

**SRI LANKA STANDARD 1309: 2021**  
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**SPECIFICATION FOR  
COCONUT MILK POWDER**  
*(First Revision)*

**SRI LANKA STANDARDS INSTITUTION**

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**SLS 1309: 2021**

**Gr. 7**

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**SRI LANKA**

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## FOREWORD

This Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2021-12-22.

This Standard was first published in 2009. This first revision includes limits for contaminants and limits for food additives to safeguard the interests of the consumers.

The coconut milk powder is the spray-dried powder of fresh coconut milk. The traditional method of preparing coconut milk is a time consuming process and hence in the recent past, use of coconut milk powder has gained popularity.

This Standard is subject to the regulations framed under the Food Act No. 26 of 1980 and the Coconut Development Act No. 46 of 1971 and regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with, the final value, observed or calculated, expressing the result of a test or an analysis, shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value shall be the same as that of the specified value in this Standard.

## 1 SCOPE

This Standard prescribes the requirements, methods of sampling and tests for coconut milk powder.

## 2 REFERENCES

SLS 102	Rules for rounding off numerical values
SLS 143	Code of practice for general principles of food hygiene
SLS 428	Random sampling methods
SLS 516	Methods of test for Microbiology of food and animal feeding stuffs Part 1 Horizontal method for the enumeration of microorganisms – Colony count technique at 30 °C Section 1 Colony count at 30 °C by the pour plate technique Part 2 Horizontal method for the enumeration of yeasts and moulds Section 2 Colony count technique in products with water activity less than or equal to 0.95 Part 3 Horizontal method for the detection and enumeration of coliforms Section 1 Most probable number technique. Part 5 Horizontal method for the detection of <i>Salmonella</i> spp Part 12 Horizontal method for the detection and enumeration of presumptive <i>Escherichia coli</i> (Most probable number technique)
SLS 614	Potable water