

REGIONAL MARKET BRIEF

Coconut



Coconuts (*Cocos nucifera*) stand as an iconic symbol of the Caribbean's lush landscapes and rich culinary heritage. Revered for their versatility and nutritional richness, **Coconuts** are cherished as essential ingredients in Caribbean cuisine and traditional remedies. Bursting with vital vitamins, minerals, and antioxidants, **Coconuts** epitomize health and vitality in the region. As the Caribbean increasingly emphasizes value chain development and export expansion, IESC is committed to bolstering farmers' capacity to meet the rising demand for this nutritious produce.

Import quantities and values.

Three CARICOM Member States, Haiti (62%), Trinidad and Tobago (15%) and Barbados (11%), accounted for approximately 88% of all regional imports of Desiccated coconuts between 2018 and 2022 (Figure 1).

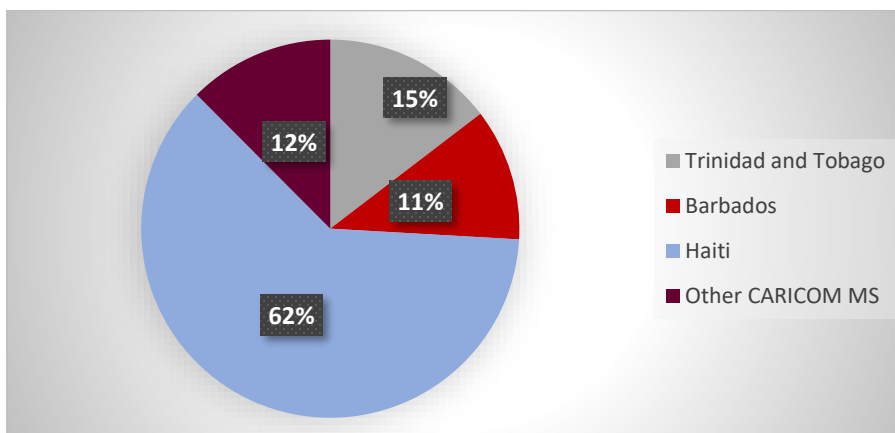
About CAPA

A USAID-funded program, implemented by Improving Economies for Stronger Communities (IESC), focused on enhancing regional food security by increasing fruit and vegetable productivity, building the capacity of buyers and input suppliers, to strengthen relationships with farmers, and improving farm-level extension systems.

CAPA is being implemented in Barbados, Dominica, Grenada, Guyana, Saint Lucia, Saint Vincent and the Grenadines, Suriname, and Trinidad & Tobago.

- **Objective 1:** Increase smallholder market-led production of fruits and vegetables.
- **Objective 2:** Improve domestic and regional market linkages for smallholder farmers.
- **Objective 3:** Strengthen public/private sector extension skills, capacity and systems to transfer best practices to smallholder farmers.

Figure 1: Imported values of Desiccated Coconuts by percentage by CARICOM Member States over the period (2018-2022)



Explore intricate details on the next page, where import and export dynamics are uncovered.

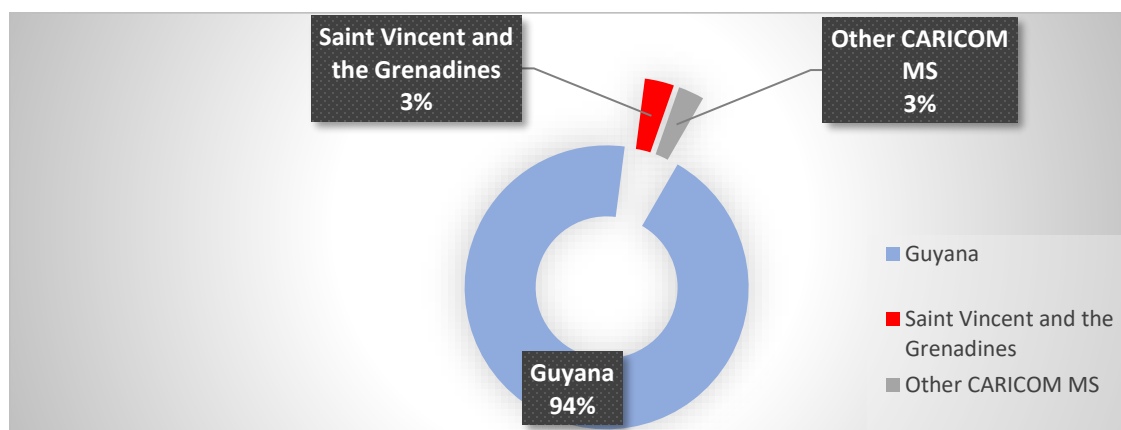


Table 1: Total and Average values and quantities of Coconuts imported and exported by CARICOM Member States over the period (2018-2022) in US \$'000 and Tons respectively.

