COCOCARIB

Product Specification Sheet for

Fresh Young Brazilian Green Coconuts - De Husked

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Product Description

A fresh young Brazilian Green Dwarf coconut is a specific variety of coconut that is prized for its sweet water and tender, nutritious meat. The supplied green fresh coconuts are the youngest version of the fruit and are typically picked after 8 -9 months of growing on the tree.

Appearance

- **Size and Weight:** Smaller and more compact compared to other coconut varieties. Typically, they may range from about 16 to 18 centimeters in diameter when harvested. The typical diameter of the average inner nut of a de-husked Brazilian green dwarf coconut is approximately 11.8 cm and the average weight of this inner nut is approximately 0.78
- kg.

  Color: The outer husk is a vibrant green, indicating its youth and
- freshness.

  Shape: Generally, it has a round to slightly oval shape, this shape is a common characteristic of young coconuts.

Shell and Husk

- **Husk:** The Brazilian Green Dwarf coconut has a relatively thin, fibrous husk compared to mature coconuts. This makes it easier to access the water and meat inside.
- **Shell:** Beneath the husk, the shell is typically, smoother and thinner than that of older coconuts. The color of the shell can range from a light brown to a greenish hue, depending on its exact age and growing conditions.

Interior Contents

- **Coconut Water:** The water inside a young Brazilian Green Dwarf coconut is known for its sweetness and refreshing taste. It is clear to slightly cloudy in appearance and is rich in electrolytes, making it a popular natural hydrating drink.
- **Meat:** The meat of the coconut is soft, jelly-like, and easily scoopable. It's much thinner than in mature coconuts and is often translucent or white. The texture is tender and creamy, with a delicate coconut flavor.

De-Husked Coconut

Freshly Harvested Brazilian Green Dwarf Coconut

Taste and Ripeness

The coconut water for 8 – 9-month fresh young Brazilian Green Dwarf coconuts typically exhibit the following characteristics in terms of taste and ripeness:

Taste:

- **Sweetness:** The coconut water at this stage of ripeness is known for its pronounced natural sweetness. This is because, as the coconut matures, the sugars in the water become more concentrated.
- **Freshness:** The water has a very fresh and clean taste, without any hints of fermentation or sourness that can occur in older coconuts.
- **Subtle Nuttiness:** There is often a mild, almost delicate, nutty undertone that complements the sweetness. This nuttiness is characteristic of fresh coconut water.
- **Lack of Bitterness:** The water is generally free from any bitterness, making it particularly refreshing.

Brix Rating:

The Brix rating, which measures the sugar content in a liquid, is a key indicator of the sweetness and quality of coconut water. For Brazilian Green Dwarf coconuts, the Brix rating can vary depending on factors such as the age of the coconut at harvest, growing conditions, and specific cultivar characteristics. Typically, the Brix rating of coconut water from a Brazilian Green Dwarf coconut can range:

- **Young Coconuts (around 8- 9 months old):** Our coconuts have a median Brix rating of 6.5%. At this stage, the coconut water is characterized by a refreshing and mildly sweet taste.
- **Mature Coconuts:** As coconuts mature (beyond 10 months), the Brix rating will decrease, potentially going on average 3.5 to 6%. The water becomes less sweet as the coconut ages, but after a certain point, the volume of water starts to decrease as more of it is absorbed into the meat.

Ripeness:

- **Optimal Hydration:** At 8-9 months, the coconut water is at an ideal stage of ripeness for hydration, as it is rich in electrolytes like potassium, sodium, and magnesium.
- **Balance of Nutrients:** The balance of sugars and electrolytes in the water is optimal at this stage, which is why it is often sought after for its hydrating properties.
- **Volume of Water:** The quantity of water inside the coconut is substantial, as it has not yet begun to transfer significantly to the coconut meat, which occurs as the coconut matures further.
- At 8 months, the Brazilian Green Dwarf coconut is in the early stages of maturity. This is considered a prime time for harvesting when coconut is intended for consumption of water and soft meat.

