

tration as specified under Prevention of Food Adulteration Rules,1955.

* In the absence of Lovibond Tinto-meter the colour shall be matched against standard colour comparaters.

** In case of solvent extracted oil, the flash-point by Pensky-Martens (closed cup) method shall not be less than 250⁰C and the containess shall be marked "Solvent Extracted".

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SCHEDULE-II
(See Rules 3 and 4)

Agmark grade designation and definition of quality of Groundnut oil

Definition of Quality						
Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1 inch (2.54 cms) cell expressed as Y + 5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine Value (wij's method)
1	2	3	4	5	6	7
Refined	0.10	3(10)**	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98
Grade-I	0.25	15	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98
Grade-II	0.25	20	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98
Unsaponifiable matter percent	Acid value (not more than)	Bellier's Turbidity	Description	General requirements		

by weight (not more than)		Temperature (acetic acid method) in °C		
8	9	10	11	12
0.8	0.5	39 to 41	Groundnut oil shall be obtained either by process of expressing clean groundnut kernals (Arachis hypogaea) or by a process of solvent extraction** of good quality groundnut cake or sound groundnut kernals (Arachis hypogaea) using permitted food grade solvents. The oil shall be refined by neutralisation with alkali and/or physical refining and/or miscella refining followed by bleaching with adsorbent earth or activated carbon and deodorised with steam. No other chemical agent shall be used.	The oil 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 of any other oil or substances, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from added colouring or flavouring agents. It shall also be free from mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified, under Prevention of Food Adulteration Rules, 1955.
1.0	2.0	39 to 41	Groundnut oil shall be obtained by a process of expressing clean, and sound groundnut kernals (Arachis hypogaea) only	The oil shall be clear and free from rancidity, admixture of any other oil or substance, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from any added colouring or flavouring agents. It shall also be free from

				mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955
1.0	4.0	39 to 41	Groundnut oil shall be obtained by a process of expressing clean and sound groundnut Kernals, (Arachis hypogaea) ony.	The oil shall be clear and free from rancidity, admixture of any other oil or substance, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from any added colouring or flavouring agents. It shall also be free from mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.

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

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

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SCHEDULE - III (A)

(See Rules 3 and 4)

Agmark grade designations and definition of quality for Sesame (Til or Gingelly Oil)