



COMPANY PROFILE



**RBD, CNO
& MCT Oil
Indonesia**



**RBD, CNO
&MCT Oil
Indonesia**



**100%
Indonesia
Origin**

**100%
Indonesia
Coconut-Based
Material**

**100%
Indonesia
Premium Quality
Standard**



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Who We Are and What We Do

Alam Bumi Resources Group (PT. Alam Bumi Sumberdaya), part of Straits Group International Resources Pte. Ltd. in Singapore, operates within an integrated supply network specializing in coconut-based industrial and consumer products.

We manage a structured sourcing, processing, and distribution network across Indonesia, ensuring consistent supply, controlled quality, and scalable delivery.

Our portfolio covers a wide range of coconut-derived products, serving diverse industries across both domestic and international markets.



Our Integrated Capabilities



Our operations are structured across a fully integrated value chain:

1. Raw Material Sourcing

Direct sourcing of coconut-based raw materials from key producing regions across Indonesia, ensuring consistency and availability.

2. Supply Network Integration

Coordination with verified suppliers and processing partners to maintain scalable and stable supply capacity.

3. Primary Processing

Initial processing including drying, extraction, carbonization, fiber separation, and other product-specific treatments.

4. Product Processing & Standardization

Refining, grading, sizing, and customization according to international specifications and buyer requirements.

5. Quality Control System

Continuous monitoring, laboratory testing, and batch validation to ensure product consistency and compliance.

6. Packaging & Export Handling

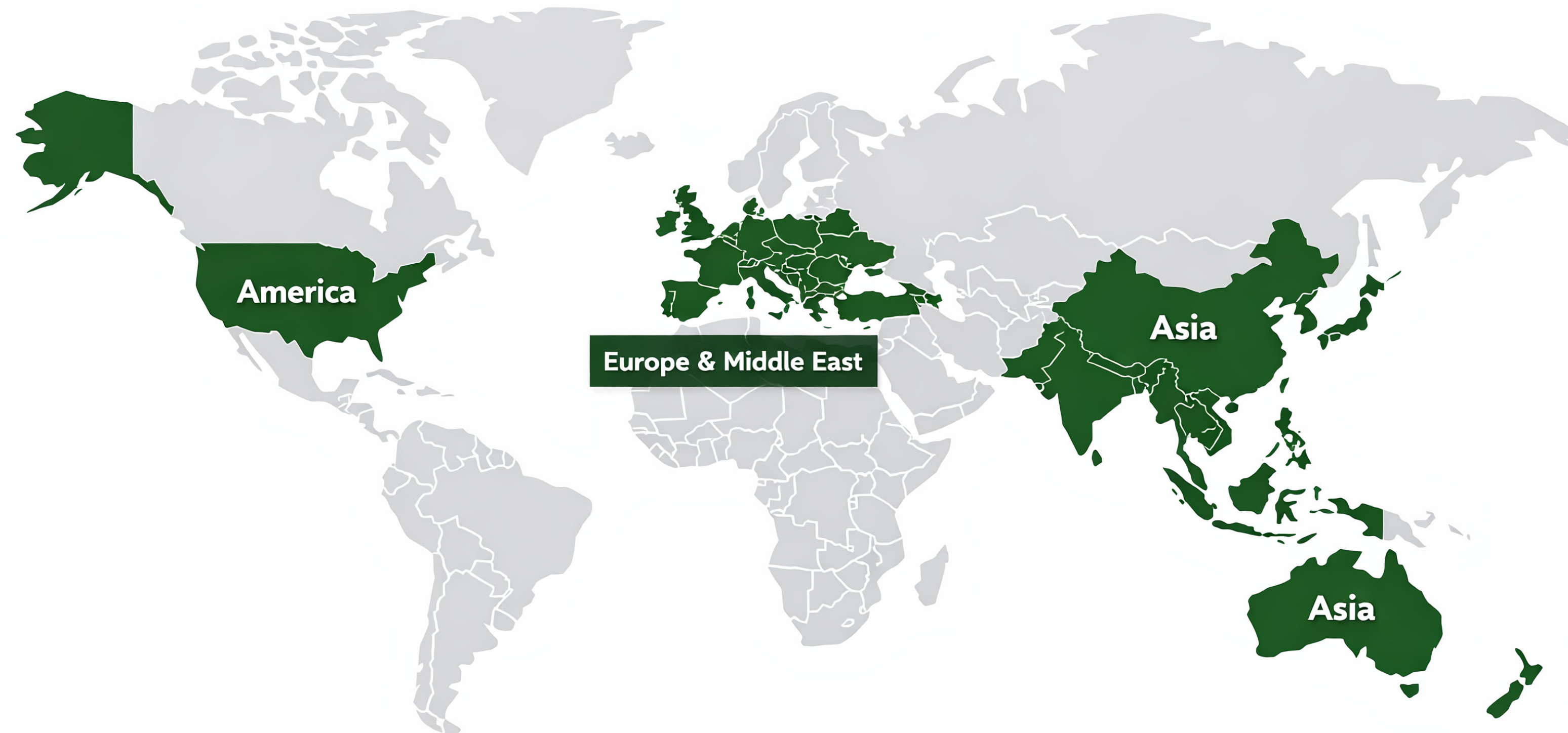
Handling of bulk and retail packaging, container loading, and export documentation in accordance with international standards

