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expression of sound clean
and mature sunflower,
seeds (*Helianthus annuus*
Linn fam. Compositae)

other oil or substances,
mineral oil, suspended matter
sediments, separated water and
free from added colouring and
flavouring substances and
obnoxious odour. The oil may
contain permitted anti-oxidants
not exceeding in concentration
specified under Prevention of
Food Adulteration Rules, 1955

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

**In case of solvent extracted oil, the containers of oil, shall be marked "SOLVENT EXTRACTED"

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SCHEDULE-XIII

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Maize (Corn) Oil

Grade Designation	Moisture and impurities percent by weight (not more than)	Colour on Lovibond scale* in 1/2" cell expressed as Y + 5R (not deeper than)	Definition Quality		Saponification value
			Specific gravity at 30°/30°C	Refractive Index at 40°C	
1	2	3	4	5	6
Refined	0.10	10	0.913 to 0.920	1.4645 to 1.4675	187 to 195

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
103 to 128	1.5	0.5	Maize (corn) oil shall be obtained by a process of expression from the germs of clean and sound seeds of the plant <i>Zea mays</i> Linn. fam. Gramineae which are separated from the remainder of the kernal by the wet or dry milling process in the manufacture of starch or glucose. The oil shall be refined by Neutralisation, with bleaching earth and/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 of oil is kept at 30°C for 24 hours. The oil shall be free from rancidity, adulterants, sediments, suspended and foreign matters, other oils and substances, mineral oil, separated water and added colour and flavouring substance and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.

NOTE : *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

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SCHEDULE-XIV (See Rules 3 and 4)

Agmark grade designation and definition of quality for Mahua (Mowrah) Oil