<b>5</b>
West Kalimantan	99,467	3	76,148	3
South Kalimantan	40,211	1	26,633	1
Central Kalimantan	30,403	1	23,333	1
East Kalimantan	22,808	1	10,253	0
North Kalimantan	1,260	0	348	0
<b>Sulawesi</b>	<b>723,734</b>	<b>22</b>	<b>601,757</b>	<b>22</b>
North Sulawesi	262,138	8	29,846	9
Gorontalo	67,485	2	54,568	2
Central Sulawesi	209,213	6	164,660	6
South Sulawesi	89,889	3	49,245	2
South East Sulawesi	57,509	2	43,512	2

Province	Area		Production	
	Ha	%Share	MT	%Share
West Sulawesi	37,500	1	31,927	1
<b>Nusa Tenggara</b>	<b>198,442</b>	<b>6</b>	<b>117,011</b>	<b>4</b>
West Nusa Tenggara	57,951	2	48,581	2
East Nusa Tenggara	140,491	4	68,430	2
<b>Maluku+Papua</b>	<b>373,724</b>	<b>10</b>	<b>358,109</b>	<b>13</b>
Maluku	112,664	3	97,445	3
Maluku Utara	216,253	6	230,175	8
Papua	25,061	1	14,392	1
Papua Barat	19,804	1	16,097	1
<b>Total</b>	<b>3,441,135</b>	<b>100</b>	<b>2,786,849</b>	<b>100</b>

*Note : Capacity in MT of Coconut Oil*

*Source : Directorate General of Estate Corps, Ministry of Agriculture*

## VIET NAM

### COCONUT INDUSTRY

1. Area Under Coconut (Million Ha) : 153
2. Total Coconut Production
  - 2.1 in Million Nuts Equivalent : 1,434
  - 2.2 In Copra Equivalent (Million MT) : 430
3. Estimated Domestic Consumption
  - 3.1 in Nuts Equivalent (000 MT) : n.a.
  - 3.2 In Copra Equivalent (000 MT) : n.a.
4. Export Volume (MT)
  - 4.1 Coconut : 62,323
  - 4.2 Copra : 2,012
  - 4.3 Coconut Oil : 17,539
  - 4.4 Copra Meal : 5,668
  - 4.5 Desiccated Coconut : 16,079
  - 4.6 Coir Fibre : 43,415
  - 4.7 Coir Mattings, Coir Mats : -
  - 4.8 Rugs & Carpets : 369
  - 4.9 Coir Rope : -
  - 4.10 Coconut Shell Charcoal : 78,625
  - 4.11 Activated Carbon : 11,426
5. Coconut Export Value (US\$ Million) : 180
6. Total Export Revenue (US\$ Million) : 192,188
7. Percentage Contribution to National Export Earnings (%) : 0.09

### VIET NAM : Area and Production of Coconut 2011-2016

item	2011	2012	2013	2014	2015	2016
Area (1000 Ha)	154,67	157,00	157,58	157,85	162,30	165,00
Production Of Coconut						
Million Nuts	940.38	1,226.33	1,235.45	1,245.58	1,434.00	1,471.30
Copra Equivalent	235,000	253,785	370,675	373,675	430,243	441,434

Source: Vocarimex; Estimated (10% of nuts are young tender, 1 mature nut equal to 0.3 kg copra; National Statistic Office, Viet Nam.

### VIET NAM : Production of Coconut by Province 2011-2016

Province	Area (Ha)	%	Products (Million Nuts)
Tien Giang	15,230	9.23	108.76
Ben Tre	69,515	42.13	588.94
Vinh Long	8,085	4.90	114.91
Tra Vinh	19,635	11.90	228.80
Others	52,535	31.84	429.89
<b>Total</b>	<b>165,000</b>	<b>100</b>	<b>1471.30</b>

Source: Vocarimex, National Statistic Office, Viet Nam.

