

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.

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"

TOP

#### SCHEDULE-XII

(See Rules 3 and 4)

#### Agmark grade designation and definition of quality for Sunflower Seed Oil

| Grade Designation     | Moisture and insoluble impurities percent by weight (not more than) | Colour on Lovibond scale* in 1" cell expressed in Y + 5R (not deeper than) | Definition Quality           |                          | Saponification value |
|-----------------------|---------------------------------------------------------------------|----------------------------------------------------------------------------|------------------------------|--------------------------|----------------------|
|                       |                                                                     |                                                                            | Specific gravity at 30°/30°C | Refractive Index at 40°C |                      |
| 1                     | 2                                                                   | 3                                                                          | 4                            | 5                        | 6                    |
| Refined               | 0.10                                                                | 5                                                                          | 0.913 to 0.918               | 1.4640 to 1.4800         | 188 to 194           |
| Grade-I               | 0.25                                                                | 20                                                                         | 0.913 to 0.918               | 1.4640 to 1.4800         | 188 to 194           |
| Definition of Quality |                                                                     |                                                                            |                              |                          |                      |

| Iodine value<br>(Wij's method) | Unsaponifiable<br>matter percent<br>by weight<br>(not more than) | Acid value<br>(not more<br>than) | Flash point in<br>Pensky-Martens<br>(Closed cup)<br>method in °C<br>(not less than) | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | General Requirements                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|--------------------------------|------------------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 7<br>100<br>to<br>140          | 8<br>1.5                                                         | 9<br>0.5                         | 10<br>250                                                                           | 11<br>Sunflower seed oil shall be obtained either by a process of expressing sound and clean mature sunflower seeds of the plant <i>Helianthus annuus</i> Linn. Fam. Compositae or by a process of solvent extraction** of good quality Sunflower seed oil-cake or from sound and clean mature seeds of Sunflower ( <i>Helianthus annuus</i> ). The oil shall be deacidified with alkali and refining by physical refining and/or by miscella process followed by bleaching with bleaching earth and or activated carbon and deodorisation by steam. No other chemical agent shall be used. | 12<br>The oil shall have acceptable taste and odour. The oil shall be clear and free from turbidity when a filtered sample is kept at 30°C for 24 hrs. The oil shall also be free from rancidity, adulterants, sediments, suspended and foreign matters, mineral oil, separated water and 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. |
| 100<br>to                      | 1.5                                                              | 3.0                              | --                                                                                  | Sunflower seed oil shall be obtained by a process of                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | The oil shall be clear, free from rancidity, admixture of                                                                                                                                                                                                                                                                                                                                                                                                                                           |

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expression of sound clean  
and mature sunflower,  
seeds (*Helianthus annuus*  
Linn fam. Compositae)

other oil or substances,  
mineral oil, suspended matter  
sediments, separated water and  
free from added colouring and  
flavouring substances and  
obnoxious odour. The oil may  
contain permitted anti-oxidants  
not exceeding in concentration  
specified under Prevention of  
Food Adulteration Rules, 1955

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 oil, shall be marked "SOLVENT EXTRACTED"

TOP

### SCHEDULE-XIII

(See Rules 3 and 4)

#### Agmark grade designation and definition of quality for Maize (Corn) Oil

| Grade Designation | Moisture and<br>impurities<br>percent by<br>weight (not<br>more than) | Colour on<br>Lovibond<br>scale* in 1/2"<br>cell expressed as<br>Y + 5R (not<br>deeper than) | Specific gravity<br>at 30°/30°C | Definition | Quality                     | Saponification<br>value |
|-------------------|-----------------------------------------------------------------------|---------------------------------------------------------------------------------------------|---------------------------------|------------|-----------------------------|-------------------------|
|                   |                                                                       |                                                                                             |                                 |            | Refractive<br>Index at 40°C |                         |
| 1                 | 2                                                                     | 3                                                                                           | 4                               |            | 5                           | 6                       |
| Refined           | 0.10                                                                  | 10                                                                                          | 0.913 to<br>0.920               |            | 1.4645 to<br>1.4675         | 187 to<br>195           |