

VEGETABLE OIL PRODUCTS (REGULATION) ORDER, 1998

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VEGETABLE OIL PRODUCTS (REGULATION) ORDER, 1998

Ministry of Food and Consumer Affairs (Deptt. of Sugar and Edible Oils), Noti. No. G.S.R. 741(E), dated December 16, 1998, published in the Gazette of India, Extra., Part II, Section 3(i), dated 16th December, 1998, pp. 14-23, No. 847 [F. No. 2-VP(1)/97] In exercise of the powers conferred by Section 3 of the Essential Commodities Act, 1955 (10 of 1955), and in supersession of the Vegetable Oil Products (Control) Order, 1947 and the Vegetable Oil Products (Standards of Quality) Order, 1975, except in respect of things done or omitted to be done before such supersession the Central Government hereby makes the following order, namely :-

1. Short title, extent and commencement :-

(1) This order may be called the Vegetable Oil Products (Regulation) Order, 1998.

(2) It extends to the whole of India.

(3) It shall come into force on the date of its publication in the Official Gazette.

2. Definitions :-

In this Order, unless the context otherwise requires-

(a) "Act" means the Essential Commodities Act, 1955 (10 of 1955);

(b) "bakery shortening" means Vanaspati meant for use as a shortening or leavening agent in the manufacture of bakery products, that is, for promoting the development of the desired cellular structure in the bakery product with an accompanying increase in its tenderness and volume;

(c) "blended edible vegetable oil" means an admixture of two or more edible vegetable oils;

(d) "Commissioner" means the officer appointed as the Vegetable Oil Products Commissioner by the Central Government and includes any other officer authorised by him to exercise any or all of the powers of the Vegetable Oil Products Commissioner under this Order;

(e) "hydrogenation" means the process of addition of hydrogen to an edible vegetable oil using a catalyst to produce a fat with semi-solid consistency;

(f) "interesterification" means the process by which one or more edible oils are treated, through the use of a catalyst, so as to bring about a rearrangement of the fatty acid positions within the glyceride moieties, thereby changing the physical properties like melting point, viscosity, specific gravity;

(g) "label" means a display of printed, perforated, stencilled, embossed or stamped matter on the container of any vegetable oil product;

¹(ga) "mixed fat spread and vegetable fat spread" means emulsion of edible oils and fats excluding animal body fats, with water as under: mixed fat spread means a mixture of milk fat with

any one or more of hydrogenated, unhydrogenated refined vegetable oils or interesterified fat. vegetable fat spread means a mixture of any two or more of hydrogenated, unhydrogenated refined vegetable oils or interesterified fat,"

(h) "margarine" means an emulsion of edible oils and fats with water;

(i) "producer" means a person engaged in the business of manufacturing any vegetable oil product;

(j) "refining" means a process by which any vegetable oil is deacidified, bleached and deodorised;

(k) "registration certificate" means the registration granted to a Producer under Clause 3 of this Order;

(l) "sample" means a sample taken under sub-clause (2) of Clause 8 of this Order;

(m) "Schedule" means a Schedule appended to this Order;

(n) "vanaspati" means hydrogenated vegetable edible oil meant for human consumption;

(o) "vegetable oil product" means any product obtained for edible purposes by subjecting one or more edible oils to any or a combination of any of the processes or operations, namely, refining, ²blending, hydrogenation or interesterification and winterisation (process by which edible fats and oils are fractionated through cooling), and includes any other process which may be notified by the Central Government in the Official Gazette.

³ "(ia) "refined vegetable oil" means any vegetable oil which is obtained by expression of vegetable oil bearing materials, deacidified with alkali and/or by physical refining and/or by miscella refining using permitted food grade solvents followed by bleaching with adsorbent earth and/or activated carbon and deodorised with steam without using any chemical agents;"

1. Inserted after sub clause (g) by the Vegetable Oil Products (Regulation) (Amendment) Order, 2000

2. Omitted for "(excluding solvent-extracted oil)" by the Vegetable Oil Products (Regulation) Second Amendment Order, 2000.

