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## **VEGETABLE OIL PRODUCTS (STANDARDS OF QUALITY) ORDER, 1975**

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## **VEGETABLE OIL PRODUCTS (STANDARDS OF QUALITY) ORDER, 1975**

G.S.R. 310 (E), dated the 30th May, 1975 1. -In exercise of the powers conferred by sub-clause (1) of Cl. 4 of the Vegetable Oil Products Control Order, 1947, and in supersession of the Vegetable Oil Products (Standards of Quality) Order, 1972, 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, 1975.

(2) It shall come into force at once.

### **2. 2 :-**

No person 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 vanaspati or bakery shortening or margarine specified respectively in the First Schedule, Second Schedule or the Third Schedule to this Order: <sup>1</sup> ["Provided that the Vegetable Oil Products Controller for India 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 all or any of the requirements specified in the relevant Schedules for such manufacture, stocking or sale of any variety of vegetable oil products, and such manufacture, stocking or sale of vegetable oil products shall be in conformity with the conditions mentioned in the said order."] Provided further that in the case of bakery shortening such prior permission shall be

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obtained whenever the melting point of the product proposed to be manufactured higher than 37o C.

1. Substituted for "Provided that where, for any special reason, any person finds it necessary to manufacture, stock or sell any variety of vegetable oil product not conforming to any or all of the requirements specified in the relevant Schedules, such manufacture may be undertaken or such stock may be kept or such sale may be made by him after obtaining prior permission therefor from the Vegetable Oil Products Controller for India, and the products shall be manufactured, stocked or sold by him in accordance with the instructions of the said Controller: ", vide " VEGETABLE OIL PRODUCTS (STANDARDS OF QUALITY) ORDER, 1975" Dt.27th October, 1997 Published in Ministry of Food and Consumer Affairs (Deptt. of Sugar and Edible Oils), Noti. No. G.S.R. 624(E), dated October 27, 1997, published in the Gazette of India, Extra., Part II, Section 3(i), dated 27th October, 1997, pp. 2-3, No. 424 [F. No. 2-VP(1)/94] [L]

### **SCHEDULE 1**

Vanaspati

1 . Definition.-"Vanaspati" means hydrogenated vegetable oil meant for human consumption. 2. Requirements.-Vanaspati shall conform to the following requirements, namely: [(1) (a) It shall be prepared by hydrogenation of one or more of the following vegetable oils, namely,- (i) Cottonseed oil. (ii) Solvent Extracted Groundnut oil. (iii) Mahua oil. (iv) Maize (Corn) oil. (v) Nigerseed oil. (vi) Palm oil. (vii) Rapeseed oil. (viii) Rice bran oil. (ix) Soyabean oil. (x) Sunflower oil. (xi) Watermelon seed oil. (xii) Palmolein. (xiii) Salseed oil not exceeding 10 per cent. (xiv) Solvent Extracted Rapeseed/ Mustard oil. (xv) Safflower (Kardi seed) oil. (xvi) Solvent Extracted sesame oil. [(xvii) All or any of the Expeller Groundnut oil, Expeller Mustard oil or Expeller Sesame oil up to 20 per cent.] Explanation.-In this order "rapeseed oil" shall mean only imported rapeseed oil. [\* \* \* \*] [(b)] 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. (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 (Kardiseed) oil [Palmolein] (ii) Refined sesame oil:

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 specification for Baudouin test prescribed under Cl. (7); (b) The refined vegetable oils specified under sub-clause (a) shall conform to the standards 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 Cls. (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 shall not contain any colouring or flavouring matter or any anti- oxident, synergist emulsifier or any other such substance or any matter deleterious to health. (5) The product shall, on melting, be clean and clear in appearance, and shall be free from sediment and rancidity and pleasant to taste and smell. (6) The product shall be manufactured in premises maintained under hygienic conditions. [(6-A) No person shall manufacture or stock any vegetable oil other than those mentioned in Cl. 2 (1) (a):] [Provided that where, for any special reason, any person finds it necessary to manufacture, stock or sell any vegetable oil other than those specified in Cl. 2 (1) (a), such manufacture may be undertaken or such stock may be kept or such sale may be made by him after obtaining prior permission therefor from the Vegetable Oil Products Controller for India, and such vegetable oil shall be manufactured, stocked or sold by him in accordance with the instruction of the said Controller.] (7) The product shall conform to the following standards of quality, namely: (i) Moisture Not more than 0.25 per cent. (ii) Melting point (by the [31oCto41oC] capillary slip method, as described in the Appendix to this Order.) (iii) Butyrorefractometer reading Not less than 48.0. at 40oC. (iv) Unsaponifiable matter [Not more than 2.0 per cent.] (v) Free fatty acid as oleic Not more than 0.25 per cent. acid. (vi) Baudouin test (as described in Not less than 2.0 red units. the Appendix to this Order). (vii) Synthetic Vitamin A Not less than 25.0 international per gramme. [(8) The products shall also conform to ISI specifications for vanaspati and shall carry the Indian Standard Institution Certification Mark specified under Standard Institution (Certification Mark) Act, 1952.]

