

SCHEDULE-XI-B

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Refined, bleached, hydrogenated, winterised and deodourised Soyabean

Definition Quality					
Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale** in 5¼" cell expressed as Y + 5R (not deeper than)	Specific gravity at 30 ⁰ /30 ⁰ C	Refractive Index at 40 ⁰ C	Saponification value
1	2	3	4	5	6
RBHWD*	0.10	6 (shall not have a predominantly green colour	0.917 to 0.921	1.4630 to 1.4670	190 to 202

Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point by Pensky-Martens (closed cup method) in ⁰ C (not less than)	Cloud point in ⁰ C (not less than)	Linolenic acid (18:3) percent by weight, not more than
7	8	9	10	11	12
107 to 120	1.2	0.5	250	10	3

Trans-fatty Acid Percent by weight, not more than	Description	General Requirements
13	14	15
10	Soyabean oil shall be obtained either by a process of expression or solvent extraction*** of sound and clean matured soyabeans from the plant Glycine Max (L) Merrill Syn. Glycine Soja Sieb and Zucc fam. Leguminosae or by solvent extraction of good quality of Soyabean Oil Cake. The oil shall be neutralised with alkali, bleached with bleaching earth and/or activated carbon, mildly hydrogenated using the nickel catalyst, reducing the Iodine value to the required level and then be winterised, the solid components that separate out are filtered through a filter press and the filtered oil is deodorised by steam.	The oil shall be cleaned and free from turbidity when a filtered sample is kept at 30 ⁰ C for 24 hours. The oil shall be free from rancidity, adulterants, suspended or other foreign matter, other oils, mineral oil, sediments, separated water added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

N.B. : * The containers of this oil shall be marked in bold letters "BRHWD" Soyabean Oil.

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

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