3. Inserted after sub clause (1) of clause 2 by the Vegetable Oil Products (Regulation) (Amendment) Order, 2000

2A. Prohibition as to sale, etc :-

1 No person shall sell or expose for sale, or distribute, or offer for sale, or dispatch, or deliver to any person for the purpose of sale any vanaspati, bakery shortening, margarin, blended edible vegetable oils, mixed fat spread, vegetable fat spread and refined vegetable oils which is not packed in a container marked and labelled in the manner as specified in Schedule IX"

1. Inserted after clause 2 by the Vegetable Oil Products (Regulation) (Amendment) Order, 2000

3. Registration :-

(1) On and from the date of commencement of this Order, no producer shall carry on business of a producer unless such producer has made an application to the Commissioner as specified in - Schedule I, and has obtained a registration certificate as specified in - Schedule II :

Provided that all registrations made under the Vegetable Oil Products (Control) Order, 1947, shall be deemed to be registered under this Order :

Provided further these registrations shall comply with the provisions of this Order.

(2) No producer shall be eligible for registration under this Order unless he has his own laboratory facilities for analytically testing of samples.

(3) After making necessary enquiries, the Commissioner shall, as he deems fit, issue the registration certificate as specified in Schedule II to the applicant, or reject the application, for reasons to be recorded in writing.

4. Cancellation of registration :-

The Commissioner may, after giving the producer an opportunity of being heard, cancel any registration granted to him under this Order for any contravention of the provisions of this Order.

5. Appeal :-

Any person who is aggrieved by the order of cancellation under Clause 4 may make an appeal to the Central Government against such order within a period of thirty days of the receipt of such order and the decision of the Central Government shall be final.

6. Power to regulate production of vegetable oil products :-

(1) No producer shall manufacture, stock for sale, sell or offer for sale, any vegetable oil product unless it conforms to the standards of quality and other requirements for vegetable oil products as specified in Schedule III for Vanaspati, in Schedule IV for Bakery shortening, in Schedule V for Margarine, ¹" in Schedule-VI for Blended edible vegetable oil, Schedule VII for mixed fatspread and vegetable fat spread, and Schedule VIII for refined vegetable oils" respectively :

Provided that the Commissioner with the previous approval of the Central Government may, by order, in public interest, for reasons to be recorded in writing, in specific circumstances and for a specified period, relax any or all of the requirements specified in this order for such manufacture, stocking or sale of any variety of vegetable oil products.

² "(2) The Commissioner may, having regard to the availability of vegetable oils and all other relevant factors, prescribe the maximum or minimum limit of usage of any vegetable oil specified in the Schedule III in the manufacture of any or all of the vegetable oil products which may be subject to the condition(s) as may be specified by the Commissioner from time to time."

1. Substituted for in clause 6 "and in Schedule VI for Blended edible vegetable oil" by

2. Substituted for "(2) The Commissioner may, having regard to the availability of vegetable oils and all other relevant factors, prescribe the maximum or minimum limit of usage of any vegetable oil specified in Schedule III in the manufacture of vanaspati." by the Vegetable Oil Products (Regulation) Second Amendment Order, 2000.

7. Power to prescribe monthly returns :-

Every producer shall furnish by the seventh day of the following month to the Commissioner a return in respect of each vegetable oil product manufactured, sold or imported or exported during that month in a form as may be specified by the Commissioner from time to time.

8. Power to carry out inspection, entry and sampling :-

(1) The Commissioner may enter and inspect any premises, vehicles or vessels and seize the stocks of vegetable oil products, in respect of which he has reason to believe that a contravention of any of the provisions of this Order has been or is being or is about to be committed.

(2) The Commissioner may take samples of vegetable oil products for examination as per procedure which may be specified by the Central Government from time to time, in this behalf.

(3) The Commissioner may inspect, or cause to be inspected any record relating to the production, supply, distribution, import and export of vegetable oil products including the purchase of raw materials used in their production and every producer shall be bound to furnish all such information to the Commissioner.

9. Delegation of powers :-

The Central Government may, by notification in the Official Gazette, direct that any or all of the powers conferred, on the Commissioner by this Order shall, subject to such conditions, if any, as may be specified in the direction, be exercisable also by-

- (1) any officer or authority of the Central Government; and
- (2) a State Government or any officer or authority of a State Government.