7. Global Distribution Network

Efficient distribution to both domestic and international markets, supported by a well-coordinated logistics system and reliable delivery network.



A Global Distribution Network reaching over 30 countries, across all continents Coverage across Asia, Middle East, Europe, and America



ABR Group in Numbers



Supply Capacity
50.000+ mt



Active Suppliers
& Farmers
150+



Employees
1.000+



Global Distribution
Countries
30+



Export Shipment
2.000+



Indonesia RBD, CNO & MCT Oil Products



Food Grade
RBD Coconut Oil



Bakery & Confectionery Grade
RBD Coconut Oil



Cosmetic & Personal
Care Grade
RBD Coconut Oil



Oleochemical Grade
RBD Coconut Oil



Industrial Processing Grade
RBD Coconut Oil



Standard Crude
Coconut Oil



Low FFA
Crude Coconut Oil



High FFA
Crude Coconut Oil



C8 MCT Oil
(Caprylic Acid)



C10 MCT Oil
(Capric Acid)



Food Grade RBD Coconut Oil

Food Grade Refined, Bleached, and Deodorized (RBD) Coconut Oil is a high-quality coconut-derived oil produced through controlled refining processes to remove impurities, color, and odor while maintaining stability and functionality. Compared to crude coconut oil, RBD coconut oil offers a neutral taste, consistent composition, and enhanced shelf stability, making it highly suitable for large-scale food processing and commercial applications. It is widely used across global food industries for its reliability and versatility.

Characteristics

- Purity:** Highly refined with minimal impurities
- Color & Appearance:** Clear to pale yellow liquid
- Odor & Taste:** Neutral, odorless, and tasteless
- Stability:** High oxidative stability and long shelf life
- Performance:** Consistent quality for food processing applications

Spesification

- Free Fatty Acid (FFA):** Max 0.1%
- Moisture & Impurities (M&I):** Max 0.1%
- Peroxide Value:** Max 1.0 meq/kg
- Color (Lovibond):** Max 1.5R / 15Y
- Melting Point:** 24 - 26°C
- Packaging:** Drum / Flexitank / ISO Tank / Customized

Description Scheme

- Raw Material:** Fresh Mature Coconut
- Processing Method:** Washing, Sterilization & Drying
- Application:** Bakery, confectionery, food processing
- Production Area:** Indonesia
- Quality Control:** Lab tested & batch controlled
- Usage Type:** Food & industrial applications
- Export Standard:** International food-grade compliance

Bakery & Confectionery Grade RBD Coconut Oil

RBD Coconut Oil for Bakery & Confectionery applications is a refined, bleached, and deodorized coconut oil designed to deliver a clean taste, stable performance, and consistent quality. With its neutral flavor and excellent oxidative stability, this oil is ideal for large-scale food manufacturing, ensuring reliable results in baking, confectionery, and processed food products..

Characteristics

Purity: Highly refined with neutral taste & odor

Stability: Excellent oxidative stability for extended shelf life

Texture: Smooth consistency for uniform blending

Performance: Consistent results in baking & confectionery processes

Quality: Food-grade standard suitable for industrial use

Spesification

Type: RBD Coconut Oil (Food Grade)

Color: Clear to light yellow

Odor: Neutral

FFA: Low ($\leq 0.1\%$)

Moisture & Impurities: Max 0.1%

Packaging: Jerry can / Drum / Flexitank / Bulk

Description Scheme

Raw Material: Coconut (Indonesia origin)

Processing Method: Refining, Bleaching & Deodorizing

Application: Bakery, confectionery, food processing

Production Area: Indonesia

Quality Control: Lab tested & batch controlled

Usage Type: Industrial food application

Export Standard: International food-grade compliance



Cosmetic & Personal Care Grade RBD Coconut Oil

RBD Coconut Oil for cosmetic and personal care applications is a highly refined, bleached, and deodorized oil designed to deliver purity, stability, and consistency. With its neutral odor, light texture, and excellent emollient properties, it is widely used as a key ingredient in skincare, haircare, and personal care formulations.

