

The background of the slide features a faded, grayscale image of several plastic bottles and a bottle cap, arranged in a way that suggests a production or packaging line. The bottles are of various shapes and sizes, and the cap is visible on the right side. The overall tone is light and professional.

Quality Assurance & Certification

Jaindi Exports (Pvt) Ltd

Jaindi Exports (Pvt) Ltd.

Jaindi Exports (Pvt) Ltd is a well reputed, large scale coconut based food & beverages manufacturer/exporter incorporated in 2003 at Dankotuwa in Sri Lanka.

We produce Organic, Fairtrade foods and beverages under ECONUTRENA brand.

We offer high quality products such as

- Organic Coconut Kernel Products
- Organic Coconut and King Coconut Water Products
- Organic Spices Products
- Organic Fruit Products
- Ayurvedic and Herbal Products



Organic Coconut Kernel Products

- Organic Virgin Coconut Oil
- Organic Extra Virgin Coconut Oil
- Organic Coconut Oil
- Organic Refined Coconut Oil
- Organic Desiccated Coconut (Medium, Fine, Chips)
- Organic Coconut Cream
- Organic Coconut Milk
- Organic Coconut Flour
- Organic Creamed Coconut
- Organic Coconut Butter



Organic Coconut and King Coconut Water Products

- Organic Coconut & King Coconut Water Frozen Drums
- Organic Coconut & King Coconut Water Bottles



Organic Spices Products

We offer organic spices in whole, cut size and powder form.



Organic Fruit Products



Ayurvedic and Herbal Products

VCO with
Gotukola

VCO with
Rose

VCO with
Jasmine



VCO with
Lotus

VCO with
Kasthuri
Kaha

VCO with
Sandalwood

New Products

- Organic Coconut Oil With Probiotics
- Organic Virgin Coconut Oil with Probiotics
- Organic Virgin Coconut Oil with Spices
- Coconut Butter and Butter Spread
- Coconut Cheese
- Coconut Ice cream
- Coconut Drinking Milk
- King Coconut Water with Natural Flavors



We are Certified with



- BRC “AA”
- LK-BIO-149 Sri Lanka Agriculture
- USDA Organic Certification
- JAS: Japanese Organic Regulation
- Fairtrade Certifications
- ISO 22000:2005
- ISO 14000
- HACCP
- Natureland
- GMP
- Kosher
- Halal
- FDA
- SGS
- BSCI
- ICS
- IFS

BRC Food Certification

We have achieved “AA” grade BRC Food certification for our products.

- The BRC Global Standard for Food Safety began in the UK to help the food industry meet legislative requirements of the EU General Product Safety Directive and the UK Food Safety Act.
- The Standard has received global recognition with over 20,000 certified sites worldwide.
- The Standard is a Global Food Safety Initiative (GFSI) recognised certification program.
- As a GFSI-recognized certification program, BRC certification offers:
 - Internationally recognized, accredited food safety and quality certification
 - Food safety assurance
 - Reduced supply chain audits
 - A system which supports legal compliance



LK-BIO-149 Sri Lanka Agriculture

- This is an organic agriculture certification offered by European Commission for the product categories are designated by the following codes.
 - A– unprocessed plant products
 - B– live animals or unprocessed animal products
 - C– aquaculture products and seaweeds
 - D– processed agriculture products for use as food
 - E– processed agriculture products for use as feed
 - F– vegetative propagating materials and seeds for cultivation



USDA Organic Certification

- Organic is a labelling term that indicates that the food or other agricultural product has been produced through approved methods.
- The organic standards describe the specific requirements that must be verified by a USDA-accredited certifying agent before products can be labelled USDAorganic.
- Overall, organic operations must demonstrate that they are protecting natural resources, conserving biodiversity, and using only approved substances.



JAS : Japanese Organic Regulation

- The JAS Standards for organic plants and organic processed foods of plant origin were established in 2000 on the basis with the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods which were adopted by the Codex Alimentarius Commission.
- The organic JAS system has been further developed with the addition of the JAS Standards for organic livestock products, organic processed foods of animal origin and organic feeds which took effect in November 2005.



Fairtrade Sustainability Alliance [FairTSA]

Fairtrade Sustainability Alliance [FairTSA]

- The purpose of the Fair Trade Sustainability Alliance is to improve farmers', producers' and workers' quality of life through the practice of fair trade and sustainable community development.
- FTSA connects producers' quality products to a global network of ethically-minded buyers.

What are the benefits of Fairtrade?

