

ICS 67.200.10
CCS X 14



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 15680-2009

Palm oil
(English Translation)

Issued on: March 28, 2009

Implemented on: October 1, 2009

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine**

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1 Scope

This Standard specifies terms and definitions, classification, quality requirements, inspection methods, inspection rules, labels, packaging, storage and transport of palm oil.

This Standard is applicable to palm oil as well as its fractionated products: palm olein, palm super-olein, crude and finished product of palm stearin.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

GB 2716, Hygienic standard for edible vegetable oil

GB 2760, National Food Safety Standard - Standards for Uses of Food

Additives

GB/T 5009.37, Method for analysis of hygienic standard of edible oils

GB/T 5524, Animal and vegetable fats and oils - Sampling (GB/T 5524-2008,

ISO 5555:2001, IDT)

GB/T 5525, Vegetable fats and oils - Method for identification of transparency odor and flavor

GB/T 5526, Inspection of vegetable oils; Methods for determination of specific gravity

GB/T 5527, Inspection of vegetable oils - Methods for determination of refractive index

GB/T 5528, Animal and vegetable fats and oils - Determination of moisture and volatile matter content (GB/T 5528-2008, ISO 662:1998, IDT)

GB/T 5530, Animal and vegetable fats and oils - Determination of acid value and acidity (GB/T 5530-2005, ISO 660:1996, IDT) oil that is extracted from oil palm pulp

3.2 palm olein palm oil that is liquid at room temperature and that is refined from palm oil through fractionation process

3.3 palm superolein liquid palm oil that is refined through fractionation process and obtained through crystallization process, of which iodine value exceeds 60

3.4 palm stearin palm oil of high melting point that is refined through fractionation process

3.5 crude palm oil palm oil that is only used as raw material and not directly for human consumption

3.6 finished product of palm oil palm oil that complies with quality indicators for finished oil of this Standard and hygienic requirements so as to be directly used for human consumption

3.7 relative density ratio of mass of vegetable oil at a specified temperature to mass of distilled water of same volume at 20°C

3.8 refractive index ratio of incident angle to sine of refraction angle when light enters grease from air

3.9 melting point a temperature at which grease is solidified into a liquid state, i.e., a temperature at which solid phase and liquid phase vapor pressures are equal

3.10 iodine value number of grams of iodine required for addition reaction with 100g of grease under specified conditions

3.11 saponified matter content number of milligrams of potassium hydroxide required to saponify 1g of grease palm stearin) Place still for 24h. Perform in accordance with GB/T 5525.

6.2 Odor, taste inspections

In accordance with GB/T 5525.

6.3 Color inspection

Place sample at an appropriate temperature to make it complete liquid, in accordance with GB/T 22460.

6.4 Relative density inspection

In accordance with GB/T 5526.

6.5 Refractive index inspection

In accordance with GB/T 5527.

6.6 Inspection of moisture and volatile matter content

In accordance with GB/T 5528.

6.7 Inspection of insoluble impurity

In accordance with GB/T 15688.

6.8 Acid value inspection

In accordance with GB/T 5530.

6.9 Iodine value inspection

In accordance with GB/T 5532.

6.10 Inspection of saponified matter content

In accordance with GB/T 5534.

6.11 Inspection of unsaponifiable matter

In accordance with GB/T 5535.1~5535.2.

6.12 Inspection of peroxide value

In accordance with GB/T 5538.

6.13 Determination of melting point

In accordance with ISO 6321.

6.14 Inspection of fatty acid composition

In accordance with GB/T 17376~17377.

6.15 Preparation of grease sample

In accordance with GB/T 15687.

6.16 Hygiene indicator inspection

In accordance with GB/T 5009.37.

7.1 Sampling

Sampling method of palm oil is in accordance with GB/T 5524.

7.2 Exit-factory inspection

It shall inspect by batches in accordance with 5.2 and issue inspection report.

7.3 Type inspection

When there are great changes in raw material, equipment, technique or supervisory authority requests, type inspection shall be carried out, in accordance with Clause 5.

7.4 Rules for determination

When one item in quality indicators of various products fails, it shall be determined as rejected.

8.1 Product name

8.1.1

Labelling information such as product name shall comply with regulations and requirements of GB 7718. In addition, it shall also comply with 8.1.2, 8.1.3 and 8.1.4.

8.1.2

Products that are marked with "palm oil" shall be labelled with "crude palm oil" or "finished product of palm oil".

8.1.3

Products that are marked with "fractionated palm oil" shall be labelled with "crude oil" or "finished product of oil". When fractionated palm oil uses "palm

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