

flavouring

colouring

and

substances. The oil may

contain permitted antioxidants
not exceeding in concentra-
tion as specified Prevention
of Food Adulteration Rules, 1955

* In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparator.

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

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SCHEDULE-IX
(See Rules 3 and 4)

Agmark grade designation and definition of quality for Cotton seed Oil.

Definition of Quality

Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1/4" cell expressed as Y + 10R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value
1	2	3	4	5	6
Refined	0.10	10 (14)**	0.910 to 0.920	1.4630 to 1.4660	190 to 194
Washed	0.10	35	0.910 to 0.920	1.4660 to 1.4660	190 to 198

Definition of quality				
Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	(Acid value (not more than)	Description	General requirements
7	8	9	10	11
98 to 112	1.5	0.5	Cotton seed oil shall be obtained either by a process of expression of clean and sound kernals of cotton seed (genus Gossypium) or by solvent extraction** of good quality of cotton seed oilcake or clean and sound kernals of cotton seed (genus Gossypium) only. The oil shall be deacidified with alkali and/or by physical refining or by miscella refining using permitted food grade solvents followed by bleaching with bleaching earth and/or activated carbon and deodorised with steam. No other chemical shall be used.	The oil shall be clear and free from turbidity when a filtered sample is kept at 30°C for 24 hrs. The oil shall be free from rancidity, admixture of other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.
98 to 112	1.5	0.5	Cotton seed oil shall be obtained by expressing clean and sound kernals (genus Gossypium) only. The oil shall be neutralised with alkali, washed and dried.	The oil shall be clear and free from rancidity, admixture of other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances.

Note :- * In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparator.

** Applicable to solvent extracted oil only. In the 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"

*** This grade of oil is not suitable for direct consumption and the container should be marked "not for direct consumption".

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SCHEDULE-X
(See Rules 3 and 4)

Agmark grade designation and definition of quality for Rice bran oil

Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1" cell expressed as Y + 5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value
1	2	3	4	5	6
Refined	0.10	20 (no dominant green colour)	0.910 to 0.920	1.4600 to 1.4700	180 to 195

Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point in °C by Pensky Martens (closed cup) method (Min.)	Definition of quality	
				Description	General requirement
7	8	9	10	11	12