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NY

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

NY/T 230-2006

**Coconut oil
(English Translation)**

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Foreword

This standard is a revision and merger of NY/T 230-1994 "Coconut oil - Edible coconut oil " and NY/T 231-1994 "Coconut oil - Coconut oil for industry use".

The main differences between this standard and NY/T 230-1994 and NY/T 231-

1994 are as follows.

- MODIFY the structure, technical elements and presentation rules of this standard in accordance with GB/T 1.1-2000 "Directives for standardization-Part 1.Rules for the structure and drafting of standards";
- CLASSIFY the coconut oil;
- ADJUST the items in the quality requirements;
- REVISE some of the indicators;
- RE-DEVELOP the inspection rules for coconut oil;

This standard modifies the relevant indicators with reference to the standards of the Codex Alimentarius Commission.

This standard replaces NY/T 230-1994 "Coconut oil - Edible coconut oil " and NY/T 231-1994 "Coconut oil - Coconut oil for industry use" from the date of

implementation.

This standard was proposed by the Ministry of Agriculture of the People's Republic of China.

This standard shall be under the jurisdiction of the Ministry of Agriculture's Tropical Crops and Products Standardization Technical Committee.

Drafting organizations of this standard. Coconut Research Institute of China Academy of Tropical Agricultural Sciences, Food Quality Salt Supervision and Testing Center (Zhanjiang) of the Ministry of Agriculture.

1 Scope

This standard specifies the definition, classification, quality requirements, test methods, inspection rules and labeling, packaging, storage and transportation of coconut oil.

This standard applies to coconut oil which is produced by the coconut meat as raw materials. It is not applicable to the coconut oil produced from other raw materials.

2 Normative references

The provisions in following documents become the provisions of this Standard through reference in this Standard. For the dated references, the subsequent amendments (excluding corrections) or revisions do not apply to this Standard; however, parties who reach an agreement based on this Standard are encouraged to study if the latest versions of these documents are applicable. For undated references, the latest edition of the referenced document applies.

GB 2716 Hygienic standard for edible vegetable oil

GB 2760 Hygienic 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 5525 Inspection of vegetable oils - Methods for identification of transparency, color, odor and taste

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 Method for determination of moisture and volatile matter in vegetable oil and fat

GB/T 5529 Inspection of vegetable oils - Methods for determination of foreign matter

3 Terms and definitions

The following terms and definitions apply to the standard.

3.1

Crude coconut oil

An oil obtained by the process of pressing or solvent extraction which uses coconut meat as a raw material.

4 Classification

Coconut oil is divided into crude coconut oil and refined coconut oil.

5.4 Others

Coconut oil shall not be mixed with other animal and vegetable oils. Refined coconut oil shall, when observed at 40 °C, be free of sediment and suspended matter.

6.1 Inspection of smell, taste, color

It is performed in accordance with GB/T 5525-1985.

6.2 Inspection of specific gravity

It is performed in accordance with GB/T 5526.

6.6 Inspection of acid value

It is performed in accordance with GB/T 5530.

6.7 Inspection of iodine value

It is performed in accordance with GB/T 5532.

6.8 Inspection of saponification value.

It is performed in accordance with GB/T 5534.

6.9 Inspection of unsaponifiable matter.

It is performed in accordance with GB/T 5535.

6.10 Inspection of peroxide value.

It is performed in accordance with GB/T 5538.

7.1 Sampling

The sampling method of coconut oil is in accordance with the requirements of GB/T 5524.

7.4.2 If one of the test results does not meet the requirements of Chapter 5, it is determined that the product is unqualified.

8 Labels

The coconut oil to be labeled shall meet the requirements of GB 7718.

9.1 Packaging

The type, size and appearance requirements of coconut oil's packaging containers shall be agreed between the supplier and the purchaser.

9.2 Storage

Coconut oil shall be stored in a cool, dry and dark place. It shall not be stored together with harmful or toxic substances.

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