Caribbean Community

EDICT OF GOVERNMENT

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CRCP 2 (2010) (English): Packaged Natural Coconut Water

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CARICOM REGIONAL CODE OF PRACTICE

Packaged natural coconut water

CRCP 2: 2010

Caribbean Community

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AMENDMENTS ISSUED SINCE PUBLICATION

AMENDMENT NO.	DATE OF ISSUE	TYPE OF AMENDMENT	NO. OF TEXT AFFECTED	TEXT OF AMENDMENT

ATTACHMENT PAGE FOR CRCP AMENDMENT SHEETS

Committee representation

This CARICOM Regional Code of Practice was developed under the supervision of the Regional Technical Committee for Foods (RTC 3) by Sub-Committee C – Coconut Water (hosted by the CARICOM Member State, Jamaica) which at the time comprised the following members:

Members	**Representing**
Mr. Donald Hinds **(Chairperson)**	Food Storage & Prevention Infestation Division, Ministry of Industry, Investment & Commerce
Dr. Donna Minott-Kates (Vice Chairperson)	University of the West Indies, Mona Campus
Ms. Bernadette Ambrose	Caribbean AgriBusiness Association
Mr. Vaughn Barnaby	Rural Agricultural Development Authority
Mr. Sean Black	Caribbean AgriBusiness Association
Mr. Pash Fuller	Consumer Affairs Commission
Mr. Anthony HoSang	Bonfire Farms
Ms. Jacqueline Morgan	Heart Rinse
Mr. Lorrel Palmer	Nu-Taste
Mr. Leo Stone	Magnacorp Investments Limited
Mrs. Marchelle Turner-Pitt	Ministry of Health & Environment
Mrs. Vonetta Nurse Thompson **(Technical Secretary)**	Bureau of Standards Jamaica

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Foreword

This CARICOM Regional Code of Practice has been prepared through the CARICOM Regional Organisation for Standards and Quality (CROSQ) in order to outline the hygienic practices required for the production of packaged natural coconut water offered for sale in CARICOM Member States.

This Code of Practice was developed so as to streamline the industry and clearly define the requirements for the hygienic preparation of packaged natural coconut water.

It was approved by the Thirtieth Meeting of the Council for Trade and Economic Development on 3 – 4 March 2010.

In the development of this Code, assistance was derived from the following:

a) Jamaican Standard, JS 300:2005, Specification for packaged natural coconut water;

b) CODEX Alimentarius Commission, CAC/RCP 48-2001, Code of Hygienic practice for bottled/packaged drinking waters (other than natural mineral waters);

c) CODEX Alimentarius Commission, Basic Texts on Food Hygiene, Third Edition;

d) Food Storage and Prevention of Infestation Division (Jamaica) – Active ingredients of pesticides approved by for use in food & food-related areas.

1 Scope

This Code of Practice sets out the recommendations for the hygienic preparation of packaged natural coconut water including harvesting, processing, packaging, storing, transporting and distributing.

2 Normative references

The following referenced documents are indispensable for the application of this document. The latest edition of the referenced document (including any amendments) applies.

CARICOM Regional Code of Practice, CRCP 5, General principles for food hygiene

CARICOM Regional Standard, CRS 3, Specification for packaged natural coconut water

3 Terms and definitions

For the purposes of this Code of Practice the following terms and definitions shall apply.

3.1
additive
any substance, natural or artificial, added to the product to enhance its quality or preservation

3.2
cleaning
removal of soil, food residue, dust, grease or other objectionable matter

3.3
coconut water
undiluted, natural, untreated clear liquid endosperm of the coconut

3.4
contaminant
any physical, chemical and biological matter which is not naturally found in the product

3.5
contamination
occurrence of any objectionable matter in the product

3.6
disinfection
reduction of the number of microorganisms, by means of hygienically, satisfactory chemical agents and or physical methods, to a level that will not lead to contamination of packaged water

3.7
normal colour
clear to translucent

3.8
potable water
water fit for human consumption, free from micro-organisms of public health significance and harmful and toxic substances

3.9
solid endosperm
white tissue of coconut

4 Harvesting

Processors should ensure that coconuts used for the commercial packaging of natural coconut water are harvested between seven to nine months after pollination. Free fall of coconuts should not be allowed; coconuts should be lowered to the ground.