## SCHEDULE 2

### Bakery Shortening

1 Definition.-"Bakery shortening" means vanaspati meant for use as a shortening or leaving agent in the manufacture of bakery products, that is, for promoting the development of the desired cellular structure in the bakery product with accompanying increase in its tenderness and volume. 2 Requirement -Bakery shortening shall conform in all respects to the standards of quality and other requirements for vanaspati prescribed in the First Schedule, except in respect of the following, namely: (i) The melting point (by the capillary slip method as described in the Appendix to this Order) shall be not more than 41oC. (ii) It may contain added monoglycerides and diglycerides as emulsifying agent (iii) If aerated, the following requirements shall also apply, namely: (a) only nitrogen, air or any other inert gas shall be used for the purpose, (b) the quantity of such gas incorporated in the product shall not exceed 12 per cent. by volume thereof.

## SCHEDULE 3

### Margarine

1 Definition.-"Margarine" means an emulsion of edible oils and fats with water which resembles table (creamery) butter in consistency and appearance. 2 Requirements.-Margarine shall conform to the following standards of quality and other requirements, namely: (1) The product shall contain not less than 80.0 per cent. of vanaspati or a mixture of vanaspati and refined vegetable oils. (2) The moisture content of the product shall not be less than [12.0 per cent.] and not more than 16.0 per cent. by weight. (3) The vanaspati used in the manufacture of margarine shall conform in all respects to the standards of quality and other requirements for vanaspati prescribed in the First Schedule, except in respect of melting point, which may be such as to ensure conformity with the specification for melting point of the separated fat prescribed under Cl. (10). (4) (a) When

the product contains a mixture of vanaspati and refined vegetable oils only one or more of the following refined vegetable oils may be present in the mixture, namely: (i) Refined cottonseed oil (ii) Refined maize (corn) oil (iii) Refined nigerseed oil (iv) Refined safflower (Kardiseed) oil (v) Refined sesame oil (vi) Refined soyabean oil (vii) Refined sunflower oil (viii) Refined watermelon seed oil : Provided that the content of refined sesame oil in margarine shall not be less than 50 per cent. by weight but sufficient to ensure that the separated fat conforms to the specification for Baudouin test prescribed under Cl. 10. (b) The refined vegetable oils specified under sub-clause (a) shall conform to the standards 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 para. 1 of the Third Schedule to the Solvent-extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967. (5) No vegetable, oil other than those specified under Cl. (4) or oil or fat of animal or mineral origin shall be used in the manufacture of the product or shall be otherwise 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) It shall not contain any colouring or flavouring matter or any anti-oxidant [other than [ Butylated Hydroxyl, Butylated Hydroxyl Toluene and Tertiary Butyl Hydro Quinone] either singly or in a concentration not exceeding 0.02 per cent.] or any anti-oxidant or synergist or any other such substance, or any matter deleterious to health: Provided that up to [2.5 per cent.] by weight, of common salt may be added to the product as a preservative. (8) The product shall be clean in appearance, free from rancidity and pleasant to taste and smell. (9) The product shall be manufactured in premises maintained under hygienic conditions. (10) The separated fat shall conform to the following standards of quality, namely: (i) Melting point (by the capillary ... 37oC to 41oC. slip method as described in the Appendix to this Order). (ii) Butyrorefractometer reading ... Not less than 48oC. at 40oC. (iii) Unsaponifiable matter .. Not more than 1.50 per cent \_\_\_\_\_ (iv) Free fatty acid as oleic acid ... Not more than 0.25 per cent (v) Baudouin test (as described ... Not less than 2.5 red unit. in the Appendix to this Order). (vi) Synthetic Vitamin A ... Not less than 30.0 international \ \ \ \ \unit per gramme.