- FairTSA certification ensures that your produce is produced in a socially and environmentally friendly environment.
- It shows the social and environmental commitment of our Organisation.
- It opens the door to a wide network of ethical minded buyers



Fairtrade



- Fair Trade Certified ensures that farmers obey internationally monitored environmental standards, while empowering farmers and farm workers with financial incentives and resources for organic conversion, reforestation, water conservation and environmental education.
- Fair Trade is a designation developed to help consumers support products that come from farms that have been certified to provide fair wages and safe working conditions (forced child labour is prohibited).

ISO 22000:2005 Food Safety Management System

- ISO 22000:2005 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.



Good Manufacturing Practices

- Good Manufacturing Practice (GMP) is a system for ensuring that products are consistently produced and controlled according to quality standards.
- It is designed to minimize the risks involved in any pharmaceutical production that cannot be eliminated through testing the final product.
- GMP covers all aspects of production from the starting materials, premises, and equipment to the training and personal hygiene of staff.
- Detailed, written procedures are essential for each process that could affect the quality of the finished product.



Hazard Analysis Critical Control Point (HACCP)



- HACCP certification instantly demonstrates to customers our commitment to producing or trading in safe food.
- This evidence-based approach can be particularly beneficial when we are subject to inspection by regulatory authorities or stakeholders.
- Demonstrating a real commitment to food safety through HACCP compliance can also transform our brand and act as an effective entry-to-market tool, opening up new business opportunities around the world.

Kosher Certification

- Kosher certification is a process by which a company ensures that their food is kosher, or in other words, fit for consumption by observant Jews.
- Kosher refers to a religious dietary practice that is rooted in Jewish tradition.
- Contrary to popular belief, kosher food does not refer to Jewish cuisine.
- Actually kosher means that the food and all included ingredients conform to the body of law that deals with the processing and preparation of food that can be eaten by Jewish people.



Halal Certification



- ‘Halal food,’ ‘Halal ingredients,’ ‘Halal certified restaurants;’ the term ‘halal’ is commonly used in day to day contexts.
- The term itself has caused much controversy, even in Sri Lanka, mostly because of a lack of proper understanding.
- The term ‘halal’ is an Arabic word meaning ‘things or actions, lawful, permitted or allowable in Islam’.
- In terms of food production this covers a wide scope, which includes the entire production of a food item, from the raw materials used to the processing, packaging and delivering.

U. S. Food and Drug Administration

- The Food and Drug Administration (FDA or USFDA) is a federal agency of the United States department of Health and Human Services, one of the United States federal executive departments.
- The FDA is responsible for protecting and promoting public health through the control and supervision of food safety, tobacco products, dietary supplements, vaccines etc.



BSCI and ICS

- **The Business Social Compliance Initiative (BSCI)** - supporting 1,700 retail, brand and importing companies to improve working conditions in factories and farms worldwide.
- **Initiative Clause Sociale (ICS)** - representing 20 major French and Belgian retailers working to improve sustainability in global supply chains- are pleased to announce that following almost one year of discussions they have made successful progress in uniting their efforts.



SGS

- This world-leading certification services enable you to demonstrate that your products, processes, systems or services are compliant with national and international regulations and standards.
- As agricultural goods progress from field to fork they require attention, tracking and integrity. We offer an end-to-end supply chain range of services that reduce risk, ensure quality and improve productivity.



Natureland

- Naturland farmers and processors work to the highest organic standards, which are more stringent than the statutory requirements of the EU eco regulation. The Naturland standards apply to both production and to processing. Organic agriculture, as practiced according to the Naturland standards, is based on a holistic, system-oriented approach. Partial conversion, such as permitted under the EU eco regulation, is not allowed on Naturland farms.
- Naturland is one of the major international associations for organic agriculture and promotes organic farming worldwide. Standards on Social Responsibility are an integral part of the Naturland certification.



IFS

- International Featured Standard (IFS) Food is a GFSI-recognised standard for certifying the safety and quality of food products and production processes. The standardized IFS Food evaluation system helps to reduce the need for repeat audits, which saves you time and money. The programmed also helps to improve the understanding of quality and safety processes across your organization and throughout your entire supply chain, providing standards that deliver uniformity and transparency.



