

## **VEGETABLE OILS (GRADING AND MARKING) RULES, 1955**

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#### **VEGETABLE OILS (GRADING AND MARKING) RULES, 1955**

In exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), and in supersession of all rules on the subject, the Central Government hereby makes the following rules, the same having been previously published as required by the said section, namely:

#### 1. Short title and application :-

These rules may be called the Vegetable Oils (Grading and Marking) Rules, 1955.

#### 2. Definition :-

In these rules "Schedule" means a Schedule appended to these rules.

#### 3. Grade designations :-

The grade designations, to indicate the quality of vegetable oils shall be as set out in column 1 of Schedules IV to XIII: Provided that for purposes of export against a firm demand of a foreign buyer:-

(i) of any oil for which definitions of quality have not been mentioned in any of the said Schedules; or

(ii) of any oil for which definitions of quality have been mentioned in the said Schedules, but those definitions do not satisfy the specifications of the buyer, the Agricultural Marketing Adviser to the Government of India may permit such oil to be designated as 'X' grade subject to such conditions as may be laid down by him from time to time.

## 4. Definition of quality :-

The quality indicated by the grade designations shall be as set out against such designations in Schedules IV to XIII.

## 5. Grade designation marks :-

(1) The grade designation mark, shall consist of a label bearing a design (consisting of an outline map of India with the word AGMARK and the figure of rising sun with the words "Produce ofIndia", resembling the mark set out in Schedule I.

(2) The grade designation mark in the form of round label" or lid shall conform to the design set out in Schedule II(a) and colour scheme given in Schedule II(d) and the name of the oil and its grade designation shall be specified on each label or lid.

(3) The grade designation mark in the form of square label shall conform to the design set out in Schedule II(b) and colour scheme given in Schedule II(d) and the name of the oil and its grade designation shall be specified on each label.

(4) The grade designation mark in the form of rectangular tie-on label shall conform to the design set out in Schedule II(c) and colour scheme given in Schedule II(d) and the name of the oil and its grade designation shall be specified on each label.

## 6. Marking provisions :-

(1) The grade designation mark shall be seccurely affixed to each container in a manner approved by the Agricultural Marketing Adviser to the Government of India. In addition to the grade designation mark, each container shall be clearly marked with such particulars and in such manner as may from time to time be specified by the aforesaid officer.

(2) An authorised packer may after obtaining the previous approval of the Agricultural Marketing Adviser to the Government of India, mark his private trade mark on a container in a manner approved by the said officer, provided that the private trade mark does not represent quality or grade of the vegetable oil different from that indicated by the grade designation mark affixed on the container in accordance with these rules.

#### 7. Method of packings :-

Only sound clean containers such as tins, glass bottles, mild steel drums and railway tank wagons shall be used for packing and such package shall be securely closed.

#### 8. 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 the conditions of every certificate of authorisation issued for the purpose of these rules.

#### 9. Repeal and savings :-

The Edible Oils (Grading and Marking) Rules 1939 and the Castor Oil (Grading and Marking) Rules, 1949, are hereby rescinded without affecting the previous operation of the said rules or anything duly done or suffered thereunder.

SCHEDULE 1 SCHEDULE I

Grade designation mark for vegetable oils [See rule 5(1)]

<u>SCHEDULE 2a</u> SCHEDULE II (a)

(a) Design of paste on round lable or lid [See rule 5(2)1]

SCHEDULE 2b SCHEDULE II (b)

[See rule 5(3)] Design of paste on square labels

SCHEDULE 2c SCHEDULE II (c)

[See rule 5(4)] (c) Design of reef angular tie-on label

SCHEDULE 2d SCHEDULE II(d)

