

COMMODITIES EXPORT MARKETING AUTHORITY

SOLOMON ISLANDS COPRA QUALITY SPECIFICATION.

GENERAL DESCRIPTION

Copra is the kernel or meat of the coconut fruit produced or harvested from the coconut palm, *Cocos nucifera*. Copra shall be dried by sun, hot air, by Ceylon-drying method or by some other drying method approved by the Authority. The copra shall be free from foreign odours, taints and foreign matters.

PHYSICAL AND CHEMICAL PROPERTIES

ANALYSIS	SPECIFICATION
PHYSICAL TEST	
Cleanliness	- Dust & dirt less than < 1%
Colour	- White (Sun-dried), grey & light brown
Mould	- Free of excess mould
Germinated Nuts	- Less presence of germinated nuts
MOISTURE CONTENT	- 6.0 % maximum
FATTY ACID CONTENT	- 3 % maximum
DEFECTS	
Foreign matters	- Absent
Insect infestation/damage	- Absent
Charred copra	- Absent
ODOUR TEST	
	- No smell of smoke
	- No foreign odour.

INSPECTION AND GRADING CRITERIA

CHARACTERISTICS	GRADE I	GRADE II	SUBSTANDARD
Cleanliness	Dust & dirt < 1%	Dust & dirt < 3%	> 3%
Colour	White, grey, light brown	Brown	Dark brown, Black
Mould	Free of mould	Less excess mould	Excessive mould
Germinated nuts	Less quantity	Reasonable quantity	Unreasonable quantity
Moisture	< 6%	< 6%	> 6%
FFA	< 3%	< 3%	> 6%
Odour	Good copra smell	Good copra smell	Foul or foreign smells

Any copra beyond the grade standards recommended would be rejected our Inspectors.