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

GB/T 18009-2025

Replacing GB/T 18009-1999

Palm kernel oil

棕榈仁油

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Foreword

This document was drafted in accordance with the rules provided in GB/T 1.1-2020 Directives for Standardization - Part 1: Rules for the Structure and Drafting of Standardizing Documents.

This document serves as a replacement for GB/T 18009-1999 Palm Kernel Oil. In comparison with GB/T 18009-1999, apart from structural adjustments and editorial modifications, the main technical changes are as follows.

- The "Scope" is modified (see Chapter 1; Chapter 1 of Version 1999);
- The "Terms and Definitions" is modified (see Chapter 3; Chapter 3 of Version 1999);
- The "Classification" is added (see Chapter 4);
- The characteristic indicators are deleted, and "basic composition and main physical parameters" are added (see 5.1; 4.1 of Version 1999);
- The Lovibond chromaticity index is deleted, the free fatty acid index for secondary crude palm kernel oil is modified, and a color index is added for finished product of palm kernel oil (see 5.2; 4.2 of Version 1999);
- The "Inspection Rules" is modified (see Chapter 7; Chapter 5 of Version 1999);
- The "Label Identification" is modified (see Chapter 8; 7.1 of Version 1999);
- The "Packaging, Storage and Transportation" is modified (see Chapter 9; 7.2, 7.3 and 7.4

of Version 1999);

- The determination of volatile fatty acid content is deleted (see Appendix A of Version 1999).

Please be noted that certain content of this document may involve patents. The issuing institution of this document does not undertake the responsibility of identifying these patents.

This document was proposed by National Food and Strategic Reserves Administration.

This document shall be under the jurisdiction of National Technical Committee 270 on Grains and Oils of Standardization Administration of China (SAC/TC 270).

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1 Scope

This document defines the terms and definitions for palm kernel oil, provides its classification, specifies the quality requirements, inspection rules, label identification, and packaging, storage, and transportation requirements, and describes the corresponding inspection methods.

This document applies to the production, sale and inspection of palm kernel oil.

2 Normative References

GB/T 191

GB/T 5009.37

GB 5009.168

GB 5009.227

GB 5009.229

GB 5009.236

GB/T 5490

GB/T 5524

GB/T 5525

GB/T 5526

GB/T 5532

GB/T 15688

GB/T 17374

GB/T 30354

3 Terms and Definitions

The following terms and definitions are applicable to this document.

3.1 Palm kernel oil

Oil produced from the kernels of the oil palm (*Elaeis guineensis*).

3.2 Crude palm kernel oil

Palm kernel oil produced from the kernels of the oil palm through pressing and leaching, etc., and is not directly edible.

3.3 Finished product of palm kernel oil

Palm kernel oil processed from the kernels of the oil palm or crude palm kernel oil, intended for human consumption.

4 Classification

Based on the degree of processing, palm kernel oil is classified into two categories. crude palm kernel oil and finished product of palm kernel oil.

5.1 Basic Composition and Main Physical Parameters

The basic composition and main physical parameters of palm kernel oil are shown in Table 1.

The composition and parameters represent the basic characteristics of palm kernel oil and are for reference only when used for authenticity determination.