[See rule 5(2 to 4)]	
Colour Scheme	
Type of oil and grade	Colour of design, lettering and
designations	border of the label
1	2
(i) Mustard Oil	
Grade 1 (Edible)	Red
Grade 2 (Edible)	Blue
(ii) Groundnut Oil	
Refined	Mauve
Special Grade	Red
Standard Grade	Blue
Ordinary Grade	Black
Industrial Grade	Yellow
(iii) Sesame (Til or Gingelly Oil)	
Grade I (Edible)	Red
Grade II (Edible)	Blue
(iv) Coconut Oil	
Refined (Edible)	Mauve
Grade I (Edible)	Red
Grade II (Edible)	Blue
Grade III (Industrial)	Yellow
(v) Linseed Oil	
Alkali Refined (Edible)	Mauve
Raw	Black
(vi) Castor Oil	
Medicinal	Mauve
Firsts (Special)	Red
Firsts	Blue
Commercial	Yellow
(vU) Nigerseed Oil	
Grade I Edible	Red
(vili) Safflower Oil	
Refined (Edible)	Mauve
Grade I (Edible)	Red
(ix) Cotton seed Oil.	
Refined (Edible)	Red
Washed (Edible)	Blue
(x) Rice-Bran Oil	
Refined (Edible)	Mauve
(xi) All vegetable Oils 'X' Grade	Black

## SCHEDULE 3

SCHEDULE III

\\Special conditions of Certificate of Authorisation \(a) An authorised packer shall take all precautions to avoid contamination of edible vegetable oils with lead or zinc during processing, storage and packing. \(b) If an authorised packer handles more than one type of vegetable oil on the same premises, adequate precautions shall be taken by him to avoid the mixing of different oils. \(c) An authorised packer shall make such arrangements for testing vegetable oils as may be prescribed from time to time by the Agricultural Marketing Adviser to the Government of India. He shall also maintain proper records of the analysis of samples. \(d) All instructions regarding methods of sampling and analysis, sealing and marking Adviser, shall be strictly observed. \(e) A sample of oil, drawn in a manner prescribed by the Agricultural Marketing Adviser, from each filling of a storage tank or railway tank wagon of oils shall be forwarded to such Control Laboratory, as may be directed from time to time. If the packing of oil from a storage tank is not completed within 7 days of drawing the sample, a fresh sample shall be drawn on the 8th day and after every seven days thereafter and send to the control laboratory. \(f) Each container, i.e., tin, bottle or drum shall be filled with oil from one storage tank or tank wagon only.

# SCHEDULE 4

SCI	HED	DUL	.E-	ľ	V

(See rule	es 3 and 4)									
Agmark	grade designations	and definiti	ons of	qualify f	or mustar	d oil				
Grade	Description	Colour	Speci	Refr	Saponi-	Iodine	Unsaponi-	Per	Acid	Balliers
desig		on Lovi-	fic	active	fica-	value	fiable	cent-	value	turbidity
			Gra						(Not	
nation		boiid sc	vity	index	tion	(Wij's	matter	age of	more	temperature

									than)*	
		ale in	at	at	value*	method)*	(Not	natural		(not higher
		1/4" cell.	30°/	40°C'			more than	essential		than °C)
		expressed	30°C				per cent)*	oil (as all-		
		asY+5R					,	ylisothis-		
		(Not dee						cyanate)*		
		per than)*								
1	2	3	4	5	6	7	8	9	10	11
Grade 1	Mustard oil shall	50	0.907	1.4646	172	98	1.2	0.25	'1.5	26.5
(Edi	be the oil obtained		to	to	lo	to		to		
ble)	by a process of		0.910	1.4663	176	108		0.60		
	expressing clean									
	and									
	sound mustard seeds									
	of Brassica Campess-									
	tris (yellow and									
	brown sarson) or									
	Brassica juncea (lahi,									
	rai, or laha) or									
	Brassica napus (rape									
	or toria), or a mix									
	ture of these									
	seeds. + It shall be free									
	from added flavouring									
	or colouring									
	matter.+ It shall be free from									
	admixture with									
	am' other oil or									
	substance and from									
	sediment or suspended									
	mal-									
	ter. It shall also be									
	free from rancidity.									
Grade 11	Do.	50	0.907	1.4646	172	98	1.2	0.10	4.0	26.5
(Edible)			to	to	to	to		to		
7				1.4663		108		0.60		
* Adopte	ed in IS : 546-J954.	·								
+ A pos	itive test for hydroc	yanic acid s	hall be	taken as	s indicati	ng addition	of synthetic	mustard o	oil. A posit	ive feric
	test shall be taken e of Argemone	as indicatin	ig the							
NOTE.Th	ne hexabroinide valu			-)th the	grades s	should not e	exceed 5.0.	The hexabr	omide tes	t may be
performe	ed only when a dou a sample on the ba	bt ari?"s ab	out		-					-
SCHEDUL			values							
SCHEDUL										
-	les 3 and 4)									
	grade designations						<b>I</b>			
Grade	Description	Colo	ur Sp	eci Re	etrac Sa	po- Iodine	Unsap-	Acid	Moistur	e Belliers

