



RBD COCONUT OIL

RBD coconut oil is obtained from the dried kernel (copra) of *Cocos nucifera* L. by mechanical pressing and subsequent refining, bleaching and deodorising. Produced from high-quality Sri Lankan crude oil, it is bland in taste, practically odourless and very pale in colour, solid at ambient temperature and clear when melted. Its high content of saturated medium-chain fatty acids gives outstanding oxidative and thermal stability in food, personal care and pharmaceutical processing.

APPLICATIONS

Food manufacturing: bakery and confectionery fats, coatings and fillings, dairy blends, spreads and margarines, frying and spray oils, where thermal stability and a bland profile are required.	Personal care and pharmaceutical formulations: a clean base for creams, balms, soaps and hair and skin products, and a carrier for ointments and suppositories.
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REFINED, BLEACHED & DEODORISED · FOOD AND COSMETIC GRADE

Specification:

IDENTITY, PHYSICAL AND CHEMICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
APPEARANCE	Solid to semi-solid white fat at ambient temperature, clear and bright when melted, free from sediment and foreign matter	Visual; BB Chemicals specification
COLOUR, molten, max.	Light yellow; 1.5 red Lovibond units (133.4 mm / 5¼" cell)	BB Chemicals specification (Lovibond tintometer)
ODOUR, TASTE	Bland and deodorised; free from foreign and rancid odour and taste	Organoleptic; Codex CXS 210-1999, cl. 3.2
BOTANICAL ORIGIN	Kernel of the coconut, <i>Cocos nucifera</i> L.	Codex CXS 210-1999, cl. 2.1
FATTY ACID COMPOSITION, % of total fatty acids	C6:0 ND – 0.7; C8:0 4.6 – 10.0; C10:0 5.0 – 8.0; C12:0 45.1 – 53.2; C14:0 16.8 – 21.0; C16:0 7.5 – 10.2; C18:0 2.0 – 4.0; C18:1 5.0 – 10.0; C18:2 1.0 – 2.5; C18:3 ND – 0.2	ISO 12966-2 / ISO 12966-4 (GLC); Codex CXS 210-1999, Table 1
RELATIVE DENSITY, 40 °C / water at 20 °C	0.908 – 0.921	IUPAC 2.101; Codex CXS 210-1999, Table 2
REFRACTIVE INDEX, n_D 40 °C	1.448 – 1.450	ISO 6320; Codex CXS 210-1999, Table 2
IODINE VALUE	6.3 – 10.6 g I ₂ /100 g	ISO 3961 (Wijs); Codex CXS 210-1999, Table 2
SAPONIFICATION VALUE	248 – 265 mg KOH/g oil	ISO 3657; Codex CXS 210-1999, Table 2
UNSAPONIFIABLE MATTER, max.	15 g/kg	ISO 3596; Codex CXS 210-1999, Table 2
MOISTURE AND VOLATILE MATTER AT 105 °C, max.	0.10 %	ISO 662; BB Chemicals specification (Codex CXS 210-1999 max. 0.2 %)
INSOLUBLE IMPURITIES, max.	0.05 %	ISO 663; Codex CXS 210-1999, Appendix
SOAP CONTENT, qualitative test	Absent (max. 0.005 %)	Codex CXS 210-1999, Appendix (BS 684 Sect. 2.5)
ACID VALUE, max.	0.6 mg KOH/g oil	ISO 660; Codex CXS 210-1999
FREE FATTY ACIDS, as lauric acid, max.	0.1 %	ISO 660 (calculated); producer specification for RBD coconut oil
PEROXIDE VALUE, max.	10.0 meq O ₂ /kg	ISO 3960; Codex CXS 210-1999 (refined oils)

Identity and quality parameters follow the Codex Standard for Named Vegetable Oils CXS 210-1999 (coconut oil, Tables 1 and 2 and the Appendix on quality characteristics); tighter values are BB Chemicals specification limits. Batch results are reported in the certificate of analysis.