### VIET NAM : Estimate Production of Coconut Products 2011-2016 (in MT)

Products	2011	2012	2013	2014	2015	2016
Copra	227	253	0	12,787	7,500	n.a
Coconut Oil	1,351	1,841	1,840	991	8,860	14,500
Copra Meal	75	266	0	0	n.a	991
Desiccated Coconut	18,711	23,452	21,292	40,302	25,126	n.a
Charcoal	n.a	6,977	6,830	28,856	43,423	n.a
Coconut Fibre	n.a	95,289	47,013	446	58,529	16,540
Activated Carbon	n.a	5,597	5,642	14,513	9,933	110,240
Milk Powder	n.a	895	3,923	n.a	n.a	n.a
Candy	n.a	n.a	4,952	n.a	n.a	n.a

Source: Vocarimex, UN Comtrade

\*) Estimated figure as export minus import

n.a : not available

## THAILAND

### COCONUT INDUSTRY

1. Area Under Coconut (Million Ha) : 184
2. Total Coconut Production
  - 2.1 in Million Nuts Equivalent : 686
  - 2.2 In Copra Equivalent (Million MT) : 205
3. Estimated Domestic Consumption (35% of Total Coconut Production)
  - 3.1 in Nuts Equivalent : 240
  - 3.2 In Copra Equivalent ('000 MT) : 71
4. Export Volume (MT)
  - 4.1 Coconut : 96,161
  - 4.2 Copra : 23,213
  - 4.3 Coconut Oil : 21
  - 4.4 Copra Meal : 2,242
  - 4.5 Desiccated Coconut : 1,338
  - 4.6 Coconut Milk : 201,592
  - 4.7 Activated Carbon : 8,827
  - 4.8 Coir Products : 2,253
  - 4.9 Coconut Shell : 6,757
5. Coconut Export Value (US\$ Million) : 14,804.77
6. Total Export Revenue (US\$ Million) : 7,550,704.1
7. Percentage Contribution to National Export Earnings (%) : 0.196

### THAILAND : Area and Production of Coconut 2011- 2016

item	2011	2012	2013	2014	2015	2016
Area (1000 Ha)	216	214	209	208	202	184
<b>Production Of Coconut</b>						
Million Nuts	845	806	838	800	809	686
<b>Copra Equivalent (1000 MT)</b>	<b>218</b>	<b>219</b>	<b>202</b>	<b>219</b>	<b>202</b>	<b>205</b>

Source: Office of Agriculture Economics

### THAILAND : Contribution from the Coconut Sector to Export Earnings 2011-2016

Item	2011	2012	2013	2014	2015	2016
Gross Domestic Product (US\$ Billion)	370.61	397.29	419.89	404.32	395.28	406.84
<b>Total Exports (Million Baht)</b>	<b>7,151,333</b>	<b>7,091,320</b>	<b>6,916,438</b>	<b>7,313,066</b>	<b>7,227,927</b>	<b>7,550,704</b>
Coconut Exports (Million Baht)	521,332	7,366.53	8,288.81	11,968	12,750.98	14,804.77
<b>% r</b>	<b>0.072</b>	<b>0.104</b>	<b>0.120</b>	<b>0.164</b>	<b>0.176</b>	<b>0.196</b>

Source: Department of Business Economics, [www.trendingeconomics.com](http://www.trendingeconomics.com)

### THAILAND : Estimate Export of Coconut Products 2011-2016 in MT

Year	Copra	Coconut Oil	Copra Meal	Coir Fibre <sup>1/</sup>	Coconut Milk	Desiccated Coconut	Coconut Shell
2011	67	66	n.a.	16,827	n.a.	3,941	n.a.
2012	11	49	4	5,181	117845	3,063	4,218
2013	47	5	2	13,189	143,243r	1,839	1,762
2014	339	8	1	3,847	179,297r	3,441	2,752
2015	7,049	15	n.a.	3,263	182,354	2,311	4,581
2016	23,322	21	3	2,498	201,592	1,338	6,757

1/: Export figure of floor coverings of coconut fibres (coir) n.a : not available, r : revised  
Source : Department of costumes