designatio		on Lovi- bond	Gravity	tive index	tion	value (Wij's	matter	(Not more	and impu rities (not	
		scale in	at	at	value	meth	(Not more	than)	exceeding	
		1" cell	30°/	40°C	value	od)	than per cent)		per cent	
		2.5 cm.	30°C.						by	
		expres							weight)	
		sed as								
		Y+5R								
		(Not dee								
		per than)								
	2	3	4	5	6	7	8	9	10	11
efined	Groundnut oil shall	3	0.909	1.4620	188	87	0.8	0.5	0.I	39.41
		3					0.8	0.5	0.1	39.41
Edible)	be obtained by-(i) a		to	to	to	to				
	process of expressing		0.913	1.4640	195	98				
	clean and sound									
	groundnut (Arachis									
	hypogaea) or (ii) by									
	a process of									
	solvent									
	extraction of good									
	quality of groundnut									
	cake or sound									
	groundnut kernels									
	(Arachis hypogaea)									
	using food grade									
	hexane solvent									
	(Conforming to IS:									
	3470(E) 1966. It									
	shall be clear and									
	free from rancidity									
	and admixture with								-	
	any other oil or subs									
	tance and from sus								_	
	pended matter or									
	sediment. The refi									
	ning of the oil shall									
	be done by neutrali									
	sation with alkali,									
	bleaching by absor									
	bent earth or									
	activated carbon and									
	de-odorization with		1							
	steam. No chemical									
	agents shall be used.									
	A filtered sample				<u> </u>					
	of the oil shall be free									
	from turbidity when									
	kept for 24 hours									
	at									
	30 C an the flash									
	point by closed cup									
	method shall not					1				

	less than 250°C.										
Special	Groundnut oil shall	15	0.909	1.4620	188	87	1.0	2.	0	0.25	39-41
Grade	be the oil obtained		to	10	to	to					
	by a process of ex		0.913	1.4640	195	98					
	pressing clean and										
	sound . groundnut										
	(Aracilis Inpogaea)										
	only. It shall be clear										
	and free from admix										
	ture of any other oil										
	or substance and										
	from suspended mat										
	ter or sediment. It										
	shall be free from										
Cham d '	rancidity.	20	0.000	1 4000	100	07	1 0		0	0 5	20.4.1
Standard	Do.	20	0.909	1.4620		87	1.0	4.	U	0.5	39^1
Grade			to 0.913	to 1.4640	to	to 98					
Ordinary	Do.	22.5	0.913	1.4640		98 87	1.0	6.	0	1.0	39-41
Grade		22.3	to	1.4620 to	188 to	87 to	1.0	0.	0	1.0	39-41
JIAUE			0.913	1.4640		10 98					
Industrial	Groundnut oil shall		0.915	1.4620		87	1.0	10	.0	1.0	39^1
Grade	be the oil obtained		to	to	to	to			-		
	a process of expres		0.913	1.4640	195	98					
	sing clear and sound										
	groundnut (Arnchis										
	hypogaea) only. It										
	shall be clear and										
	free from admixture										
	with any other oil or										
	substance and from										
	suspended matter or										
	sediment.										
SCHEDULE 6 SCHEDULE V (See rules Agmark gra	I	definiti	ons of qual	ity for se	esame (	Til c	or Gingell <sup>1</sup>	y) Oil			
			Colour	Specifi	c Refr		Saponi-	Iodine	Unsa	ooni-	Acid value
			on Lovi-	gravity	tive	in	fication	value	fiable		(Not more
			bond	at 307	dex		value	(Wij's	-	er (Not	than)'
Grade	Description		scale in	30°C*	40°	C*		method)*	-		
designatio	n		"cell		_				perce	nt.)*	
			expressed		_						
			asY+5R		_				-		
			(Not deepe	er	_						
1	2		than)	4	5		6	7	0		9
1 Grade 1	2 Sesame oil shall be	e the	3 10	4 0.915	1.46	545	6 188	105	8 1.5		4.0
(Edible)	oil obtained by a p	ro		to	to		to	to			
()	cess of expressing	-		0.919	1.46	565	193	115			
								+	+		ł
	clean and sound se	esa									
	clean and sound se me (Til or Gingelly										

