

1. Physical & Chemical Specifications

Parameter	Specification
Grades Available	Edible (Ball/Cup) & Milling Grade
Moisture Content	Max 7% (<i>Max 5% for premium edible</i>)
Oil Content	Min 60% – 65%
Free Fatty Acid (FFA)	Max 1% (<i>Max 0.3% for premium edible</i>)
Color	Brownish outer, off-white to white inner meat
Foreign Matter	< 1%
Fungus / Mould	< 2% (<i>Nil for edible grade</i>)
Texture	Hard and dry
Smell / Odor	Natural coconut aroma, free from rancid or smoky odors
Shelf Life	6 to 12 months (<i>when stored in a cool, dry place</i>)

2. Packaging Options

To ensure the copra maintains its low moisture content and is protected from mold during transit, the following packaging standards are typically used:

- **Materials:** Gunny bags, Jute bags, or PP (Polypropylene) bags. Carton boxes are sometimes used for premium half-cut edible cups to prevent breakage.
- **Standard Sizes:** 25 kg or 50 kg bags.

3. Container Loading Capacity

When calculating freight and quoting volume to international buyers, these are the standard loading capacities:

- **20ft Container (FCL):** Approximately 12 to 13 Metric Tons (MT)
- **40ft Container (HC):** Approximately 25 to 26 Metric Tons (MT)