Coconut Water:

- **Volume:** The water content is at or near its peak volume. Young coconuts contain more water than mature ones because the water gradually gets absorbed into the meat as the coconut ages. A fresh young Brazilian Green Dwarf coconut typically contains a median volume of 300 to 360 milliliters (about 10 to 12 ounces) of coconut water.
- **Nutrient Composition:** The water is rich in electrolytes, especially potassium, making it an excellent hydrating drink. It also contains various vitamins, minerals, and antioxidants.
- **Taste:** The water is notably sweet and refreshing, with a slight nutty flavor. The sweetness is due to the natural sugars present, which are more concentrated in young coconuts.

Coconut Meat:

- Texture and Consistency: The meat of the coconut at this stage is soft, jelly-like, and easily scoopable. It is much thinner and more gelatinous than in older coconuts.
- Taste: The meat is mildly sweet and has a delicate flavor. It lacks the oiliness and denseness of the meat found in mature coconuts.

Indicative Nutrient Information

Nutrient Composition of Coconut per 100g of Edible Portion

	IMMATURE	MATURE	WATER
PROXIMATE (G)			
Water	81.4	55	94
Calories (kcal)	122	296	22
Protein	1.9	35	0.2
Fat	11.9	27.2	0.4
Carbohydrates	4	13.7	4.5
Fiber	0.7	3.8	-
Ash	0.8	1	0.5
MINERALS			
Calcium (mg/100g)	11	13	24
Phosphorus (mg/100g)	42	83	18
Potassium (mg/100g)	1,100	1,800	300
VITAMINS			
Ascorbic Acid (mg/100g)	7	4	3
Carotene (mg/100g)	Trace	0	0
Thiamine (mg/100g)	0.05	0.04	Trace
Niacin (mg/100g)	0.8	0.6	0.1
Riboflavin (mg/100g)	0.03	0.03	Trace

Harvesting and Processing

Timing of Harvesting

- **Age of Coconuts:** Young coconuts are typically harvested between 8 to 9 months of age. At this stage, the water and meat are at their optimal quality for de-husking.
- **Visual Inspection:** Look for indicators of the right age, such as the size, shape and color of the coconuts. Young coconuts often have a green outer husk.

Post-Harvest Handling

- **Immediate Collection:** coconuts are harvested, collected, and transported promptly to the processing plant to avoid heat exposure and any potential damage from pests or ground moisture.
- **Cleaning:** At the processing plant the coconuts are rinsed to remove any dirt or debris.
- **Sorting and Grading:** the coconuts are sorted based on size, shape, weight, and external appearance.

Harvesting Technique

- **Manual Picking:** Trained and equipped harvesters hand-pick the coconuts. This allows for selective harvesting of only those coconuts that are of the right age and quality.
- **Cutting Tools:** Use of sharp knives or machetes to cut the stem close to the coconut, ensuring a clean cut without damaging the fruit.
- **Crates:** The coconuts, once cut from the stem, are placed in crates to be transported to the processing plant.
- **Gentle Handling:** Handle the coconuts gently to prevent bruising. Young coconuts can be more fragile than mature ones.

De-Husking:

- **Initial Cut:** The de-husking process starts with a cut into the husk near the top of the coconut, where it is thinnest. This is often done with a sharp downward strike.
- **Peeling the Husk:** our artisan de-huskers begin by inserting the blade between the husk and the hard shell and delicately pry it away. This is done in sections around the coconut.
- **Removing the Husk:** Once the husk has been sufficiently loosened, it is peeled off by hand or with the aid of a tool. This may require several rotations and repeated prying to remove all the husk.
- **Trimming:** In some cases, especially for presentation or export, the husk is trimmed to leave a small, conical portion at the top, both for aesthetic reasons and to make it easier to open the coconut for drinking.
- **Inspection:** After de-husking, the coconuts are re-inspected for quality. Any damaged or substandard coconuts are removed from the batch.

Cleaning and Anti-Browing Treatment

The de-husked coconuts are washed to remove any remaining fibers or dirt.