	tal) belonging t									_		
	brown or white											
	ties, or mixture											
	of. It shall be fi											
	admixture with											
	other oil or sub											
	and free from s	-										
	ded matter or s											
	ment. It shall a											
	free from rancio	dity.										
Grade II	Do.		20	0.915	:	1.464	45	188	105	1.5		6.0
(Edible)				to	t	to		to	to			
				0.919		1.466	55	193	115			
*Adopted in	IS : 5471954.											
SCHEDULE 7 SCHEDULE VII												
(See rules 3												
Grade desig	nations and define		-	1		or:	T-	line	line====!	ا ما دا	Dolog - Li	Main
		Colour	Specific	кетгас	Sap	oni-	100	line	Unsaponi-	Acid value	Polenske	Mois
		on Lovi-	gravity	tive in	ficat	tion	val	ue	fiable	(Not more	value	ture and
		bond	at30°/	dex at	valu	ie	(W	ij's	matter (Not	than)'	(not less	insoluble
Grade	Description	scale in	30°C*	40°C*	not	less	me	thod)*	more than		than)	impurity
designation		1/4" cell			thar				percent.)*			percent
												by
		expressed										weight may.
		asY+5R										
		(Not deep	er									
		than)'										
1	2	3	4	5	6		7		8	9	10	11
Refined	Coconut oil shall be	2	0.915	1.4480	250		7.5	5	0.5	0.5	13.0	0.10
(Edible)	obtained (i) by a pro		to	to			to					
	cess of expression of		0.920	1.4490			10	.0				
	good quality copra											
	(from CMOS											
	nucifera),											
	or (ii) by a process or											
<u> </u>	solvent		1									
	extraction of good quality											
	coconut		1	1								
												1
	cake or good quality											
	cake or good quality copra (from Cocos											
	cake or good quality copra (from Cocos nucifera) using food											
	cake or good quality copra (from Cocos nucifera)											
	cake or good quality copra (from Cocos nucifera) using food grade hexane											
	cake or good quality copra (from Cocos nucifera) using food grade hexane solvent conforming to											
	cake or good quality copra (from Cocos nucifera) using food grade hexane solvent conforming to IS: 3470(E)-1966. It shall be clear and											
	cake or good quality copra (from Cocos nucifera) using food grade hexane solvent conforming to IS: 3470(E)-1966. It shall											

	other oil or substance		1	1		1		1	<u> </u>	
	and from									
	suspended matter or									
	sediment. The									
	refining of the oil shall									
	be done by									
	neutralisation with									
	alkali, bleaching by									
	absorbent earth or									
	activated carbon and									
	de-odorization									
	with steam. No									
	chemical agents shall									
	be used. A									
	filtered sample of the									
	oil shall be free from									
	turbidity when kept for									
	24 hours at						1			
	30°C and the flash point, by									
	closed cup									
	method shall not be									
	less than 225°C;									
Grade I	The oil shall be the	4	0.915	1.4480	250	7.5	0.8	3.0	13.0	11.25
(Edible)	product obtained by ex		to	to		to				
	pression from copra		0.920	1.4490		10.0				
	and shall be free from		1							
	admixture			1						
	with any other oil or									
	substance. Jt shall be									
	clear and			<u> </u>						
	free from sediment or									
	suspended matter. It									
	shall have a sweet taste									
	and characteristic									
	odour of coconut oil. It									
	shall also be free from									
	rancidity.									
Grade II	The oil shall be the	11	0.915	1.4480	250	7.5	0.8	6.0	13.0	0.25
(Edible)	product obtained by ex		to	to		to				
	obtained by ex		1			1	1	I	ĺ.	I