## THE PHILIPPINES

### COCONUT INDUSTRY

1. Area Under Coconut (Million Ha) : 3.56
2. Total Coconut Production
  - 2.1 in Million Nuts Equivalent : 13,825
  - 2.2 In Copra Equivalent (Million MT) : 2,081
3. Estimated Domestic Consumption
  - 3.1 in Million Nuts Equivalent : 3,784
  - 3.2 In Copra Equivalent (Million MT) : 722
4. Export Volume (MT)
  - 4.1 Fresh Coconut : 3,934
  - 4.2 Copra : 59
  - 4.3 Coconut Oil : 692,590
  - 4.4 Copra Meal : 274,608
  - 4.5 Desiccated Coconut : 92,101
  - 4.6 Coco Coir (Bales Coir, Twine, Pads) : 6,240
  - 4.7 Coco Acid Oil : 6,935
  - 4.8 Coco Fiber Waste (Coco Peat/Dust) : 4,343
  - 4.9 Shell Charcoal : 25,362
  - 4.10 Activated Carbon : 61,788
  - 4.11 Coconut Milk (Liquid) : 5,419
  - 4.12 Coconut Milk (Powder) : 2,330
  - 4.13 Makapuno : 96
  - 4.14 Coconut Water (Liter) : 63,864,554
  - 4.15 Others (Glycerin, Alkanolamide, Dried Coconut Meat, Frozen Coco Meat, Coco Chips, Coco Flour) : 19,408,81

5. Coconut Export Value (US\$ Million) : 1,706
6. Total Export Revenue (US\$ Million) : 47,465
7. Percentage Contribution to National Export Earnings (%) : 2.5

### THE PHILIPPINES : Area and Production of Coconut 2011-2016

item	2011	2012	2013	2014	2015	2016
Area (1000 Ha)	3,562	3,574	3,551	3,502	3,517	3,565
<b>Production Of Coconut</b>						
Million Nuts	15,245	15,684r	15,354	14,696	14,735	13,825
Copra Equivalent	2,077	2,633	2,715	2,216r	2,258	2,081

Sources : Philippine Statistic Authority  
Industry reports to UCAP Research  
R: Revised

### THE PHILIPPINES : Coconut Tree Population (1000 Trees)

item	2011	2012	2013	2014	2015	2016
Population						
Bearing	339,795	344,437	338,000	330,518	329,908	338,670
Non-Bearing	n.a	13,023	16,729	19,682	21,865	17,836
Total	339,795	357,460r	354,729r	350,200r	351,773r	356,506

2011-2016  
Source : Philippine Coconut Authority  
Note : \* - Based on (area\*100 bearing trees)  
R: revised

**THE PHILIPPINES : Production of Coconut Products (in 1000 MT)**

item	2011	2012	2013	2014	2015	2016
Nuts (Millions)	15,245	15,862	15,353	14,696	14,735	13,85
Copra	1,869	2,633	2,578	1,887	1,934	1,876
Coconut Oil	2,189	2,299	1,659	1,262	1,904	1,678
Copra Meal	667	803	825	603r	710	549
Desiccated Coconut	112	114	131	165	135	116

2011- 2016

Source : UCAP

R: revised

**THE PHILIPPINES : Domestic Consumption of Edible Coconut Oil  
2011- 2016**

item	2011	2012	2013	2014	2015	2016
Population 1/ (In Millions)	96,5	97,0	98,2	100,6	101,0	103,3
Consumption 2/ (In Million Kgs)	378,9	398,0	402,9	262,0	304,0	380,0
Consumption 3/ Per Capita (in Kgs)	3,93	4,10	3,50	2,00	2,00	3,92