Characteristics

- Purity:** Highly refined with neutral odor & color
- Stability:** Excellent oxidative stability for longer shelf life
- Texture:** Smooth, lightweight, and easily absorbed
- Functionality:** Effective emollient for skin & hair formulations
- Quality:** Consistent and suitable for cosmetic-grade applications

Spesification

- Type:** RBD Coconut Oil (Cosmetic Grade)
- Color:** Clear to light yellow
- Odor:** Neutral
- FFA:** Low ($\leq 0.1\%$)
- Moisture & Impurities:** Max 0.1%
- Packaging:** Drum / IBC / Flexitank / Bulk

Description Scheme

- Raw Material:** Coconut (Indonesia origin)
- Processing Method:** Refining, Bleaching & Deodorizing
- Application:** Skincare, haircare, personal care products
- Production Area:** Indonesia
- Quality Control:** Lab tested & batch controlled
- Usage Type:** Cosmetic & industrial application
- Export Standard:** International cosmetic-grade compliance



Oleochemical Grade RBD Coconut Oil

Oleochemical Grade RBD (Refined, Bleached, and Deodorized) Coconut Oil is a highly purified coconut oil specifically processed for industrial oleochemical applications. Produced from crude coconut oil through advanced refining processes, it offers a consistent fatty acid profile—particularly rich in lauric acid—making it an essential raw material for downstream chemical industries. Compared to standard oils, this grade ensures superior stability, purity, and performance for large-scale industrial processing.

Characteristics

- Purity:** Highly refined with minimal impurities
- Composition:** Rich in lauric acid for oleochemical processing
- Color:** Clear and colorless appearance
- Odor:** Neutral (odorless)
- Stability:** High thermal and oxidative stability
- Performance:** Consistent and reliable for industrial chemical applications

Spesification

- Type:** RBD Coconut Oil (Oleochemical Grade)
- FFA (Free Fatty Acid):** Low (typically $\leq 0.1\text{--}0.3\%$)
- Moisture & Impurities:** Very low (max $\leq 0.1\%$)
- Color:** Water-clear
- Odor:** Odorless
- Processing:** Refined, Bleached, and Deodorized
- Packaging:** Flexitank / Drum / IBC / Bulk / Custom

Description Scheme

- Raw Material:** Crude Coconut Oil
- Processing Method:** Refining, Bleaching & Deodorizing
- Application:** Oleochemicals, fatty acids, surfactants, soaps, detergents
- Production Area:** Indonesia
- Quality Control:** Lab tested, refined & batch controlled
- Usage Type:** Industrial-grade (oleochemical applications)
- Export Standard:** International industrial specification compliance



Industrial Processing Grade RBD Coconut Oil

Industrial Processing Grade RBD (Refined, Bleached, and Deodorized) Coconut Oil is a high-purity coconut oil specifically designed for large-scale industrial processing applications. Produced through advanced refining processes, this oil delivers a neutral profile, consistent quality, and excellent stability required for efficient manufacturing operations. Compared to standard grades, it ensures optimal performance in continuous processing systems, making it a reliable feedstock for various industrial uses.

Characteristics

- Purity:** Highly refined with minimal impurities
- Color:** Clear and colorless appearance
- Odor:** Neutral (odorless)
- Stability:** High thermal and oxidative stability for industrial use
- Consistency:** Uniform quality for continuous processing systems
- Performance:** Reliable and efficient for large-scale manufacturing

Spesification

- Type:** RBD Coconut Oil (Industrial Processing Grade)
- FFA (Free Fatty Acid):** Low (typically $\leq 0.1\text{--}0.3\%$)
- Moisture & Impurities:** Very low (max $\leq 0.1\%$)
- Color:** Water-clear
- Odor:** Odorless
- Processing:** Refined, Bleached, and Deodorized
- Packaging:** Flexitank / Bulk / Drum / IBC / Custom