ŀł						+	+			1
	shall be free from ad									
	mixture with any other									
	oil or									
-	substance. It shall be clear									
	and free									
	from sediment or sus									
	pended matter. It shall									
	have a sweet taste and									
	characteristic odour of									
	coconut oil. It shall also									
	be free from rencidity.									
	The oil shall be the		0.915	1.4480	250	7.5	D.8 8	3.0	13.0	0.25
-	product obtained by		to	to	1	:0				
	expression from copra		0.920	1.4490		10.0				
	and shall be free from									
	admixture with any									
	other oil or substance.									
Adopted in I										
SCHEDULE 8 SCHEDULE VII	II									
SCHEDULE 8 SCHEDULE VII	II			-			Unsaponi-	Acid	Foots	Moisture
SCHEDULE 8 SCHEDULE VII	II 3 and 4)	Colour	Specif	ic Refra	c Sapon	- Iodine	Unsaponi-		Foots by volume	Moisture
SCHEDULE 8 SCHEDULE VII	II 3 and 4)	Colour on Lovi-	Specif gravit	ic Refra y tive index	c Sapon fication	- Iodine n value	fiable	value	by volume	(not ex
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a	Colour on Lovi- bond	Specif gravit at 30°	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's	fiable matter	value (Not	by volume (Not	(not ex ceeding
SCHEDULE 8 SCHEDULE VII	II 3 and 4)	Colour on Lovi- bond scale in	Specif gravit	ic Refra y tive index	c Sapon fication	- Iodine n value	fiable matter	value (Not	by volume (Not	(not ex
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description	Colour on Lovi- bond scale	Specif gravit at 30°	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's	fiable matter	value (Not	by volume (Not more than per	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description	Colour on Lovi- bond scale in 1/4"	Specif gravit at 30°	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's method) (not	fiable matter (Not more	value (Not more	by volume (Not more than	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description	Colour on Lovi- bond scale in 1/4" cell expre ssed a	gravit at 30° 30°C	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's method) (not less	fiable matter (Not more than	value (Not more	by volume (Not more than per	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R	gravit at 30° 30°C	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's method) (not less	fiable matter (Not more than	value (Not more	by volume (Not more than per	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not	gravit at 30° 30°C	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's method) (not less	fiable matter (Not more than	value (Not more	by volume (Not more than per	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee per	gravit at 30° 30°C	ic Refra y tive index	c Sapon fication	- Iodine n value (Wij's method) (not less	fiable matter (Not more than	value (Not more	by volume (Not more than per	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad Grade designation	II and 4) de designations a Description	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee per than)	s	ic Refra y tive index / at 40	c Sapon ficatio	- Iodine n value (Wij's method) (not less than)	fiable matter (Not more than percent.)	value (Not more than)	by volume (Not more than per cent)	(not ex ceeding per cent)
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad	II 3 and 4) de designations a Description Description 2 Linseed oil shal	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee per than) 3	gravit at 30° 30°C	ic Refra y tive index	c Sapon fication °C value	- Iodine n value (Wij's method) (not less	fiable matter (Not more than	value (Not more	by volume (Not more than per	(not ex ceeding per
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad Grade designation	II 3 and 4) de designations a Description Description 2 Linseed oil shal be the oil obtained	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee per than) 3 I 10	Specif gravit at 30° 30°C s s 4	ic Refra y tive index / at 40	c Sapon fication °C value	- Iodine value (Wij's method) (not less than) 7	fiable matter (Not more than percent.)	value (Not more than)	by volume (Not more than per cent)	(not ex ceeding per cent)
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad Grade designation 1 Alkali Re	II 3 and 4) de designations a Description Description 2 Linseed oil shal be the oil obtained a process of	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee per than) 3 I 10	Specif gravit at 30° 30°C s s 4 0.923	ic Refra y tive index / at 40	c Sapon fication °C value	- Iodine value (Wij's method) (not less than) 7	fiable matter (Not more than percent.)	value (Not more than)	by volume (Not more than per cent)	(not ex ceeding per cent)
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad Grade designation designation 1 Alkali Re fined	II 3 and 4) de designations a Description Description 2 Linseed oil shal be the oil obtained a process of expressing clean and sound	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee Per than) 3 I 10 by	Specif gravit at 30° 30°C s s 4 0.923 to	ic Refra y tive index / at 40 / / / / / / / / / / / / / / / / / / /	c Sapon fication °C value	- Iodine value (Wij's method) (not less than) 7	fiable matter (Not more than percent.)	value (Not more than)	by volume (Not more than per cent)	(not ex ceeding per cent)
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad Grade designation designation 1 Alkali Re fined	II 3 and 4) de designations a Description Description 2 Linseed oil shal be the oil obtained a process of expressing clean and sound seed (seed of Linum	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee Per than) 3 I 10 by	Specif gravit at 30° 30°C s s 4 0.923 to	ic Refra y tive index / at 40 / / / / / / / / / / / / / / / / / / /	c Sapon fication °C value	- Iodine value (Wij's method) (not less than) 7	fiable matter (Not more than percent.)	value (Not more than)	by volume (Not more than per cent)	(not ex ceeding per cent)
SCHEDULE 8 SCHEDULE VII (See rules 3 Agmark grad Grade designation designation 1 Alkali Re fined	II 3 and 4) de designations a Description Description 2 Linseed oil shal be the oil obtained a process of expressing clean and sound seed	Colour on Lovi- bond scale in 1/4" cell expre ssed a Y + 10R (Not dee per than) 3 I 10 by	Specif gravit at 30° 30°C s s 4 0.923 to	ic Refra y tive index / at 40 / / / / / / / / / / / / / / / / / / /	c Sapon fication °C value	- Iodine value (Wij's method) (not less than) 7	fiable matter (Not more than percent.)	value (Not more than)	by volume (Not more than per cent)	(not ex ceeding per cent)