Source :1/ Philippine Coconut Authority

2/ Oil World Annual

3/ Consumption over Population





## MALAYSIA

### COCONUT INDUSTRY

1. Area Under Coconut (Million Ha) : 84,609
  2. Total Coconut Production
    - 2.1 in Million Nuts Equivalent : 505
    - 2.2 In Copra Equivalent (Million MT) : 121,200
  3. Estimated Domestic Consumption
    - 3.1 in Million Nuts Equivalent : 537.3
    - 3.2 In Copra Equivalent (Million MT) : 102,608
  4. Export Volume (MT)
    - 4.1 Fresh Coconut : 62,887
    - 4.2 Copra : 70
    - 4.3 Coconut Oil : 115,618
    - 4.4 Copra Meal : 3,461
    - 4.5 Desiccated Coconut : 12,197
    - 4.6 Coconut Milk Powder : 5,144
    - 4.7 Activated Carbon : 13,051
    - 4.8 Fibre and Fibre Products (Coir Fibre) : 2,802
    - 4.9 Other Non-Traditional Products Exports like VCO, Coconut water,etc : n.a
  5. Coconut Export Value (US\$ Million) : 979
  6. Total Export Revenue (US\$ Million) : 789.964
  7. Percentage Contribution to National Export Earnings (%) : 0.12
- n.a : not available

### MALAYSIA: Area and Production of Coconut 2011-2016

item	2011	2012	2013	2014	2015	2016
Planted Area (Ha)	106,312	100,996	87,974	88,092	82,001	84,609
Production Of Coconut						
Nuts (Million)	563	624	501	528	538	505
Copra Equivalent	112,511	124,830	120,240	126,720	129,120	121,200

Source: *Agrofood Statistic, 2013, Ministry of Agriculture and Agro-Based Industry in Malaysia*  
Notes :

**Assumption :**

**1 nut = 1 kg**

**1 MT= 1000 kg**

**1 MT Copra = 5000 coconuts (nuts)**

### MALAYSIA : Estimate Production of Coconut Products 2011-2016 (MT)

item	2011	2012	2013	2014	2015	2016
Copra	10,600	6,300	3,600	-	-	-
Coconut Oil (a) (b) (Crude and refined)	34,400	65,200	65,300	43,100	48,007(c)	43,705 (c)
Copra Meal (a) (Copra Cake)	3,800	3,300	3,300	2,900	7,431 (c)	3,503 (c)

Source: *Year book of Statistic Malaysia, 2014, DeDepartment of Statistic, Malaysia*

Notes :

(a) Data refer to mills with 10 or more employees

(b) Data refer to production by mills and factories not located on estates

(c) APCC estimation

### MALAYSIA : Contribution from the Coconut Sector to Export Earnings 2011-2016

item	2011	2012	2013	2014	2015	2016
Copra	697,862	702,641	719,992	765,417	779,947	786,964
Copra Oil (a) (b) (Crude and refined)	1,003	734	599	988	941	979
Copra Meal (a) (Copra Cake)	0.14	0.10	0.08	0.13	0.12	0.12

Source : *Ministry of Agriculture and Agro-Based Industry in Malaysia, Department of Statistic, Malaysia*

A still life composition featuring two glass bottles of coconut milk, a whole coconut, and a coconut shell filled with coconut strips, all on a wooden surface. The background is a dark, textured wall with circular patterns. A green banner is overlaid on the right side of the image.

## ASEAN STANDARD FOR YOUNG COCONUT

# 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	1,401,1900
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	300-600

### 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 antioxidants 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

Illustration of Whole, Trimmed and Polished Young Coconut

Whole



Trimmed



Polished



## 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.



**ASEAN STANDARD FOR  
MATURE COCONUT**



# ASEAN STANDARD FOR MATURE COCONUT

(ASEAN Stan 56:2018)

## 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of mature coconut harvested from *Cocos nucifera* L. of Arecaceae family to be supplied fresh to the consumer. The mature coconut for industrial processing is excluded. This standard does not include young coconut fruits.

## 2. PROVISIONS CONCERNING QUALITY

### 2.1 MINIMUM REQUIREMENTS

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

- whole <sup>1</sup> ;
- untrimmed (with husk) or trimmed (semi-dehusked mature coconut, dehusked mature coconut except for the perianth area, fully dehusked);
- brown or green colour <sup>2</sup> depending on the characteristic of the variety;

<sup>1</sup> Unsplit coconut

<sup>2</sup> When the fruit starts to mature, the colour of the husk will become golden brown to dark brown or green depending on the characteristic of the variety

- free of germination;
- free of cracks on the shell;
- practically free of pests and damage caused by them affecting the general appearance and the meat quality;
- 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 of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign odour and/or taste.

