

Definition of Quality

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on lovibond scale* in 1/4 inch cell expressed as Y ± 5 R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Bellier's Turbidity Temperature by Ever's acetic acid method (not more than °C)
1	2	3	4	5	6	7	8	9	10
Refined	0.10	2	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	0.5	22
Grade-I	0.25	10	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	4.0	22
Grade-II	0.25	20	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	6.0	22

DESCRIPTION

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Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til or gingelly) seeds (Sesamum orientale) belonging to black, brown or white varieties or mixture thereof or by a process of solvent extraction** of good quality of sesame oil cake or sound seeds. The oil shall be refined by neutralisation with alkali and/or-physical refining or by miscella refining using permitted food grade solvents followed by bleaching with adsorbant earth and/or activated carbon and deodourisation with steam. No other chemical agent shall be used.

Sesame oil shall be obtained by a process of expressing clean

GENERAL REQUIREMENTS

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The oil shall have natural characterisic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

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

** In 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"

SCHEDULE - III (B)

(See Rules 3 and 4)

Agmark grade designations and definition of quality for Sesame (Til or Gingelly) Oil from white seeds grown in eastern parts of the country.

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1	2	3	4	5	6	7	8	9	10
Refined	0.10	2	0.916	1.4662	185	115	2.5	0.5	22