	with any other oil or subs									
	tance. It shall be free									
	from turbidity sediment									
	or suspended matter.									
Semi	Linseed oil shall be ob	10	0.923	1.4720	188	175	1.5	0.5	Nil	0.1
refined	tained (i) by a process		to	to	to					
	of expressing clean and		0.928	1,4750	195					
	sound linseed (Linum									
	usitatissinum) or (ii) by a									
	process of solvent extrac									
	tion of sourd linseed cake									
	or linseed using food									
	grade solvent hexane con									
	forming to IS: 3470(E)-									
	1966. The oil shall be									
	neutralised with alkali,									
	bleached with bleaching									
	earth or activated carbon									
	or both. The flash point									
	of the filtered oil by									
	colosed-cup method shall									
	not exceed 125°C.									
Raw	Linseed oil shall be	35	0.923	1.4720	188	175	1.5	4.0	0.5	0.15
	the oil obtained by a		to	to	to					
	process of expressing		0.928	1.4750	195					
	clean and sound linseed									
	(seed of Linum usita-									
	tissimum) only. It shall be									
	free from admixture with									
	any other oil or subs									
	tance. It shall be free									
	from turbidity, sediment									
	or suspended matter. It									
	shall also be free from									
	rancidity.				İ				İ	İ

SCHEDULE 9 SCHEDULE IX

Grade	de designations and definitions of Description	Clarity in	Colour on	Specific	Refractive	Saponifica-	Iodine
desig		height of	Lovibond	gravity at	index at	tion value'	value
nation		Column of	scale	30°/30°C	40°C		(Wij's
		oil (inches	1/4" cell,				method)
		through,	expressed				
		which	asY+5R				
		Bourgeois	(Not dee				
		print can	per than)*				
		be read					
		in a IOOml.					
		tube)					
1	2	3	4	5	6	7	8
Medicinal'	The oil shall be the genuine cold drawn	4.0	3.5	0.954	1.4700	177	82
	refined product of castor seed (Ricinus		(in linch	to	to	to	to
	comumunis). It shall be free from		cell)	0.960	1.4740	185	9
	admixture with admixture with other oil						
	or substance and also free from						
	sediment and suspended matter.						
Special	Do			0.954	1.4700	177	82
				to	to	to	to
				0.960	1.4740	185	90
First	The oil shall be the genuine refined	4.0	3.7	0.954	1.4700	177	82
Special	product of castor seed (Ricinus com-			to	to	to	to
	munis). It shall be free from admixture			0.960	1.4/40	185	90
	with other oil or substance also and free						
	from sediment and suspended matter.						
Firsts	The oil shall be genuine product of	2.0	3.0	0.954	1.4700	177	82
	castor seed (Ricinus communis). It shall			to	to	to	to
	be free from admixture with other oil			0.960	1.4740	185	90
	or substance and also free from						
	sediment and suspended matter.						
Commercial	The oil shall be the genuine product of		4.0	0.954	1.4700	177	82
	castor seed (Ricinus communis). It shall			to	to	to	to
	be free from admixture with other oil or			0.960	1.4740	185	90
	substance and also free from sediment						
	and suspended matter						
SCHEDULE 10 SCHEDULE X			1				
(See roles 3	3 and 4)						
	de designation and definitions of						

