

matter, of both. The oils shall be refined by oils, sediments, suspended neutralisation with alkali and/or by mineral oil, separated water and added physical refining, bleaching with colouring and flavouring substances and bleaching earth and/or activated obnoxious odour. The oil may contain carbon and deodorised with steam. permitted anti-oxidants not exceeding in concentration as specified under No other chemical agent shall be used. Prevention of Food Adulteration Rules 1955.

NOTE : \*In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparaters

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#### SCHEDULE-XV

(See Rules 3 and 4)

Agmark grade designation and definition of quality of Salseed oil (fat).

| Grade Designation          | Moisture and insoluble impurities percent by weight (not more than) | Specific gravity at 30°/30°C                            | Saponification Value | Definition Quality          |                                                         |
|----------------------------|---------------------------------------------------------------------|---------------------------------------------------------|----------------------|-----------------------------|---------------------------------------------------------|
|                            |                                                                     |                                                         |                      | Iodine value (Wij's method) | Unsaponifiable matter percent by weight (not more than) |
| 1                          | 2                                                                   | 3                                                       | 4                    | 5                           | 6                                                       |
| Refined                    | 0.10                                                                | 1.4500<br>to<br>1.4600                                  | 180<br>to<br>195     | 31<br>to<br>45              | 2.5                                                     |
| Definition of Quality      |                                                                     |                                                         |                      |                             |                                                         |
| Acid value (not more than) | 9,10-epoxy and 9-10-dihydroxy stearic acids, percent by wt.         | Flash-point by Pensky-Martens (closed cup) method in °C | Description          | General requirements        |                                                         |

|     | (not more than) | (not less than) |                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|-----|-----------------|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 7   | 8               | 9               | 10                                                                                                                                                                                                                                                                                                                                                                                                                                         | 11                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| 0.5 | 3.0             | 250             | The Sal seed fat shall be obtained by a process of solvent extraction of clean and sound seed kernels of Saltress (Shorea robusta Gaertn. using permitted food grade solvents. The oil shall be neutralised with alkali, bleached with bleaching earth and/or activated carbon de-odorised with steam. No other chemical agents shall be used. Alternatively, deacidification, bleaching and de-odorisation may be done by physical means. | The fat shall be clear on melting and free from turbidity when a filtered sample is kept at 40°C for 24 hrs. The fat shall have agreeable taste and flavour and free from adulterants, other fats, rancidity, sediments, suspended and foreign matter, separated water and added colouring or flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentrations specified under Prevention of Food Adulteration Rules, 1955. |

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## SHCEDULE-XVI

(See Rules 3 and 4)

### Grade designation definition of quality for Vegetable Oils (Non-specified)

| Grade designation              | Special Characteristics                                                                                                                                               | General Requirements                                                                                                                                                                                                                                                                                       |
|--------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1                              | 2                                                                                                                                                                     | 3                                                                                                                                                                                                                                                                                                          |
| N.S. Grade*<br>(non-specified) | Any vegetable oil mentioned in the Schedule 1 to XV shall conform to the specific characteristics referring to the quality of the oil as agreed between the buyer and | 1. The specific vegetable oils shall be obtained in the manner prescribed in the respective schedule and satisfy the requirements of the buyer.<br>2. The oil shall be free from adulterants, sediments, separated water, suspended foreign matter, other oils, added colouring and flavouring substances. |

NOTE : 1. The non-specified (N.S.) grade is applicable only :