SCHEDULE 1

1

[See Clause 3(1)] Application for registration under the Vegetable Oil Products (Regulation) Order, 1998 To, The Vegetable Oil Products Commissioner, Directorate of Vanaspati, Vegetable Oils and Fats, Sir, I/We.....(Name and address of the applicant) request that I/we may be registered under the Vegetable Oil Products (Regulation) Order, 1998. 1. Name and address (location) of the unit 2. Proposed item of manufacture and annual installed capacity

SI. No.	Vegetable Oil Product	Date of installation of manufacturing unit	Annual installed capacity in metric tonnes

SCHEDULE 2

2

[See Clause 3(1)(3)] Ministry of Food and Consumer Affairs (Department of Sugar and Edible Oils) Directorate of Vanaspati, Vegetable Oils and Fats Registration Certificate This is to certify that M/s.....is hereby registered under Vegetable Oil Products (Regulation) Order, 1998 with this Directorate and is allotted the below mentioned Registration Number :- No. Date for the factory located at.....for manufacture of the following products:- Items Annual installed capacity (in Metric Tonnes) (i) (ii) (iii) (iv) (v) (vi) Dated: Vegetable Oil Products Commissioner

SCHEDULE 3

[See Clause 6(1) and (2)] Vanaspati (1) Vanaspati shall be prepared from one or more of the following vegetable oils : (i) Coconut Oil (ii) Cottonseed Oil (iii) Dhupa Fat (iv) Groundnut Oil (v) Kokum Fat (vi) Linseed Oil (vii) Mahua Oil (viii) Maize (Corn) Oil (ix) Mango Kernel Fat (x) Mustard/Rapeseed Oil (xi) Nigerseed Oil (xii) Palm Oil (xiii) Phulwara Fat (xiv) Ricebran Oil (xv) Safflower (Kardiseed) Oil (xvi) Salseed Oil (up to 10%) (xvii) Sesame Oil (xviii) Soyabean Oil (xix) Sunflower Oil (xx) Watermelon Seed Oil (xxi) Vegetable Oils imported for edible purposes. "Provided that imported crude palm oil and fractions thereof shall not be used by the producers other than those who are engaged in the manufacture of vanaspati/any other hydrogenated vegetable oil product and are equipped in the same location with the facilities for generation of hydrogen gas and hydrogenation of the said imported crude palm oil and fractions thereof with the gas so generated in the manufacture of vanaspati/any other hydrogenated vegetable oil product for edible consumption." (2) The product shall contain raw or refined Sesame (Til) Oil in sufficient quantity to ensure that the product conforms to the requirement for Baudouin Test as given in A.19(x) of Appendix B to the Prevention of Food Adulteration Act and Rules, 1955. (3) The refined vegetable oils specified in (2) above shall conform to the standards of quality prescribed under Item A. 17.15 of Appendix B to the Prevention of Food Adulteration Act, 1955 and the Prevention of Food Adulteration Rules, 1955 or Solvent Extracted Products (Regulation) Order, 1998. (4) The product shall conform to the following requirements :- (i) Moisture, per cent by mass Not more than 0.25 (ii) Melting Point 31 ZC to 41 ZC (iii) Butyro-refractometer reading at 60ZC Not less than 40.0 (iv) Unsaponifiable matter, per cent by mass :- (a) where the use of rice bran oil in Not more than 2.0 vanaspati is less than 30 per cent by mass (b) where the use of rice bran oil in Not more than 3.4 vanaspati is more than 30 per cent by mass (v) Free fatty acid (as oleic acid), per cent by mass Not more than 0.25 (vi) Baudouin Test (in 1 cm cell on Lovibond Not lighter than 2.0 Red scale) Units (vii) Synthetic Vitamin 'A' Not less than 25.0 International Units per gram at the time of packing and shall test positive when tested with Antimony Trichloride (Carr-Price Reagent) (viii) Residual Nickel Not more than 1.5 ppm. Note.-Methods of testing shall be as prescribed under IS:548 (Part II). "(5) The product shall also conform to the following: (i) no vegetable oil other than those specified under clause (1) or oil or fat of animal or mineral origin shall be used in the manufacture of the products or shall otherwise be present therein; (ii) it shall not contain any harmful colouring, flavouring or any other matter deleterious to health; (iii) no colour shall be added to hydrogenated vegetable oil unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added; (iv) if any flavour is used, it shall be distinct from that of ghee, in accordance with a list of permissible flavours and such quantities as may be prescribed by Government; (v) the product on melting shall be clean and clear in appearance and shall be free from sediment, staleness and rancidity, and pleasant to taste and smell; (vi) no anti-oxidant, synergist, emulsifier or any other such substance be added to it except with the prior sanction of the Government; (vii) the products shall be manufactured in premises conforming to the sanitary requirements and standards as specified below: (i) The premises shall be clean, adequately lighted and ventilated, properly whitewashed or painted. There shall be proper and adequate arrangements for disinfecting and deodorising in such premises and there should preferably be space around it on all sides. (ii) The building shall be of permanent nature and shall be of brick masonry cement, concrete and any other material

