

SCHEDULE V-B

(See Rules 3 and 4)

Grade designations and definitions of quality of mustard oil-cake- solvent extracted

Grade designation	Moisture per cent by weight (Maximum)	Crude protein (Nitrogen x 6.25) per cent by weight (Minimum)	Crude fat or ether extract per cent by weight (Maximum)	Crude fibre per cent by weight (Maximum)	Acid in soluble ash per cent by weight (Maximum)	General characteristics
1	2	3	4	5	6	7
Good	10.0	45.0	1.0	11.0	1.8	The solvent extracted mustard oil cakes (Meal) shall be obtained by extraction of oil by means of a solvent from the hydraulic expeller or rotary pressed oilcake. The meal may also be obtained directly from sound mustard seed (<i>rai Brassica Juncea</i> , toria- <i>Brassica campestris</i> and taramira <i>Eruca sativa</i>) after a preliminary treatment. The meal shall have subjected to heat and steam treatment under controlled and regulated conditions so as to prevent denaturation of the protein and to remove 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 mahua cake or argemone cake. It shall be free from rancidity, adulterants, insects or fungus infestation and from musty odour.
Fair	10.0	43.0	1.5	12.0	2.3	

Note:

(1)*The values specified in columns 3 to 6 are calculated on moisture free basis. Not adopted from Indian Standards Institution specifications.

(2)Solvent for extraction : Only hexane food grade solvent shall be used for the purpose of extraction. The requirements of the solvent shall be as follows:-

Boiling range 63⁰ C to 71⁰ C.

Aromatic content max.- 1 per cent.

Non-volatile content “maximum” 0.001 gm/100ml