

in Tripura, Assam and West Bengal.

agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulterations Rules 1955.

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparators.

** In case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250°C and the container shall be marked "Solvent Extracted"

[TOP](#)

SCHEDULE-IV
(See Rules 3 and 4)

Agmark grade designation and definition of quality of Coconut oil

Definition of Quality

Grade gravity	Refractive insoluble impurities percent by weight (not more than)	Designation Saponification Lovibond scale* in 1 inch cell expressed as Y + 5R (not deeper than)	Moisture at 30°C/30°C	and Index at 40°C	Colour value (not less than)	on Specific
1	2	3	4	5	6	
Refined	0.10	2	0.915 to 0.920	1.4481 to 1.4491	250	
Grade-I	0.25	4	0.915 to 0.920	1.4481 to 1.4491	250	
Grade-II	0.25	11	0.915to 0.920	1.4481 to 1.4491	250	

Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Polenske value (not less than)	Description	General requirements
7	8	9	10	11	12
7.5 to 10.0	0.5	0.5	13.0	Coconut oil shall be obtained either by a process of expression of good quality copra (Cocos nucifera), or by a process of solvent extraction** of good quality coconut cake or good quality copra (Cocos nucifera) using approved food grade solvents. The refining of the oil shall be done by neutralisation with alkali and/or physical refining	The oil shall have natural sweet taste. it shall be clear and free from turbidity when a filtered sample is kept for 24 hrs. at 30°C. The oil shall be free from rancidity, admixture or other oils or substances or adulterants. The oil shall be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted
exceeding				and/or miscella refining followed by bleaching with adsorbent earth And/or activated carbon and deodorisation with Steam. No chemical agent shall be used.	by in concentration as specified antioxidants not

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparator.

** In case of solvent extracted oil, the flash point by Pensky-Mattens (closed cup) method shall not be less than 225°C and the container shall be marked "Solvent Extracted".

7	8	9	10	11	12
7.5 to 10.0	0.8	3.0	13.0	The oil shall be the product obtained by expression of good quality copra (<i>Cocos nucifera</i> only).	The oil shall have natural sweet taste and characteristic odour. It shall be clear and free from rancidity, admixture of any other oil, substances or adulterants. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants not exceeding in concentrations as specified under Prevention of Food Adulteration Rules, 1955.
7.5 to 10.0	0.8	6.0	13.0	The oil shall be the product obtained by expression of good quality copra (<i>Cocos nucifera</i>) only.	The oil shall have natural sweet taste and characteristic odour. It shall be clear and free from rancidity, admixture of any other oil, substances or adulterants. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants

not exceeding in concentrations as specified under Prevention of Food Adulteration Rules, 1955.

[TOP](#)

SCHEDULE - V
(See Rules 3 and 4)
Agmark grade designations and definition of quality for Linseed Oil

Definition of Quality								
Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on lovibond scale* in 1/4 inch cell expressed as Y + 10 R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method (not less than)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)
1	2	3	4	5	6	7	8	9
Refined	0.10	10	0.923 to 0.926	1.4720 to 1.4750	188 to 195	170	1.5	0.5
Semi-Refined	0.10	10	0.923 to 0.928	1.4720 to 1.4750	188 to 195	170	1.5	0.5
Raw	0.25	35	0.923 to 0.928	1.4720 to 1.4750	188 to 195	170	1.5	4.0
Foots percent by volume	Test for the presence of	Test of lead	Flash point by Pensky	Description	General Requirements			