which would ensure cleanliness. The ceiling of roof of such building shall be of permanent nature. The floor of such building should be cemented, tiled or laid in stone to withstand the use of acid or alkali. Walls of such building shall be tiled or otherwise made impervious to water up to a height of at least 1.5 metres from the floor level. (iii) The establishment of such factory shall be so maintained as to permit hygienic production and all operation in connection with the manufacturing of vegetable oil products, be carried out carefully under strict sanitary conditions as laid down by the State Government. The premises of such factory shall not be used as residential premises; nor shall it have or be capable of having direct access to such premises. (iv) There shall be an efficient system and provision for treatment of refuse and effluents before disposal in such factory. Such facilities shall conform to the requirements laid down by the local water and drainage control authorities and the respective State Pollution Control Board. (v) No person suffering from infectious or contagious disease shall be allowed to work in the premises. Arrangements shall be made to get the staff medically examined once in six months to ensure that they are free from infectious, contagious and other diseases. The staff working in such factory shall be inoculated against the enteric group of disease and vaccinated against small pox. In case of epidemic, all workers shall be inoculated/vaccinated. No employee who is suffering from a hand or face injury, skin infection or clinically recognisable infectious disease shall be permitted to work in the factory."

SCHEDULE 4

4

[See Clause 6(1)] Bakery Shortening In addition to the requirements for Vanaspati prescribed in the Schedule III, bakery shortening, if aerated, shall conform to the following requirements :- (1) Only nitrogen or any other inert gas shall be used in the manufacture of the product; (2) The quantity of such gas in the product shall not exceed 12 per cent by volume thereof.

SCHEDULE 5

5

[See Clause 6(1)] Margarine (1) In modification/addition to the requirements for Vanaspati, Margarine shall conform to the following requirements :- (i) Fat content (Vanaspati or a mixture of Not less than 80 vanaspati and refined vegetable oils), per cent by mass (ii) Moisture, per cent by mass Not less than 12 and not more than 16 (iii) Synthetic Vitamin 'A' at the time of Not less than 30.0 Interpacking national Unit per gram (2) In addition to the requirements for Vanaspati, the separated fat of Margarine shall conform to the following modified requirements of quality :- (i) Melting-point 31ZC to 37ZC (ii) Baudouin test (in 1 cm cell on Lovibond Not lighter than 2.5 Red scale) Units. Note.-Methods of test shall be as prescribed under IS:548 (Part II).

SCHEDULE 6

6

[See Clause 6(1)] Blended edible vegetable oil Blended edible vegetable oil shall conform to the following requirements :- (1) Moisture and volatile matter, per cent by mass Not more than 0.2 (2) Acid value As prescribed under Item A. 17.24 of Appendix B to the PFA Rules, 1955 (3) Unsaponifiable matter, per cent by mass- (i) Blend with rice bran oil Not more than 3.0

(ii) Blend with other edible vegetable oils Not more than 1.5 (4) Flash point Not less than 250ZC.