<del>desig</del> nation	tion	Lo		grevity at.	tive ind{x	cation	(Wij's	able m		<del>value</del> (Not more	bidity lest
		sca 1/-		30°/30°C	at40°C	value	method)	(Not n	nore	than)	
		ce	ll ex					than p	er		
		pro	essed					cent.)			
		as	Y+5R								
		(N	ot dee								
		ре	r than)								
1	2	3		4	5	6	7	8		9	10
Grade I	Niger seed oi be			0.917	1.4666	189	125	1.0		5.0	25.26
Edible	the oil obtain pro			to	to	to	to				
	cess of expresseds	_		0.920	1.4691	193	135				
	of niger plant (Guizotia										
	abysanica) or shall	nly. It									
	be free from admixture										
	with any othe										-
	substance and sus	d from									
	pended matte	er or									
	ment. It shall	also									
	from rancidity	v.									
	E XI es 3 and 4) grade designati	ion and def	initions o	of quality	for safflo	wer oil					
(see rule Agmark Grade	es 3 and 4)	ion and def Colour		1	for safflo Saponi-		Unsaponi-	Acid	Miost	ure	Belliers
(see rule Agmark	es 3 and 4) grade designati			Refrac		Iodine	Unsaponi- fiable	value (Not	Miost and in		
(see rule Agmark Grade desig	es 3 and 4) grade designati Descrip	Colour	Specific	Refrac	Saponi-	Iodine		value		mpu t noi t	
(see rule Agmark Grade desig	es 3 and 4) grade designati Descrip	Colour on Lovi- bond	Specific gravity	tive index at	Saponi- fication	Iodine value	fiable matter	value (Not more	and ii	mpu 1 noi 1 ding 1	turbidity
(see rule Agmark Grade desig	es 3 and 4) grade designati Descrip	Colour on Lovi- bond scale	Specific gravity at30°/ 30°C	tive index at	Saponi- fication	Iodine value (Wij's	fiable matter	value (Not more	and in rities	mpu t noi t eding t	turbidit <sup>,</sup> test (not more
(see rule Agmark Grade desig	es 3 and 4) grade designati Descrip	Colour on Lovi- bond scale 1/4" cell,	Specific gravity at30°/ 30°C	tive index at	Saponi- fication	Iodine value (Wij's	fiable matter (Not more	value (Not more	and in rities excee	mpu t noi t eding t	turbidit <sup>,</sup> test (not more
(see rule Agmark Grade desig	es 3 and 4) grade designati Descrip	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee	Specific gravity at30°/ 30°C	tive index at	Saponi- fication	Iodine value (Wij's	fiable matter (Not more than per	value (Not more	and in rities excee	mpu t noi t eding t	turbidit test (not more
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than)	Specific gravity at30°/ 30°C	Refrac tive index at 40°C	Saponi- fication value	Iodine value (Wij's method)	fiable matter (Not more than per cent.)	value (Not more than	and in rities excee % by weigh	mpu t noi t eding t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C	Refrac tive index at 40°C	Saponi- fication value 6	Iodine value (Wij's method)	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 Safflower oil shall be the	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than)	Specific gravity at30°/ 30°C 4 0.915	Refrac tive index at 40°C	Saponi- fication value 6 189	Iodine value (Wij's method) 7 138	fiable matter (Not more than per cent.)	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 Safflower oil shall be the oil obtained by a process	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915	Refrac tive index at 40°C	Saponi- fication value 6 189	Iodine value (Wij's method) 7 138	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and sound seeds of safflower	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and sound seeds of safflower (Carthamus tinctorius)	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and sound seeds of safflower (Carthamus tinctorius) only. It shall be clear and	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and sound seeds of safflower (Carthamus tinctorius) only. It shall be clear and free from rancidity and	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidit test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and sound seeds of safflower (Carthamus tinctorius) only. It shall be clear and free from rancidity and from admixture	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidity test (not more than)
(see rule Agmark Grade desig nation	es 3 and 4) grade designati Descrip tion 2 2 Safflower oil shall be the oil obtained by a process of expressing clean and sound seeds of safflower (Carthamus tinctorius) only. It shall be clear and free from rancidity and from	Colour on Lovi- bond scale 1/4" cell, expressed asY+5R (Not dee per than) 3	Specific gravity at30°/ 30°C 4 0.915 to	Refrac tive index at 40°C	Saponi- fication value 6 189 to	Iodine value (Wij's method) 7 138 to	fiable matter (Not more than per cent.) 8	value (Not more than	and in rities excee % by weigh	mpu t noi t ding t t t nt)	turbidity test (not more than)

