



APCC QUALITY STANDARD

CRUDE COCONUT OIL

1. Scope

This Standard applies for Crude Coconut Oil.

2. References

- SNI (Indonesia National Standard) 01-2902-1992
- IS (Indian Standard) 542:1968
- PNS (Philippine National Standard)/BAFPS
- MS (Malaysian Standard) 239:1987
- TIS (Thailand Coconut Industrial Standard) 203-1977



3. Definition

Crude coconut oil is the product obtained by expression and/or solvent extraction from dried kernel (copra) of the coconut (*Cocos nucifera L.*), and is free from admixture with other oils and fats. It is clear and free from rancidity, adulterants including mineral oil, sediment, suspended and other foreign matter and separated water.

4. Essential Composition and Quality Factors of Crude Coconut Oil

Parameter	Specification
Moisture & Impurities (%)	Max 0.5
Free Fatty Acid (%)	Max 4
Color	4 – 12 Red
Iodine Value (Wijs)	7.5 – 10.5
Saponification Value (mg KOH/g oil sample)	250 – 264

5. Food Additives

None permitted

6. Hygiene

It is recommended that the product covered by the provisions of this standard shall be in accordance with the appropriate sections of the General Principles of Food Hygiene recommended by the CODEX Alimentarius Commission (CAC/RCP 1-1969, Rev. 4-2003).

7. Labelling and Packaging

It is recommended that the process of labelling and packaging of the product covered by the provisions of this standard shall be in accordance with the appropriate sections of the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1 – 1985, Rev. 6 - 2008).