SCHEDULE 7

SCHEDULE VII

[See Clauses 2-A and 6(1)] MIXED FAT SPREAD AND VEGETABLE FAT SPREAD Mixed Fat Spread and Vegetable Fat Spread shall conform to the following standards of quality and other requirements (1) The product shall contain not less than 40 percent by weight and not more than 80 percent by weight of fat. (2) Moisture content of the product shall be not more than 56 percent and not less than 16 percent by weight. (3) When the product contain a mixture of hydrogenated and/or unhydrogenated refined vegetable oils, only such refined vegetable oils, obtained by the process of refining from the vegetable oils specified in Schedule-VIII to this Order may be present in the mixture. (4) The refined vegetable oils specified under sub-clause (3) above shall conform to the standards of quality specified for the respective oils under Schedule VIII appended to this Order or under Part 1 of the Third Schedule to the Solvent Extracted Oils, Deoiled Meal and Edible Flour (Control) Order, 1967. (5) No vegetable oil other than those specified under sub-clause (3) above or animal body fat or mineral oil or added wax shall be used in the manufacture of the product or shall otherwise be present therein. (6) The product may contain one or more emulsifying or stabilising agents specified in Rule 60 of the Prevention of Food Adulteration Rules, 1955, (7) The product may contain edible common salt not exceeding 2 percent by weight aqueous phase; milk solids - not fat. Butylated Hydroxyanisole (BHA) or Tertiary Butyl Hydroquinone (TBHQ) as antioxidants not exceeding 0.02 percent of the separated fat of the product; permitted class II preservatives namely sorbic acid including its sodium, potassium and calcium salts (calculated as sorbic acid or benzoic acid) singly or in combination not exceeding 1000 parts per million by weight; and sequestering agents. (8) The product may contain annattoo and/or carotene as colouring matter. It may also contain diacetyl as flavoring agent upto a maximum limit of 4.0 parts per million. The product may contain starch not less than 100 parts per million and not more than 150 parts per million; provided further that the product shall only be sold in the sealed packages weighing not more than 500 grams. (9) The product shall be clean in appearance, free from rancidity and pleasant to taste and smell, (10) The premises in which the product is being handled/manufactured shall conform to the sanitary requirements and standards as specified in the Schedule-IV to Edible Oils Packaging (Regulation) Order 1998. (11) The product shall also conform to the following standards of quality, namely: (i) Melting point of extracted fat (by capillary slip method) Not more than 37°C (ii) Unsaponifiable matter of extracted fat (a) In the case of Mixed Fat Spread (b) In the case of Vegetable Fat Spread (iii) Free fatty acids (as oleic weight acid) of extracted fat. (iv) Baudouin Test (v) Synthetic Vitamin 'A' Not more than 1 percent by weight. Not more than 1.5 percent by weight Not more than 0.25 percent by weight Not less than 2.5 red units. Not less than 25.0 international units per gram at the time of packing and show a positive test when tested by Antimony Trichloride (CarrPrice) reagent.

SCHEDULE 8

SCHEDULE VIII

[See Clause 2-A and 6(1)] 1. The refined vegetable oil shall be obtained from the following vegetable oils: (i) Coconut oil (ii) Cottonseed oil (iii)

Groundnut oil (iv) Nigerseed oil (v) Safflower oil (vi) Sesame oil (vii) Soyabean oil (vi'i) Sunflower oil (ix) Mustard oil/Rapeseed oil (x) Linseed oil (xi) Mahua oil (xii) Olive oil (xiii) Poppyseed oil (xiv) Taramira oil (xv) Maize (Corn) oil (xvi) Water Melonseed oil (xvii) Palm oil (xviii) Palmolein (xix) Palm Kernel oil (xx) Rice Bran oil (xxi) Salseed fat (xxii) Mango Kernel fat (xxiii) Kokum fat (xxiv) Dhupa fat (xxv) Phulwara fat. 2. The refined vegetable oil shall comply with the following requirements: The oils shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil. The oils shall also comply with the requirements specified against each in the following table:

TABLE		Refined	
Moisture per cent (Wijs' matter weight)	Butyro- Saponi- Iodine Acid Unsap- Refraction Value (Max)	Additional requirements	Value onifiable oil by meter value per cent (Max) at 40° C by weight
Coconut oil	0.10 34.0-35.5 250 7.5- 0.5 1.0	Polenske value	13.0 (Min) 10.0 (Min) ,
Cottonseed oil	0.10 55.6-60.2 190-198 98-112 0.5 1.5	There shall be no oil turbidity after keeping the filtered sample at 30°C for 24 hours. Beliiier test (Turbidity temperature Acetic Acid method) 19.0° C-21.0°C	
Groundnut oil	0.10 54.0-57.1 188-196 85-99 0.5 1.0	Beliiier test (Turbidity oil temperature-Acetic Acid method) 39°C- 41°C	Nigerseed 0.10 61.0-65.0 188-193 110- 0.5 1.0
Nigerseed oil	0.10 61.0-65.0 188-193 110- 0.5 1.0	Beliiier test (Turbidity oil 135 temperature-Acetic Acid method) 25°C- 29°C	Safflower 0.10 62.4-64.7 186-196 135- 0.5 1.0
Safflower oil	0.10 62.4-64.7 186-196 135- 0.5 1.0	Beliiier test (Turbidity oil 148 temperature-Acetic Acid method) Not more than 16°C	Sesame oil 0.10 58.0-61.0 188-193 103- 0.5 1.5
Sesame oil	0.10 58.0-61.0 188-193 103- 0.5 1.5	Beliiier test (Turbidity 120 temperature-Acetic Acid method) Not more than 22°C	Sesame oil 0.10 60.5-65.4 185-190 115- 0.5 2.5
Sesame oil	0.10 60.5-65.4 185-190 115- 0.5 2.5	Beliiier test (Turbidity (Oil 120 temperature-Acetic obtained Acid method) Not from white more than 22°C sesame seeds grown in Tripura, Assam and West Bengal)	Soyabean 0.10 58.5-68.0 189-195 120- 0.5 1.5
Soyabean oil	0.10 58.5-68.0 189-195 120- 0.5 1.5	Phosphorus Not more than 0.02%	Sunflower 0.10 57.1-65.0 188-194 100- 0.5 1.5
Sunflower oil	0.10 57.1-65.0 188-194 100- 0.5 1.5	oil 145	Mustard 0.10 58.0-60.5 168-177 96-112§ 0.5 1.2
Mustard oil	0.10 58.0-60.5 168-177 96-112§ 0.5 1.2	Beliiier Test (Turbidity oil/Rape- temperature-Acetic seed oil Acid method) 23.0°C- 27.5°C	Test for Hydrocyanic Acid- Negative
Mustard oil	0.10 58.0-60.5 168-177 96-112§ 0.5 1.2	Test for Argemone oil- Negative §Polybromide Test Negative	Rapeseed 0.10 51.0-64.8 166-198 94-126 0.6 2.0
Rapeseed oil	0.10 51.0-64.8 166-198 94-126 0.6 2.0	Bellier Test (Turbidity oil temperature-Acetic (obtained Acid method) 19.0°C from (Max) rapeseed Test for Hydrocyanic grown acid (Ferric-Chloride abroad or Test) Passes the test Oil Test for Argemone produced Oil _ in India obtained Negative from imported rapeseed	Linseed oil 0.10 69.5-74.3 188-195 170 0.5 1.5 (min)
Linseed oil	0.10 69.5-74.3 188-195 170 0.5 1.5 (min)	Mahua oil 0.10 49.5-52.7 187-196 58-70 0.5 2.0	Olive oil 0.10 53.0-56.0 185-196 79-90 0.5 1.0
Mahua oil	0.10 49.5-52.7 187-196 58-70 0.5 2.0	Poppy 0.10 60.0-64.0 186-194 133- 0.5 1.0	seed oil 143
Poppy oil	0.10 60.0-64.0 186-194 133- 0.5 1.0	Taramira 0.10 58.0-60.0 174-177 99-105 0.5 1.0	oil Maize 0.10 56.7-62.5 187-195 103- 0.5 1.5 (Corn) oil 128
Taramira oil	0.10 58.0-60.0 174-177 99-105 0.5 1.0	Water 0.10 55.6-61.7 190-198 115- 0.5 1.5	melon 125 seed oil Palm oil 0.10 35.5-44.0 195-205 45-56 0.5 1.2
Water Melon seed oil	0.10 35.5-44.0 195-205 45-56 0.5 1.2	Melting point (at (Capillary slip method)- 50.0°C) 37° C (Max)	Palmolein 0.10 43.7-52.5 195-205 54-62 0.5 1.2
Palmolein	0.10 43.7-52.5 195-205 54-62 0.5 1.2	Cloud point-18 C (Max)	Palm 0.10 35.3-39.5 237-255 10-23 0.5 1.2
Palm oil	0.10 35.3-39.5 237-255 10-23 0.5 1.2	Kernel oil Rice Bran 0.10 51.0-66.4 180-195 90-105 0.5 3.5	Flash Point (Pensky- oil Marten closed method)- 250° C (Min) Partially 0.10 1.4630- 189-202 95-110 0.5 1.5
Rice Bran oil	0.10 51.0-66.4 180-195 90-105 0.5 3.5	Flash Point (Pensky- Marten closed method)- 250°C (Min) Colour in a 5 1/4" cell on the Lovibond scale expressed as Y + 5R not deeper than-6 Partially 0.10 1.4630- 189-202 107- 0.5 1.5	Linolenic Acid (c 18:3)- Hydro- 1.4670# 3% by weight (Max) genated Cloud point 25°C Soyabean (Min) Oil Trans-fatty Acid 10% by weight (Max) Flash Point (Pensky- Marten closed method)- 250°C (Min) Colour in a 5 1/4" cell on the Lovibond scale expressed as Y + 5R not deeper than-6 Partially 0.10 1.4630- 189-202 107- 0.5 1.5
Linolenic Acid	0.10 51.0-66.4 180-195 90-105 0.5 3.5	Flash Point (Pensky- Marten closed method)- 250°C (Min) Colour in a 5 1/4" cell on the Lovibond scale expressed as Y + 5R not deeper than-6 Partially 0.10 1.4630- 189-202 107- 0.5 1.5	Linolenic Acid (c 18:3)- Hydro- 1.4690# 120 3% by weight (Max) genated Cloud point 10°C and (Min) Winterised Trans-