- **Initial Rinse:** Coconuts are first rinsed with clean water to remove any loose dirt, debris, or foreign matter from the husk. This is done using a water spray.
- **Sanitizing Solution:** After the initial rinse, the coconuts are submerged in a sanitizing solution.
- **Food-Grade Sanitizer:** A sanitizer approved for use on food products, such as chlorine-based solutions (like sodium hypochlorite), peracetic acid, or organic sanitizers. The concentration of the solution is carefully controlled to be effective yet safe for food use.
- **Water:** The sanitizer is mixed with water to create a sanitizing solution. The quality of water used is important; it is potable and free from contaminants.
- **Soaking or Spraying:** The coconuts are either soaked in the sanitizing solution for a specific period or sprayed thoroughly. The contact time and method depend on the type of sanitizer used and the specific requirements for effectiveness.
- **Rinsing:** Post-sanitization, the coconuts are thoroughly rinsed with clean water to remove any residual sanitizer. This step ensures that coconuts are safe for consumption and free from any chemical taste or odor.
- **Anti-Browning Treatment:** Accomplished by immersing the coconuts in a sodium bisulfite proprietary solution. Once treated for anti-Browning the fruits are let to be air dried by means of hot air treatment. After this last treatment the fruit is ready to be carefully packaged.
- **Inspection and Quality Control:** Finally, the coconuts undergo a quality control check to ensure they are clean and fit for packing.

Environmental Considerations:

- Sustainable Practices: Employ sustainable harvesting practices that do not harm the tree or the surrounding environment.
- Worker Safety and Fair Practices: Ensure that all workers are trained, equipped with safety gear, and working under fair labor conditions.

Packaging Specifications

- **Packaging Material:** Corrugated fiberboard cardboard boxes with a single wall liner
- **Dimensions of the Box:** 50cm x 40cm x 13cm
- **Weight of Packaged Box:** 8-9 kg
- **Number of Coconuts per Box:** 14
- **Labeling Details:** Each box label informs of the lot number, exporting farm name and location, packaged product name, packaging date, units in box, and "Product of Belize".

12 in box count

*This figure is intended for illustrative purposes only. **

16 levels, 6 boxes per level, for a total of 96 boxes per pallet

*This figure is intended for illustrative purposes only. **

Storage and Transportation

- **Recommended Storage and Shipping Conditions:**
  - **Optimum Temperature:** 2-8 degrees centigrade
  - **Highest Freezing Point:** -0.9 degrees centigrade
  - **Optimum Humidity:** 75%- 85%
  - **Ventilation:** 5 m^3/hr.
- **Transportation Requirements:** refrigerated containers (reefer)
- **Indicative Shelf Life:** 90 days from packaged date
- **Typical Shipping Time:** 1.5 weeks to USA and 3 weeks to Europe
- **Coconuts per 40ft Reefer: 23,040 (20 Pallets USA pallets)**
- **Boxes per Container: 1,920 boxes (20 Pallets - USA Pallet)**

Supplier Information and Contact

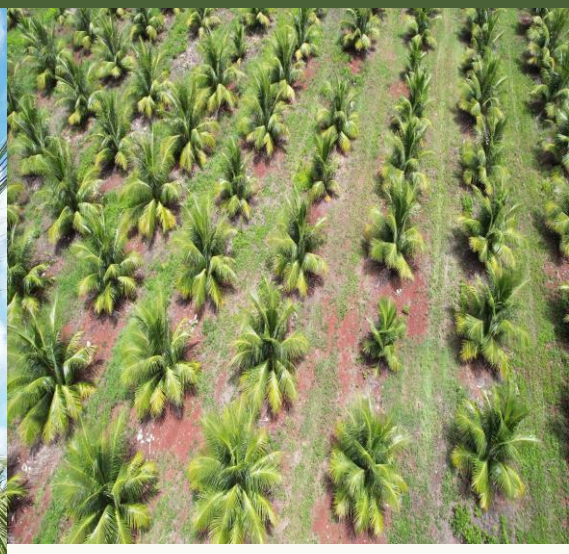
Company Name: Cococarib

Contact Information: eduardo@cococarib.com

Contact Number: 954-326-3837 (Eduardo Santiago) & 754-214-9035 (Andres Santiago)

Location of Farms: Chunox, Orange Walk, Belize

Sustainable Farming Practices: Global Gap (in process)



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