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VANASPATI (GRADING AND MARKING) RULES, 1939

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VANASPATI (GRADING AND MARKING) RULES, 1939

In exercise of the powers conferred by Section 3 of (he Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), the Central Government is pleased to make the following Rules which have already been published as required under the section mentioned above:

1. Short title and application :-

- (1) These rules may be called the Vanaspati (Grading and Marking) Rules, 1939.
- (2) They shall apply to Vanaspati prepared in India from vegetable oils produced in India.

2. Grade designations :-

Grade designations to indicate the quality of Vanaspati are set out in column ${\bf 1}$ of Schedule I annexed to these rules.

3. Definition of quality :-

- (a) GeneraL characteristics.-The general characteristics of quality, indicated by all grade designation, shall be that the product-
- (i) has been prepared by the hydrogenation of refined vegetable oils only without admixture of animal fats, or other fats of non-vegetable origin,
- (ii) is palatable, in good condition, clear, and transparent on melting, and free from sediment and rancid flavour,
- (iii) may be white, yellowish or light green in colour with or without granular structure, and
- (iv) may contain added flavouring and aromatic substances and vitamins of vegetable origin.
- (b) Special characteristics. The special characteristics of quality, indicated by each separate grade designation, are set out, against such designation, in columns 2 to 9 of Schedule 1.

4. Grade designation marks :-

The grade designation mark shall consist of a label of the design and colour set out in Schedule II.

5. Marking provisions :-

A grade designation mark shall be securely affixed to each container of Vanaspati.

6. Method of packing :-

Only clean new containers shall be used for packing and shall, after being securely closed, be sealed in a manner approved by the Agricultural Marketing Adviser.

7. Special conditions of certificate of authorisation :-

In addition to the conditions specified in rule 4 of the General (Grading and Marking) Rules, 1937, the conditions set out in Schedule III shall be conditions of every certificate of authorisation issued for the purposes of these rules.

SCHEDULE 1
SCHEDULE I

(See rules 2 and	3)							
Grade designation	ns and definitions o	f quality fo	or Vanaspa	ti				
Physical and chen	nical characteristics							
Grade	Free fatty	Moisture	Melting	Unsaponifi-	Saponifica-	Reichert	Butyro Ref-	
designation	acids (Oleic		point	able matter	tion value	Meissel	racto meter	Description
	acid)					value	Reading at	
							40° C	

1	2	3	4	5	6	7	8	9
Vanaspati or Vanaspati	Below	Below	Not more	Below	188-195	Below	Not Less	Specific characteristics test for
(Groundnut Oil	0.15 per	0.15 per	than	1 per		1.6	than 48	vegetable oils other than groun
	cent	cent	43°C	cent				dnut oil shall be negative: Arac
								hidic acid tests shall be positive
Vanaspati** or Vanas	Do.	Do.	Do.	Do.	190-194	Do.	Not less	Specific characteristics tests for
pati (Cotton seed oil)							than 50	vegetable oils other than cottor
								seed oil shall be negative.
Vanaspati*** or Vanas	Betew	Do	Do.	Below				
pati (Mixed edible	0.25			2.5				
oils)	per cent			per cent				

SCHEDULE 2 SCHEDULE II

(See rule 4)

SCHEDULE 3 SCHEDULE III

\\\\\(See rule 7)\\\Special Conditions of Certificate of Authorisation \(a) An authorised packer shall be equipped with suitable plar tor the refining and hydrogenation of vegetable oils. \(b) An authorised packer shall provide and maintain laboratory equipment and staff as approved by the Agricultural Marketing Adviser, for the analysis of samples of vanaspati and shall maintain proper records of the analysis of samples. \(c) The factory and laboratory at the authorised premises must be clean, well ventilated and sanitary. All Vanaspati stored on the premises shall be kept in covered containers. \(d) There shall be no animal fat* on the premises. \(c) All instructions regarding methods of sampling and analysis, sealing and marking of containers and the maintenance of records, etc., which may be issue from time to time by the Agricultural Marketing Adviser, in consultation with an appropriate organisation of the industry shall be strictly observed. \(f) A sample representing the variety or varieties of Vanaspati produced each week shall be drawn in a manner prescribed by the Agricultural Marketing Adviser and forwarded once a week to such Central Control Laboratory, as may be directed from time to time. \(g) Each container of Vanaspati shall be filled with he product of one variety only. \(h) Each container of Vanaspati shall soon alter being filled, be marked (plainly or in code) with (i) variety number, (ii) colour, (iii) name of packing station, and (iv) date of packing Station and (v) date of packing.