

SCHEDULE II-B

(See Rules 3 and 4)

Grade designations and definitions of quality of groundnut oil cake – solvent extracted

Grade designation	Moisture per cent by weight (Maximum)	Crude protein (Nitrogen x 6.25) by weight (Minimum)	Crude fat or ether extract per cent by weight (Maximum)	Crude fiber, per cent by weight (Maximum)	Acid insoluble ash, percent by weight (Maximum)	Castor husk	General characteristics
1	2	3	4	5	6	7	8
Good	10.0	51.0	1.0	10.0	2.5	Nil	1. The solvent extracted groundnut oil cake (meal) shall be obtained by extraction of oil by means of a solvent from the expeller or ghani pressed groundnut oil cake. The meal may also be obtained directly from groundnut seeds after a preliminary treatment. The expeller or ghani pressed groundnut oil cake used for extraction shall have been obtained by pressing clean and sound groundnut (<i>Arachis hypogaea</i> L). The meal shall have been subjected to heat and steam treatment under controlled and regulated conditions so as to prevent denaturation of the protein and removal of traces of solvent. The material shall be in the form of either flakes or powder and shall be free from harmful constituents and castor cake or husk or both or mahuacake. It shall be free from rancidity, adulterants, insects or fungus infestation and from musty odour.
Fair	10.0	47.0	1.5	12.0	2.5	Nil	

Note :

- The values specified in columns 3 to 6 are calculated on moisture free basis. Adopted from the Indian Standards Specification for solvent extracted oil cake (meal) as Livestock feed (IS: 3441-1966).
- Solvent for extraction : Only Food grade solvent shall be used for the purpose of extraction. The requirements of the solvent shall be as follows :
Boiling range 63°C.to 71°C. Aromatic content maximum 1 per cent. Non-volatile content, Maximum 0.001 g/100 ml.