



# APCC QUALITY STANDARD

# RBD COCONUT OIL

## 1. Scope

This Standard applies for Refined, Bleached and Deodorized (RBD) Coconut Oil.

## 2. References

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



## 3. Definition

RBD stands for refined, bleached and deodorized coconut oil obtained from crude coconut oil which has been refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized with steam; no other chemical agents being used.

## 4. Essential Composition and Quality Factors of RBD Coconut Oil

Parameter	Specification
Moisture & Impurities (%)	Max 0.1
Free Fatty Acid (%)	Max 0.1
Color	Max 1R
Iodine Value (Wijs)	7.5 – 10.5
Saponification Value (mg KOH/g sample)	250 – 264
Acid	0.56
Odor	Odorless

## 5. 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).

## 6. 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).