5 Transportation

5.1 General requirements

Coconuts should be adequately protected during transportation. Vehicles should be designed and constructed so that they:

a) neither contaminate nor damage nuts;

b) can be effectively cleaned and, where necessary, disinfected;

c) permit effective separation of different foods or foods from non-food items, where necessary during transport;

d) provide effective protection from contamination, including dust and fumes; and

e) conform to applicable public health regulations in the country where the packaged natural coconut water is being manufactured.

5.2 Use and maintenance

5.2.1 Vehicles and containers used for transporting food should be kept should be kept clean and dry and in an appropriate condition.

5.2.2 Where the same vehicle or container is used for transporting different foods, or non-foods, effective cleaning and, where necessary, disinfection should take place between loads.

5.2.3 Vehicles and containers should be designated and marked for food use only and be used solely for that purpose.

5.3 Transportation of finished products

5.3.1 Packaged coconut water should be stored at a maximum temperature of 4 $^{\circ}$C and transported under such conditions as should preclude the contamination with and or proliferation of micro-organisms.

5.3.2 Vehicles used to transport finished products should be designed and constructed so that they:

a) can effectively maintain the temperature and other conditions necessary to protect food from harmful or undesirable microbial growth and deterioration likely to render it unsuitable for consumption; and

b) allow for any necessary temperature checks.

6 Storage and selection of raw material

6.1 Coconuts should be examined to ensure that they are free from damage.

EXAMPLE Damage caused by mechanical means, rodents, sun and infestation by insects

6.2 Coconuts should be washed in potable water and then sanitized using any suitable sanitizing agent according to good manufacturing practices (see Annex A).

6.3 Coconuts should be stored indoors at a minimum of 12 cm on flats or pallets, at least 15 cm away from the walls and at a maximum temperature of 33 °C. Coconuts should be stored in a manner consistent with good manufacturing practices to prevent cross-contamination. Storage rooms should be kept clean, dry, and well-ventilated.

6.4 Coconuts should be stored no longer than 36 h after harvesting.

7 Building and facilities

7.1 Location

Establishments should not be located where there is a threat to food safety or suitability. In particular, establishments should normally be located away from:

a) polluted areas;

b) industrial activities which pose a serious threat to food safety;

c) areas prone to flooding unless sufficient safeguards are provided;

d) areas prone to infestation by pests; and

e) areas where waste, either solid or liquid, cannot be removed effectively.

7.2 Internal structures and fittings

Food establishment should be:

a) of sound construction;

b) easy to maintain;

c) clean;

d) easily sanitized;

e) easily disinfested using the recommended agents in Annex A; and

f) built in accordance with the requirements of the national competent authority and CRCP 5.

7.2.1 Floors

Floors should be:

a) made of waterproof, non-absorbent, washable and non-slip materials;

b) free of crevices;

c) kept clean at all times; and

d) sufficiently sloped to allow for proper drainage.

7.2.2 Drains

Drains should be:

a) designed with the inclusion of trapped outlets;

b) designed for easy cleaning; and

c) kept clean at all times.

7.2.3 Windows

Windows should be:

a) easy to clean;

b) constructed to minimize the build up of dirt; and

c) fitted with cleanable insect-proof screens.

7.2.4 Doors

Doors should:

a) have smooth, non-absorbent surfaces;

b) be easy to clean and disinfect; and

c) be constructed to prevent entry of rodents and insects.

8 Equipment and utensils

8.1 Construction and cleaning

8.1.1 Equipment and containers used for harvesting and production should be constructed to ensure that they can be adequately cleaned, disinfected and maintained to avoid contamination of foods.

8.1.2 All equipment and utensils used in the processing should be cleaned and disinfected before and after use in accordance with good manufacturing practices.

8.2 Location

Equipment should be located to:

a) permit adequate maintenance and cleaning;

b) function in accordance with its intended use; and

c) facilitate monitoring.

9 Processing of coconut water

9.1 General

All steps in the processing of coconut water should be performed without unnecessary delay and under conditions to prevent the possibility of contamination and deterioration.

9.2 Cutting

Prior to cutting, coconuts should be inspected to ensure that they are free from damage. Coconuts should be cut in a manner so as to allow convenient collection of the water.

9.3 Filtering

Freshly collected coconut water should be filtered into sanitized containers using a sanitized filtering mechanism. Coconut water should be filtered with the appropriate material or equipment to remove solids and particulates in accordance with good manufacturing practices.

