

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Safflower seed oil

Definition of Quality

Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1/4" 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	2.5	0.915 to 0.920	1.4674 to 1.4689	189 to 195
Grade-I	0.25	15	0.915 to 0.920	1.4674 to 1.4689	189 to 195
Grade-II	0.25	15	0.915 to 0.920	1.4674 to 1.4689	189 to 195

Definition of quality

Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Belliers turbidity temp. (by Ever's Acetic acid method) in °C (not more than)	Description	General requirements
7	8	9	10	11	12
138 to 148	1.0	0.5	16	Safflower seed oil shall be obtained either by a process of expression of clear and sound seeds of safflower (<i>Carthamus tinc-</i>	The oil shall be clean and free from turbidity when a filtered sample is kept for 24 hrs. at 30°C. The oil shall be free from rancidity,

				torious) or by a process of solvent extraction** of good quality of safflower seed oil cake or clean and sound seeds of safflower seed (<i>Carthamus tinctorius</i>). The oil shall be deacidified with alkali and/or physical refining and/or 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 shall be used.	admixture of other oils or substances. The oil shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidant not exceeding in concentration as specified under prevention of Food Adulteration Rules, 1955.
138 to 148	1.0	2.0	16	Safflower seed oil shall be obtained by a process of expressing clean and sound seed of Safflower (<i>Carthamus tinctorius</i>) only.	The oil shall have characteristic odour and taste. The oil shall be clear and free from rancidity, admixture of other oils or substances, The oil shall also be free from mineral oil, sediments suspended matter, separated water, obnoxious odour added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.
138 to 148	1.0	6.0	16	Safflower seed oil shall be obtained by a process of expressing clean and sound seeds of Safflower (<i>Carthamus tinctorius</i>) only	The oil shall have characteristics odour and taste. The oil shall be clear and free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added

flavouring

colouring

and

substances. The oil may contain permitted antioxidants not exceeding in concentration as specified Prevention of Food Adulteration Rules, 1955

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

** In case of solvent extracted oil, the flash-point by Pensky-Marten's (closed cup) method shall not be less than 250°C and the containers shall be marked "Solvent Extracted".

[TOP](#)

SCHEDULE-IX
(See Rules 3 and 4)

Agmark grade designation and definition of quality for Cotton seed Oil.

Definition of Quality

Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1/4" cell expressed as Y + 10R (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	10 (14)**	0.910 to 0.920	1.4630 to 1.4660	190 to 194
Washed	0.10	35	0.910 to 0.920	1.4660 to 1.4660	190 to 198