fatty Acid-3% Soyabean by weight (Max) Oil Flash point (Pensky- Marten closed method)- 250°C (Min) Colour in a 5 1/4" cell on the Lovibond scale expressed as Y + 5R not deeper than-6 Salseed 0.10 36.7-51.0 180-195 31-45 . 0.5 2.5 9:10 Epoxy and 9:10 Dihydroxy Stearic Acid-3.0% by weight (Max) Flash point (Pensky Marten closed method)- 250°C (Min) Mango 0.10 43.7-51,6 185-198 32-57 0.5 1.5 Flash point (Pensky Kernel fat Marten closed method) 250°C (Min) Kokumfat 0.10 , 45.9-47.3 187- 32-40 0.5 1.5 Flash point (Pensky 191.7 Marten closed method) 250°C (Min) Dhupafat 0.10 47.5-49.5 187-192 36-43 0.5 1.5 Flash point (Pensky Marten closed method) 250°C (Min) Phulwara 0.10 48.6-51-0 192.5- 43.8- 0.5 1.5 Flash point (Pensky fat 199.4 47.8 Marten closed method)

--250°C

(Min)_____ Note: Flash point (Pensky Marten closed method) in case of oils (except Coconut oil) obtained by solvent extraction process and imported oils shall not be less than 250° C and Flash point (Pensky Marten dosed method) in the case of Coconut oil obtained by solvent extraction process shall not be less than 225° C, # Refractive Index at 40° C..

SCHEDULE 9

SCHEDULE-9

[See Clause 2-A] Requirements to be compiled with in regard to packing, marking and labelling of the container containing any vanaspati, roargarin, bakery shortening, blended edible vegetable oils, mixed fat spread and vegetable fat spread and refined vegetable oils. 1. Every container in which vanaspati, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread and fat spread and refined vegetable oil is packed shall bear the following particulars in English or Hindi in Devangari script; (a) the name, trade name (if any); (b) name and address of the producer; (c) the name/description of the contents; free from argemone oil; (d) the net mass/volume of the contents; (e) the batch number, month and year of manufacture; and (f) registration number. Provided that nothing contained in this para, shall prevent the use of any other language in addition to the language required under this para. 2. The type size of the matter and numerals shall be specified under the provisions of the Standards of weights and Measures (Packaged Commodities) Rules, 1977. 3. The label shall not contain any statement or claim which is false or misleading in respect of any vanaspati, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread, fat spread and refined vegetable oils contained in the package or concerning the quantity or quality or the nutritional value of the vanaspati, margarine, bakery shortening, blended edible vegetable oil mixed fat spread, fat spread and refined vegetable oils. 4. Vanaspati, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread, fat spread and refined vegetable oils shall be packed in conformity with the provisions of the Standards of Weights and Measures (Packaged Commodities) Rules, 1977 and the Prevention of Food Adulteration Act, 1954 (37 of 954) and the rules made thereunder."