RESIDUE LIMITS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
LEAD (Pb), max.	0.1 mg/kg	Reg. (EU) 2023/915 (fats and oils, 0.10 mg/kg)
ARSENIC (As), max.	0.1 mg/kg	BB Chemicals specification; AAS / ICP-MS
CADMIUM (Cd), max.	0.05 mg/kg	BB Chemicals specification; AAS / ICP-MS
MERCURY (Hg), max.	0.03 mg/kg	BB Chemicals specification; cold vapour AAS
HEXACHLOROCYCLOHEXANE (α-, β-, γ-HCH), max.	0.05 mg/kg	BB Chemicals specification; GC-MS
DDT AND ITS METABOLITES, max.	0.1 mg/kg	BB Chemicals specification; GC-MS
OTHER PESTICIDE RESIDUES	Within the maximum residue levels of Reg. (EC) No 396/2005 for the country of destination	Reg. (EC) No 396/2005; GC-MS / LC-MS/MS on request
BENZO[A]PYRENE, max.	0.002 mg/kg	BB Chemicals specification; HPLC-FLD / GC-MS
3-MCPD AND 3-MCPD FATTY ACID ESTERS, as 3-MCPD, max.	1,250 µg/kg	Reg. (EU) 2023/915, Annex I, 4.2 (coconut oil); GC-MS
GLYCIDYL FATTY ACID ESTERS, as glycidol, max.	1,000 µg/kg	Reg. (EU) 2023/915, Annex I, 4.1 (vegetable oils and fats); GC-MS
CAESIUM-137, max.	On request	Gamma spectrometry, on customer request
STRONTIUM-90, max.	On request	Beta spectrometry, on customer request

The lead limit and the process-contaminant limits for 3-MCPD esters and glycidyl esters are the maximum levels of Regulation (EU) 2023/915, which expressly covers oils and fats from coconut; the remaining toxic element, pesticide and benzo[a]pyrene limits are BB Chemicals specification values. Batch results are reported in the certificate of analysis.

MICROBIOLOGICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
MICROBIOLOGICAL CRITERIA FOR VEGETABLE OILS	Not established for vegetable oils and their fractions; refined, bleached and deodorised oil is not a substrate supporting microbial growth	Reg. (EC) No 2073/2005
Salmonella spp.	Absent in 25 g, where agreed per order	ISO 6579-1
TOTAL PLATE COUNT (TPC)	On request, as agreed per order	ISO 4833-1
YEASTS AND MOULDS IN TOTAL	On request, as agreed per order	ISO 21527-2

Regulation (EC) No 2073/2005 sets no microbiological criteria for refined vegetable oils; the rows above are therefore reported only where a customer specification requires them.

Botanical name: Cocos nucifera L.	Applications: bakery and confectionery fats, coatings and fillings, dairy blends, spreads and margarines, frying oils, cosmetics, soaps, ointment and suppository bases
CN / HS code: 1513 19 (coconut oil and fractions, other than crude); crude coconut oil 1513 11	Packaging: cartons with a 20 kg liner bag; steel or plastic drums 190 – 200 kg net; IBCs up to 1,000 kg
Regulatory status: edible vegetable oil under Codex CXS 210-1999; not a food additive under Reg. (EC) No 1333/2008	Storage & transport: closed original containers or dedicated food-grade tanks in dry, clean premises, protected from sunlight, heat and odours; bulk transport in heated stainless steel tanks
Appearance: white solid fat at ambient temperature, clear and very pale yellow when melted	Shelf life: as agreed per order and confirmed for each consignment in the certificate of analysis
Processing: mechanical pressing of copra followed by refining, bleaching and deodorising; no additives, not irradiated	

COMPLIANCE & DOCUMENTATION

- The product complies with the Codex Standard for Named Vegetable Oils CXS 210-1999 (coconut oil) and with the hygiene requirements of Regulation (EC) No 852/2004 on the hygiene of foodstuffs.
- The maximum levels of Regulation (EU) 2023/915 for 3-MCPD fatty acid esters and glycidyl fatty acid esters in coconut oil are observed; refining is controlled to minimise process contaminants.
- No food additives, antioxidants or processing aids are added; the oil is neither hydrogenated nor chemically modified.
- Non-GMO within the meaning of Regulations (EC) No 1829/2003 and (EC) No 1830/2003; not irradiated.
- Organic certification under Regulation (EU) 2018/848, kosher and halal statements, allergen declarations and third-party audit certificates of the producing mill are available on request.
- Each consignment is accompanied by a certificate of analysis with batch-specific results.

References: Codex Standard for Named Vegetable Oils CXS 210-1999, fao.org; Codex Standard for Edible Fats and Oils CXS 19-1981, fao.org; Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food, eur-lex.europa.eu.

This specification is issued for information purposes and does not constitute a warranty. Batch-specific values are confirmed in the certificate of analysis accompanying each consignment.