**2.1.1** Mature coconut should be harvested and have reached an appropriate degree of development for harvesting depending on variety, season and area in which they are grown.

The development and condition of the mature coconut should 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

Mature coconut is classified into three classes defined below:

#### 2.2.1 “Extra” Class

Mature coconuts in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. It must be free of defects with the exception of very slight

superficial 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

Mature 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;
- slight defect in 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 meat and water of the fruit.

### 2.2.3 Class II

This class includes mature 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 mature coconuts retain their essential characteristics as regards to the quality, the keeping quality and presentation in the package:

- 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 meat and water of the fruit.

## 3. PROVISIONS CONCERNING SIZING

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

**Table 1: Classification of untrimmed mature coconut based on weight**

Size code	Weight (kg)
1	> 2.0
2	>1.5- 2.0
3	>1.0 – 1.5
4	0.5 - 1.0

**Table 2: Classification of trimmed mature coconut based on weight**

Size code	Weight (kg)
1	>1.2
2	>0.8 – 1.2
3	0.3 - 0.8

## 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality shall be allowed in each package (or in each lot for produce presented in bulk) 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 mature coconut 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 mature coconut satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within tolerances of that class.

#### 4.1.3 Class II

Ten percent by number or weight of mature coconut 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 mature coconut not satisfying the requirements as regards sizing, but falling within the size immediately above or below those indicated in Section 3.

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 UNIFORMITY

The contents of each package (or lot for produce presented in bulk) must be uniformed and contained only mature coconut of the same origin, variety, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

### 5.2 PACKAGING

Mature coconut 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 labelling has been done with non-toxic ink or glue.

#### 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 mature coconut. Packages (or lot for produce presented in bulk) must be free from foreign matter and odour.

## 6. MARKING OR LABELLING

### 6.1 CONSUMER PACKAGES

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

#### 6.1.1 Name of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

### 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 Name 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

- Produce name;
- Variety name (optional)
- Class;
- Size;
- Number of units; and/or net weight

#### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANT

**7.1** Mature coconut shall comply with maximum residue limits for pesticides established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs of Pesticides and/or by authority for this commodity.

**7.2** Mature coconut shall comply with the maximum levels of the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995).

## 8. HYGIENE

**8.1** It is recommended that the product 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* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**8.2** The product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

## 9. 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

## References:

ASEAN Harmonized MRLs of Pesticides.

Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991),

Draft Malaysian Standard. Fresh Mature Coconut.

Good Agricultural Practices in Coconut Production, GAP-Coconut, Severino S. Magat, , Philippine Coconut Authority, 2000

Information for Brunei Darussalam on Mature Coconut, 2017

National Bureau of Agricultural Commodity and Food Standards, Coconut TAS 18-2011

Principles for the Establishment and Application of Microbiological Criteria for Foods (CXG 21-1997).

Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables. (CXC 44-1995, Amd. 1-2004).

Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969, Rev 4-2003)

The Coconut Palm by Yan Fremond, Robert Ziller, M. De Nuce De Lamothe, from the Research Institute For Oils and Oil Plants (I.R.H.O), Paris,/France, 1966

## ANNEX 1

### VERNACULAR NAMES OF MATURE COCONUT IN THE ASEAN REGION

Country	Vernacular Name
Brunei Darussalam	Kelapa tua, Piasau tua
Cambodia	Daung Tum
Indonesia	Kelapa dalam Kelapa
Lao PDR	Makphao hao
Malaysia	Kelapa Nyiur
Myanmar	Ohn thee
Philippines	Niyog
Singapore	Mature coconut
Thailand	Ma Prow
Viet Nam	Dua









**ASEAN Foundation for  
ASEAN Farmers' Organisations Support Programme (AFOSP)**  
Jalan Sam Ratulangi No.2, Menteng  
Jakarta 10350, Indonesia  
Telp +62 21 3192 4833 ext. 113  
[www.aseanfoundation.org](http://www.aseanfoundation.org)

Circulated by ASEAN Foundation, 2019

*This publication was printed and designed with the financial support of the European Union. Its contents are the sole responsibility of ASEAN Foundation - AFOSP and do not necessarily reflect the views of the European Union.*