

Coconuts, Whole and Shredded

Revised 2008

Storage Conditions

	Chilled			Frozen		
	Storage Temperature	Relative Humidity (%)	Storage Period	Storage Temperature	Relative Humidity (%)	Storage Period
Fresh, whole	32-38 °F (0-3 °C)	65	6 months		65	6 months
Fresh, shredded	32-38 °F (0-3 °C)	65	1 month	0 °F (-18 °C)	65	1 year
Shredded, desiccated	32-38 °F (0-3 °C)	55-65	1 year	0 °F (-18 °C)	55-65	2 year

Fresh whole coconuts store well under refrigerated conditions, but they can become moldy if the relative humidity is too high. There are no special diseases that reduce their quality during storage.

Dried shredded coconut may be either natural or sweetened. The husk is removed and the meat is washed, shredded, steam sterilized, and aseptically packed in large 100-lb. bags. The sweetened product contains 11 to 13.5% moisture, 25% sugar, and 38% fat. Propylene Glycol and Sorbitol are added to prevent mold and drying out, respectively. The finished products must be *Salmonella* free. Glycerine may also be added to prevent brittleness.

For short periods of storage, normally an ambient temperature of 65-70°F (18.33 to 21.11°C) and a relative humidity of 50% are used for shredded coconut, either desiccated or sweetened.

Freezing

Shredded coconut freezes well without any particular loss of texture. No special preparation is needed to freeze the product, although the shreds are usually packed in their own milk and liquid. It is usually packed in large containers as it is primarily for the bakery and confectionery industries.

WFLO is indebted to Dr. Ray Glowaky, National Confectioners Association, McLean, Virginia, and Dr. Stephen Neel, World Food Logistics Organization, for review and revision of this topic.