

inviting objections and suggestions from all persons likely to be affected thereby within forty-five days from the date on which copies of the Gazette of India containing the said notification were made available to the public;

And, whereas, copies of the said Gazette were made available to the public on the 15th March, 2023;

And, whereas, the objections and suggestions received from the public in respect of the said draft rules within the specified period have been considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), the Central Government hereby makes the following rules, namely:-

1. Short title, application and commencement. - (1) These rules shall be called the Vegetable Oils Grading and Marking (Amendment) Rules, 2023.

(2) They shall come into force on the date of their final publication in the Official Gazette.

2. In the Vegetable Oils Grading and Marking Rules, 1955 (hereinafter referred to as the said rules), for rule 10, the following shall be substituted, namely:-

“10 (1) Vegetable oils for domestic trade, shall comply with the restrictions in regard to residual levels of metal contaminants, pesticides residues, microbial requirements, crop contaminants, naturally occurring toxic substances and other food safety requirements as specified under the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011, Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, and other regulations made for domestic trade under the provisions of Food Safety and Standards Act, 2006 (34 of 2006).

(2) The Vegetable oils for export trade, shall comply with the residual limits of heavy metals, pesticides and other food safety requirements as laid down by the Codex Alimentarius Commission or importing countries requirement for export”.

3. In the said rules, after rule 11, the following rules shall be inserted, namely:-

“12. The Vegetable oils may be fortified with the micronutrients Vitamin A and Vitamin D at the level of nutrients prescribed in Food Safety and Standards (Fortification of Foods) Regulations, 2018.

13. The Vegetable oils may contain permitted anti-oxidants, food additives, in the concentration as specified under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

14. The vegetable oils covered under these rules shall comply with the fatty acid composition of the oils as per Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011”.

4. In the said rules, for Schedule I, the following schedule shall be substituted, namely:-

“SCHEDULE-I

Agmark grade designation and definition of quality for Mustard Oil

1. Definition of quality

Grade Designation	Limit of Tolerance								
	Moisture and insoluble impurities percent by wt. (not more than)	Percentage of Natural Essential Oil Content as allylisothiocyanate (Minimum)	Refractive Index at 40°C	Unsaponifiable matter percent by weight (Not more than)	Acid Value (not more than)	Iodine Value (Wij's method)	Saponification Value	Specific gravity at 30°C/30°C	Colour Lovibond scale* in ¼" cell expressed as Y+5R (not deeper than)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Refined	0.10	-	1.4646 to 1.4662	1.2	0.6	96-112	168-177	0.907 to 0.910	15
Grade - I	0.25	0.20			2.0				50
Grade-II	0.25	0.10			4.0				50

Belliers Turbidity Temperature Ever's acetic acid Method°C	Test for Presence of Oryzanol	Test for Presence of Argemone Oil	Test for Presence of Hydrocyanic Acid	Polybromide Test	Test for Presence of Mineral Oil
(11)	(12)	(13)	(14)	(15)	(16)
23.0-27.5	Negative	Negative	Negative	Negative	Negative
23.0-27.5	Negative	Negative	Negative	Negative	Negative
23.0-27.5	Negative	Negative	Negative	Negative	Negative
Note: Grade - I and Grade- II are for Raw and filtered Mustard Oil.					

(17)	(18)
Description	Minimum requirement
Mustard Oil shall be obtained by a process of expression of clean and sound mustard seed of <i>Brassica campestris</i> Linn (yellow and Brown sarson) or <i>Brassica juncea</i> Linn (Lahi, Rai or laha) or <i>Brassica napus</i> (rapeseed or toria) or admixture of these seeds. The oil obtained by expelled pressed method shall be free from solvent extracted oils and hexane residues.	Minimum requirement: (1) Mustard Oil shall,- (a) have characteristic and acceptable taste and flavor; (b) be clear and free from turbidity when a filtered sample of oil is kept for 24 hours at 30°C; (c) be free from rancidity, obnoxious smell, suspended or insoluble matter or any other foreign matter; (d) be free from separated water, sedimentations, added colouring matter and any other flavouring substances; (e) be free from synthetic oil. (2). Mustard oil, if produced by solvent extraction shall be refined before it is supplied for human consumption and shall conform to the standards as laid down or made under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 and Hexane should be not more than 5 ppm.

2. Special Condition. - The Mustard oil may be declared as Kachi Ghani or cold pressed, as the case may be, if the content of natural allylisothiocyanate in the oil is not less than 0.20% by weight.”

[F. No.-Q-11047/01/Mustard Oil/2023-Std]

FAIZ AHMED KIDWAI, Addl. Secy. (Marketing)

Note. - The principal rules were published as S.O. 1719, dated 13th August 1955, in the Gazette of India Part-II, Section-3 and were last amended *vide* notification number G.S.R. 383(E), dated the 3rd June, 2009.