Description Scheme

- Raw Material:** Crude Coconut Oil
- Processing Method:** Refining, Bleaching & Deodorizing
- Application:** Industrial processing, oleochemicals, food processing, chemical manufacturing
- Production Area:** Indonesia
- Quality Control:** Lab tested, refined & batch controlled
- Usage Type:** Industrial-grade oil
- Export Standard:** International industrial specification compliance

Standard Crude Coconut Oil

Standard Crude Coconut Oil (CNO) is an unrefined coconut oil extracted directly from dried copra through mechanical expeller pressing. As a primary raw material, it retains its natural composition and serves as a key feedstock for further refining and industrial processing. Compared to refined oils, CNO offers a higher level of natural components, making it essential for downstream applications such as oleochemicals, biodiesel, and refined coconut oil production.

Characteristics

- Purity:** Unrefined oil with natural composition
- Color:** Light yellow to brownish appearance
- Odor:** Characteristic coconut aroma
- Composition:** Rich in lauric acid
- Processing:** Mechanically extracted without refining
- Performance:** Ideal as raw material for further processing

Spesification

- Type:** Crude Coconut Oil (Standard Grade)
- FFA (Free Fatty Acid):** Moderate to high (typically 3–8% depending on copra quality)
- Moisture & Impurities:** Moderate (typically $\leq 0.5\%$)
- Color:** Yellow to brownish
- Odor:** Natural coconut odor
- Processing:** Mechanical expeller pressing
- Packaging:** Flexitank / Drum / Bulk / IBC / Custom

Description Scheme

- Raw Material:** Dried Copra
- Processing Method:** Mechanical Expeller Pressing
- Application:** Refining (RBD oil), oleochemicals, biodiesel, industrial processing
- Production Area:** Indonesia
- Quality Control:** Basic lab tested & batch controlled
- Usage Type:** Industrial raw material
- Export Standard:** International industrial specification compliance



Low FFA Crude Coconut Oil

Low FFA Crude Coconut Oil (CNO) is a high-quality unrefined coconut oil extracted from carefully selected dried copra under controlled conditions to ensure reduced free fatty acid (FFA) levels. Compared to standard crude coconut oil, this grade offers improved quality, better stability, and higher efficiency for refining processes. It is an ideal raw material for producing premium RBD coconut oil and oleochemical derivatives, delivering consistent performance in industrial applications.

Characteristics

- Purity:** Unrefined oil with improved quality control
- FFA Level:** Lower free fatty acid content than standard CNO
- Color:** Light yellow to golden appearance
- Odor:** Mild natural coconut aroma
- Composition:** Rich in lauric acid
- Performance:** More efficient and stable for downstream refining

Spesification

- Type:** Crude Coconut Oil (Low FFA Grade)
- FFA (Free Fatty Acid):** Low (typically $\leq 2-3\%$)
- Moisture & Impurities:** Low (typically $\leq 0.3-0.5\%$)
- Color:** Light yellow to golden
- Odor:** Mild coconut odor
- Processing:** Mechanical expeller pressing (controlled copra quality)
- Packaging:** Flexitank / Drum / Bulk / IBC / Custom

Description Scheme

- Raw Material:** Selected Dried Copra
- Processing Method:** Mechanical Expeller Pressing (Controlled Process)
- Application:** Refining (premium RBD oil), oleochemicals, industrial processing
- Production Area:** Indonesia
- Quality Control:** Lab tested & batch controlled
- Usage Type:** Industrial raw material (higher-grade feedstock)
- Export Standard:** International industrial specification compliance



High FFA Crude Coconut Oil

High FFA Crude Coconut Oil (CNO) is an unrefined coconut oil derived from dried copra, characterized by a higher free fatty acid (FFA) content. This grade is commonly used as a cost-efficient industrial raw material, particularly for applications where further refining or chemical processing is required. It serves as a reliable feedstock for biodiesel production, soap manufacturing, and various oleochemical industries, offering consistent availability and performance for large-scale industrial use.

