

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

** Applicable to solvent extracted oil only. In the case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250°C and the container shall be marked "Solvent Extracted"

*** This grade of oil is not suitable for direct consumption and the container should be marked "not for direct consumption".

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SCHEDULE-X
(See Rules 3 and 4)

Agmark grade designation and definition of quality for Rice bran oil

Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1" cell expressed as Y + 5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value
1	2	3	4	5	6
Refined	0.10	20 (no dominant green colour)	0.910 to 0.920	1.4600 to 1.4700	180 to 195

Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point in °C by Pensky Martens (closed cup) method (Min.)	Definition of quality	
				Description	General requirement
7	8	9	10	11	12

90 to 105	3.5	0.5	250	Rice bran oil shall be obtained from the rice bran layer around the endosperm of rice, removed during the process of rice-milling from paddy of <i>Oryza sativa</i> linn family Gramineae by a process of solvent extraction** using permitted food grade solvent. The oil shall be deacidified with alkali and/or physical refining and/or by miscella refining using permitted food grade solvents followed by bleaching with bleaching earth and/or activated carbon and deodorised with steam. No other chemical agent except the salts of citric and phosphoric acid shall be used.	The oil shall be clear and free from turbidity when a filtered sample is kept at 35° C for 24 hrs. The oil shall also be free from rancidity, adulterants, sediments, foreign matter, mineral oil and other oils, suspended matter, separated water and added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.
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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 the oil shall be predominantly marked "Solvent Extracted".

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SCHEDULE-XI-A
(See Rules 3 and 4)