Quality Assurance Department

Functions of Quality Assurance Department

Provide safe, high quality agricultural food products



Verify compliance with GAP, HACCP system, sanitation standards and food security guidelines



Registrations and certifications of agricultural commodities



Inspection

Audits



Tests for Coconut Milk

Chemical Tests

- Fat
- pH
- Seaming (overlap %)
- Sensory



Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Tests for Virgin Coconut Oil

Chemical Tests

- Moisture
- Free Fatty Acids
- Peroxide Value
- Iodine Value

Sensory

- Colour
- Taste
- Oder

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Tests for Coconut Flour

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Chemical Tests

- Moisture
- Fat %
- Organoleptic properties

Tests for Desiccated Coconut

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Size

- Fine
- Medium
- Coarse

Chemical Tests

- Moisture
- Fat %

Tests for Desiccated Coconut (Low Fat)

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Chemical Tests

- Moisture
- Fat %

Tests for Creamed Coconut

Microbiological Tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Chemical Tests

- Moisture
- Fat %

Tests for Coconut Water

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Chemical Tests

- Brix
- pH

Tests for King Coconut Water

Bottle

Chemical Tests

- pH
- Brix
- Organoleptic

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform



Drum

Chemical Tests

- pH
- Brix
- Organoleptic

Microbiological tests

- Aerobic plate count
- Yeast & Mould
- E. coli
- Coliform

Chemical tests and their control limits

Product quality test	Coconut milk	Virgin coconut oil	Coconut flour	Desiccated coconut	Low Fat desiccated coconut
Fat %	17 – 30 %	–	10.9		40 – 55 %
pH	5.9-7.0	–	–	–	–
Moisture	–	<0.1 %	6.7	<3 %	<3 %
FFA	–	<0.1 %	–	68 %min	–
Peroxide Value	–	0 - 2.0 meq/kg oil	–	–	–
Iodine Value	–	6 – 11 %	–	–	–
Brix	–	–	–	–	–

Cont.

Products quality test	Creamed coconut	Coconut water	King coconut water	
			Bottle	Drum
FAT%	68 %	–	–	–
pH		5.2 – 5.8	4.4	4.7 – 4.9
Moisture	<3 %		–	–
FFA	–	–	–	–
Peroxide Value	–	–	–	–
Iodine Value	–	–	–	–
Brix	–	3.5 – 4.5	5 – 5.2	5 – 5.2

Microbiological tests and their control limits

Products quality test	Coconut milk	Virgin coconut oil	Coconut flour	Desiccated coconut	Low Fat desiccated coconut
Aerobic Plate Count	< 10 CFU/g	< 1000 CFU/g	< 10000 CFU/g	< 5000 CFU/g	< 5000 CFU/g
Yeast & Mould	< 10 CFU/g	< 100 CFU/g	< 100 CFU/g	< 50 CFU/g	< 50 CFU/g
E.coli	Negative	Negative	Negative	Negative	Negative
Coliform	Negative	Negative	< 10 MPN/g	Negative	Negative
salmonella	Negative	Negative	Negative	Negative	Negative

Cont.

products quality test	Creamed coconut	Coconut water	king coconut water	
			Canned/bottle	frozen/drum
Aerobic Plate	< 10000 CFU/g	< 10 CFU/g	< 10 CFU/g	< 5000 CFU/g
Yeast & Mould	< 100 CFU/g	< 10 CFU/g	< 10 CFU/g	< 100 CFU/g
E.coli	Negative	Negative	Negative	Negative
Coliform	< 10 MPN/ g	Negative	Negative	10 MPN/g
salmonella	Negative	Negative	Negative	Negative

External Laboratories Services

Why???

- To describe a method that allows for the comparison of laboratory's testing to a source outside the laboratory.
- To identify problems in laboratory practices, allowing for appropriate corrective action.
- To evaluate reliability of methods, materials and equipment.
- For accreditation.
- To provide objective evidence of testing quality.
- To indicate areas that need improvement.



Local Laboratories

1. SGS

Regularly monitor compliance and works with suppliers to ensure that code of conduct requirements for sector-specific audit standards, methodologies and protocols.

2. BV(Bureau Veritas)

Perform tests on raw food products, finished food product and ingredients.

03 performance areas-

- Microbiology
- Chemistry
- Residue chemistry



Local Laboratories cont.

3. ITI (Industrial Technology Institute)

- Provide the basis for comparability of chemical measurements and their traceability in order to establish global mutual recognition of analytical results.
- Performance Evaluation of Chemical and Microbiological Analysis Proficiency Testing scheme is a third party professional scheme engaged in providing independent evidence of the validity of laboratory test results.
- Conducted in accordance with the requirement of ISO 17043:2010.

4. CRI(Coconut Research Institute)

5. CDA(Coconut Development Authority)

Foreign Laboratories

1. Eurofins

- World's leading food and feed testing laboratory group, deploying a comprehensive range of state-of-the-art analytical techniques in order to support its clients' increasingly stringent quality and safety standards.
- Ensure consumer safety, compliance with standards and ensure correct storage, shipping, packaging and distribution.

2. Pica



Pest Control

Finlays

- A premier pest control service provider in Sri Lanka, offering environmentally friendly solutions to the control of pests to the industrial, commercial and residential segments in Sri Lanka and Maldives.