Characteristics

Purity: Unrefined oil with natural composition

FFA Level: High free fatty acid content

Color: Yellow to brownish tone

Odor: Strong coconut aroma

Composition: Rich in lauric acid

Performance: Suitable for industrial processing and chemical conversion

Spesification

Type: Crude Coconut Oil (High FFA Grade)

FFA (Free Fatty Acid): High
(typically $\geq 5\%$ up to $15\%+$)

Moisture & Impurities: Moderate
(typically $\leq 0.5\text{--}1.0\%$)

Color: Yellow to brownish

Odor: Strong coconut odor

Processing: Mechanical expeller pressing
(standard copra)

Packaging: Flexitank / Drum / Bulk / IBC / Custom

Description Scheme

Raw Material: Dried Copra

Processing Method: Mechanical Expeller Pressing

Application: Biodiesel, soap manufacturing,
oleochemicals, industrial processing

Production Area: Indonesia

Quality Control: Lab tested & batch controlled

Usage Type: Industrial raw material

Export Standard: International industrial
specification compliance



C8 MCT Oil (Caprylic Acid)

C8 MCT Oil (Caprylic Acid) derived from coconut oil is a premium medium-chain triglyceride produced through advanced fractionation processes. Known for its rapid absorption and efficient energy conversion, C8 MCT is widely used in nutraceutical, functional food, and beverage applications, delivering clean, fast, and sustained energy for high-performance formulations.

Characteristics

Absorption: Rapid digestion and quick energy conversion
Purity: High concentration of C8 (caprylic triglyceride)
Functionality: Ideal for ketogenic and functional nutrition
Stability: Excellent oxidative stability and long shelf life
Performance: Clean, odorless, and neutral taste

Spesification

Appearance: Clear, colorless liquid
C8 Content: Min 95% (or customized)
Moisture: Max 0.1%
Free Fatty Acid: Low
Packaging: 190 kg drum / IBC / Flexitank / Custom

Description Scheme

Raw Material: Coconut Oil
Processing Method: Fractionation & Purification
Application: Nutraceutical, functional food, beverage, supplement
Production Area: Indonesia
Quality Control: Lab tested & batch controlled
Usage Type: Food & industrial application
Export Standard: International & food-grade compliance



C10 MCT Oil (Capric Acid)

C10 MCT Oil (Capric Acid) derived from coconut oil is a high-quality medium-chain triglyceride produced through advanced fractionation processes. Offering balanced absorption and sustained energy release, C10 MCT is widely used in nutraceutical, functional food, and beverage applications, providing efficient performance with greater cost efficiency compared to pure C8.

Characteristics

Absorption: Moderate absorption with sustained energy release

Purity: High concentration of C10 (capric triglyceride)

Functionality: Suitable for functional nutrition and daily supplementation

Stability: Excellent oxidative stability and shelf life

Performance: Neutral taste and odor for versatile applications

Spesification

Appearance: Clear, colorless liquid

C10 Content: Min 90–95% (or customized)

Moisture: Max 0.1%

Free Fatty Acid: Low

Packaging: 190 kg drum / IBC / Flexitank / Custom

Description Scheme

Raw Material: Coconut Oil

Processing Method: Fractionation & Purification

Application: Nutraceutical, functional food, beverage, supplement

Production Area: Indonesia

Quality Control: Lab tested & batch controlled

Usage Type: Food & industrial application

Export Standard: International & food-grade compliance



Ethics & Compliance

How We Maintain High Standards?

Alam Bumi Resources is committed to conducting its operations in an ethical, legal, environmentally responsible, and socially sustainable manner. Our business is built upon an integrated supply network across Indonesia, ensuring responsible sourcing, controlled processing, and reliable distribution. We continuously strengthen our governance framework to align with international standards and long-term sustainability principles.

01

Supplier Code of Conduct

We require all suppliers and partners to operate in accordance with ethical, legal, and responsible business practices.

Our Supplier Code of Conduct outlines expectations covering

- Ethical sourcing and procurement
- Compliance with labor and human rights standards
- Environmental responsibility in operations
- Transparency and accountability in business conduct

We work closely with our partners to ensure these standards are consistently upheld across the supply chain.

02

Responsible Sourcing Commitment

We are committed to maintaining a supply chain free from unethical practices, including forced labor, child labor, and unsafe working conditions.

Our sourcing approach emphasizes:

- Responsible supplier selection and evaluation
- Ongoing monitoring of supplier practices
- Alignment with international labor and human rights standards

We aim to ensure that all materials are sourced responsibly and sustainably.

03

Environmental & Social Responsibility

We are dedicated to minimizing environmental impact while supporting sustainable industry practices.

Our commitments include:

- Promoting the use of renewable coconut-based resources
- Supporting local supplier communities and economic development
- Reducing environmental footprint through efficient processing
- Ensuring compliance with applicable environmental regulations

We continuously integrate sustainability considerations into our operational and business strategies.

Be Part of Our Global Network

We guarantee the best quality at the most competitive prices.

Request our free samples now!





Thank You

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