EXAMPLE Examples of materials for filtering include plastic or metal strainer, voile, muslin or cheese-cloth.

10 Packaging and labelling

10.1 Packaging

10.1.1 Coconut water should be packaged into sanitized, covered containers. Packaging should be consistent with good manufacturing practices as specified in CRS 6.

10.1.2 All packaging processes should be done indoors.

10.2 Labelling

Labelling should be in accordance with the requirements specified in CRS 3.

11 Storage and transportation

11.1 Storage

Filtered coconut water should be cooled and stored at a maximum temperature of 4 $^{\circ}$C.

11.2 Transportation

Packaged coconut water should be transported at a maximum temperature of 4 $^{\circ}$C under such conditions as to preclude the contamination or deterioration of the product.

12 Waste disposal

12.1 Containers for waste that are kept in the processing area should be:

a) leak-proof;

b) constructed of metal or other suitable impervious material;

c) easily cleaned; and

d) able to close.

12.2 Waste should be removed from the processing area within 8 h of processing and should be disposed of in accordance with national legislation.

12.3 Equipment and utensils used for waste should be clearly identified.

13 Personal hygiene

Personal hygiene should be in accordance with the CRCP 5 and other relevant national public health regulations.

14 Quality control

14.1 Permanent, legible and dated records of pertinent production and storage details should be kept for each lot. Records should be retained for a period in accordance with national requirements.

14.2 The product should be tested by accredited laboratories.

14.3 Representative samples of the product should be taken and kept for at least 7 days under the storage conditions as outlined in 11.

14.4 All refrigerated holding areas should be equipped with a thermometer or temperature recording device. This device should be calibrated by the national competent authority at least once per year.

Annex A
(normative)

Sanitizing and disinfesting agents

A.1 Sanitizing agents

Table A.1 — Recommended sanitizing agents

Product	Recommended strength mg/l
Bleach	50
Hydrogen peroxide	200

A.2 Disinfesting agents (pesticides)

Pesticides should only be used as stated on the label and only used if approved by the national competent authority. Baits should be applied in a manner which preclude them coming in contact with food or food contact surfaces.

Table A.2 — Recommended pesticides

Type of pesticide	Active ingredient
1. Fumigants	Methyl bromide Phosphine
2. Spraying compounds (Indoor use)	Bendiocarb Chlorpyrifos-methyl Cyfluthrin Deltamethrin *lambda*-Cyhalothrin Permethrin Pirimiphos-methyl
3. Spraying compounds (Outdoor use)	Cypermethrin Diazinon *lambda*-Cyhalothrin Permethrin Propoxur
4.Misting and fogging compounds	Pirimiphos-methyl Pyrethrin and pyrethroid combinations Synergised pyrethrins & pyrethroids

Type of pesticide		**Active ingredient**
5. Baits	a) Rodenticides	Brodifacoum Bromodialone Chlorophacinone Coumatetralyl Diphacinone Difenacoum Flocoumafen Pindone Warfarin
	b) Others	Abamectin Borax Boric acid Hydramethylnon Imidachloprid

End of document

CARICOM REGIONAL ORGANISATION FOR STANDARDS AND QUALITY

The CARICOM Regional Organisation for Standards and Quality (CROSQ) was created as an Inter-Governmental Organisation by the signing of an agreement among fourteen Member States of the Caribbean Community (CARICOM). CROSQ is the regional centre for promoting efficiency and competitive production in goods and services, through the process of standardization and the verification of quality. It is the successor to the Caribbean Common Market Standards Council (CCMSC), and supports the CARICOM mandate in the expansion of intra-regional and extra-regional trade in goods and services.

CROSQ is mandated to represent the interest of the region in international and hemispheric standards work, to promote the harmonization of metrology systems and standards, and to increase the pace of development of regional standards for the sustainable production of goods and services in the CARICOM Single Market and Economy (CSME), and the enhancement of social and economic development.

CROSQ VISION:

The premier CARICOM organisation for the development and promotion of an Internationally Recognised Regional Quality Infrastructure; and for international and regional harmonized CARICOM Metrology, Standards, Inspection, Testing and Quality Infrastructure

CROSQ MISSION:

The promotion and development of standards and standards related activities to facilitate international competitiveness and the sustainable production of goods and services within the CARICOM Single Market and Economy (CSME) for the enhancement of social and economic development

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