

**VEGETABLE OIL PRODUCTS (STANDARDS OF QUALITY)  
ORDER, 1972**

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**VEGETABLE OIL PRODUCTS (STANDARDS OF QUALITY)  
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G. S. R 87 (E), dated the 19th February, 1972. 1 -In exercise of the powers conferred by sub-clause (1) of Cl. 4 of the Vegetable Oil Products Control Order, 1947, as continued in force by sub-section (2) of Sec. 16 of the Essential Commodities Act. 1955 (10 of 1955), and in supersession of the notification of the Government of India in the late Ministry of Food and Agriculture No. S.O. 3357, dated the 30th October, 1962, the Vegetable Oil Products Controller for India, hereby makes the following Order, namely:

**1. 1 :-**

(1) This Order may be called the Vegetable Oil Products (Standards of Quality) Order, 1972.

(2) It shall come into force on the 1st April, 1972.

**2. 2 :-**

No person shall manufacture, stock for sale, sell or offer for sale, any vegetable oil product, unless it conforms to the following requirements, namely:

<sup>1</sup>2 [(1) (a) The vegetable oil product (hereinafter referred to as the product) shall be prepared by hydrogenation of one or more of the following vegetable oils, namely:

- (i) Cotton seed oil
- (ii) Groundnut oil
- (iii) Maize (corn) oil
- (iv) Palm oil

(v) Rice bran oil

(vi) Soyabean oil]

<sup>2</sup>3 [(vii) Sunflower oil]

(viii) Rapeseed oil

<sup>3</sup>(ix) Mahua oil

(x) Nigerseed oil

(xi) Watermelon seed oil]

<sup>4</sup>[Explanation.-In this order, "rapeseed oil" shall mean only imported rapeseed oil or oil obtained from imported rapeseed.]

(b) The vegetable oils specified under item (a) shall conform to the standards of quality, if any, prescribed for the respective oils under items A. 17.02, A. 17.03, <sup>5</sup>[A. 17.05, A. 17.12], A. 17.13 and A. 17.14 of Appendix B to the Prevention of Food Adulteration Rules, 1955, or under Part II of the Third Schedule to the Solvent Extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967.

(c) The said oils shall be neutralised with alkali and bleached with bleaching earth or activated carbon or both, prior to, and after, the process of hydrogenation and shall thereafter be deodorised with steam.

<sup>6</sup>[(2) (a) The product shall contain not less than 10.0 per cent by weight of one or more of the following refined vegetable oils, namely:

(i) refined Safflower (Kardi seed) oil,

(ii) refined sesame oil,

<sup>7</sup>[(iii) \*\*\*\*] <sup>8</sup>[(iv) \*\*\*\*]: Provided that the content of refined sesame oil shall not be less than 5.0 per cent. by weight, but sufficient to ensure that the product conforms to the specifications for Baudouin Test prescribed under sub-clause (7).] <sup>7</sup>[\* \* \* \* ]

(b) The refined vegetable oils specified under item (a) shall conform to the standard of quality prescribed for the respective oils under item A. 17.15 of Appendix B to the Prevention of Food Adulteration Rules, 1955, or under Part I of the Third Schedule to the Solvent Extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967.

(c) The said oils shall not be subjected to hydrogenation either by themselves or in admixture with any other oil.

(3) No vegetable oil other than those specified under sub-clauses (1) and (2), or oil or fat of animal or mineral origin shall be used in the manufacture of the product or shall otherwise be present therein.

(4) The product, on melting, shall be clean and clear in appearance, and shall be free from sediment and rancidity and pleasant to taste and smell.

(5) The product shall not contain any colouring, flavouring matter or any anti-oxidant, synergist, emulsifier or any other such substance of any matter deleterious to health.

(6) The product shall be manufactured in premises maintained under hygienic conditions.

(7) The product shall conform to the following specifications, namely:

(i) Moisture Not more than 0.25 per cent.

(ii) Melting point (by the capillary slip method as described in Note I below). 31ZC to 37ZC

(iii) Butyrorefractometer reading at 40ZC Not less than 48.0

(iv) Free fatty acid, as <sup>10</sup>[oleic] acid. Not more than 0.25 <sup>11</sup>[percent].

(v) Unsaponifiable matter. Not more than 1.25 per cent

<sup>12</sup> [(vi) Baudouin test (as described in Note II below) Not less than 2.0 red units.]

(vii) Synthetic Vitamin A Not less than 25.0 international units per gramme:

1. Subs. by G.S.R. 465(E), dated the 24th November, 1972.
2. Subs. by G.S.R: 696(E), dated the 24th December, 1974.
3. Ins. by G.S.R. 190(E), dated the 4th April, 1975.
4. Added by G.S.R. 696(E), dated the 24th December, 1974.
5. Subs. by G.S.R. 190 (E), dated the 4th April, 1975.
6. Subs. by G.S.R. 395(E), dated the 29th August, 1972.
7. Omitted by G.S.R. 696(E), dated the 24th December, 1974.
8. Omitted by G.S.R. 190 (E), dated the 4th April, 1975.
10. The word corrected by Notifn. No. G.S.R.955, dated 28th July,

1972.

11. Added by G.S.R. 955.

12. Corrected by G.S.R. 956, dated the 28th July, 1972