Desiccated Coconuts				
Importers	Total Import Value US \$'000	Average Import Value US \$'000	Total Import Quantity (Tons)	Average Import Quantity (Tons)
Haiti	5,515	1,103	10,170	2,034
Trinidad and Tobago	1,307	261	306	61
Barbados	1,011	202	283	57
Bahamas	463	93	90	18
Antigua and Barbuda	249	50	378	76
Jamaica	243	49	54	11
Saint Lucia	79	16	30	6
Grenada	32	6	17	3
Belize	21	4	10	2
Guyana	18	4	6	1
Dominica	8	2	3	1
Suriname	2	0	1	0
Saint Vincent and the Grenadines	1	0	0	0
Total	8,949	1,790	11,348	2,270
Fresh Coconuts				
Exporters	Total Export Value US \$'000	Average Export Value US \$'000	Total Export Quantity (Tons)	Average Export Quantity (Tons)
Guyana	35,223	7,045	51,287	10,257
Saint Vincent and the Grenadines	1,255	251	5,023	1,005
Jamaica	299	60	73	15
Dominica	289	58	127	23
Saint Lucia	273	55	723	145
Belize	244	49	326	65
Trinidad and Tobago	5	1	4	1
Total	37,588	7,519	57,563	11,511

Source: <https://www.trademap.org>

Figure 2: Exported values by percentage of Fresh coconuts over the period (2018-2022).



Explore the regulatory and market requirements for importing and exporting coconuts on the next page.





Import Requirements.

- Phytosanitary Risk Assessment (PRA) required for the first entry.
- Plant Certification (PC) issued after inspection and in accordance with conditions of the importing country.
- Surface disinfection and disinfestation required.
- Import Permit (IP) to be obtained before commodity leaves exporting country, valid for 60 days from the date of issue.
- Valid Import Permit with stipulations must be issued from the importing country to meet entry requirements.
- Use of pesticides must conform to the regulations of the National Plant Protection Organization (NPPO) and collaborating agencies.
- Certification of freedom from soil and pests of plant quarantine significance.



Export Requirements.

- Phytosanitary Certification (PC) required, issued no more than 72 hours before export.
- Surface disinfection and disinfestation of the commodity by the exporter, overseen by a plant quarantine inspector.
- Traceability of production, processing, and distribution maintained. Notification must be given by existing pack house facilities to the NPPO/Plant Protection Unit in the Ministry of Agriculture to ascertain pack house requirements.

Regulatory Regimes/Market Requirements

Quality Requirements:

Desiccated coconut must exhibit a natural white to light creamy white colour, accompanied by a characteristic texture. Its flavour should maintain the typical taste of coconut without any off flavours. Similarly, the odour should be characteristic of coconut and free from any undesirable odours.

Chemical and physical characteristics: Desiccated coconut must adhere to specified parameters: total acidity of the extracted oil should be equal to or less than 0.3% m/m measured as lauric acid; moisture content should not exceed 4% m/m; oil content should be equal to or greater than 60% m/m for coconut derived from the whole nut of coconut (*Cocos nucifera* L.) containing a substantially sound white kernel, which is processed at the appropriate developmental stage for manufacturing without oil extraction and between 35% and 60% m/m for coconuts from which oil has been partially extracted by appropriate physical means; ash content should not exceed 2.5% m/m; extraneous vegetable material should be limited to 15 fragments per 100 g; and foreign matter should be absent in 100 g of the product.

Sizing: Desiccated coconuts may be sized by granulometry, with options ranging from extra-fine to medium, or by other presentations such as fancy cuts or special shapes.

Packaging: Coconuts should be packaged in a manner that safeguards their quality, using clean, durable materials consistent with hygiene standards. Additionally, packaging should include clear and legible labeling indicating the product name ("Coconuts"), origin, packer/dispatcher information, and any commercial specifications. Labelling should also specify the oil content of the product if applicable, and sizing information if relevant.

CAPA Contact Information

IESC Home Office

2000 M Street NW
Suite 250
Washington, DC 20036

Chris Addison
Senior Program Manager
caddison@iesc.org

Guyana Office

112 New Market Street
North Cummingsburg
Georgetown, Guyana

Sandiford Edwards
CAPA Program Director
sedwards@iesc.org

St. Vincent Office

Jaxon Inc, Building
Calliaqua, Kingstown
Saint Vincent and the Grenadines