		and from									
		suspended mat									
		ter or sediment.							^		
		The refi									
		ning of the oil shall be									
		done by neutralisation									
		with alkali, bleachingwith									
		adsorbant earths and/or									
		activated carbon and deo-									
		dorisation with steam.									
		No other chemical agents									
		shall be used. The filte									
		red sample of the oil shall									
		be free from turbidity									
		after keeping at 30°C for									
	Cue de T	24 hours.	15.0	0.015	1 4075	100	120	1.0	<b>F</b> 0		1.000
	Grade I	Safflower oil shall be the	15.0	0.915	1.4675	189	138	1.0	5.0		16°C
	(Edible)	by a process		to	to	to	to				
		of expressing clean and		0.920	1.4690	195	146				
		sound seeds of safflower									
		(Carthamus tinctorwus)									
		only. It shall be free from									
		admixture with any									
		other oil or substance									
		and from suspended									
		matter or sediment. It									
		shall also be free from									
	Not appl	rancidity. icable in case o	f "salad								
	Oil".										
SCHEDULE 12 SCHEDULE XII											
	-	les 3 and 4)	ncood oil								
Agmark grade designations and definitions of quality for cottonseed oil           Grade         Descrip         Colour on         Specific         Refr         Saponi-         Iodine         Unsapo-           desig         Colour on         Specific         Refr         Saponi-         Iodine         Unsapo-									Acid value		
	nations	tion	Lovib	ond	gravity	active	fication	value	nifiable	(Not more	
				scale		30°/	index	value*	(Wij's	matter	than)*
				1/4"	cell ex	30°C*	at 40°C*		method)*	(Not more	
				press	ed as					than per	
II							1	l		1	

			Y+IOR(Not deeper					cent.)'			
			than)*	<u> </u>	-			-	-		
	1	2	3	4	5	6	7	8	9		
	Refined	1Cotton seed Oil shall	10	0.910	1.4645	190	105	1.5	0.5		
	Edible	be the oil obtained(i)		to 0.920	to	to 198	to 112				
		by a process of expres- . sing of the kernels of		0.920	1.4660	198	112	-			
		sound seeds of cotton			-			-			
		(Gossypium). or (ii) by									
		a									
		process of solvent extrac									
		tion of good quality cot									
		tonseed cake or of									
		sound			-	-	-	-			
		seeds of cotton kernels									
		using food grade hexane									
		conforming to IS:3470									
		(E)-1966. It shall be									
		free									
$\ $		from a mixture of any									
$\ $		other oil or from subs									
$\ $		tance or from									
$\ $		suspended							<u> </u>		
$\ $		matter or sediment. The							<u> </u>		
$\ $		refining of the oil shall be									
$\ $		done by neutralisation									
		with alkali bleaching									
		with									
		bleaching earth or activa									
		ted carbon and de-									
		odouri-									
		sation with steam. The									
		flash point of a filterted									
		sample of oil, by close-									
		up									
		method, shall not exceed									
		250°C.									
	Washed	Cottonseed oil shall be	35	0.910	1.4645	190	105	1.5	0.5		
	Edible	the oil obtained from		to	to	to	to				
$\ $		the seed of plant cotton		0.920	1.4660	198	112				
$\ $		(Gossyipium) only. It									
$\ $		shall be clear and free									
$\ $		from admixture with									
$\ $		any									
		other oil or substance and from suspended		-							
$\left \right $		and from suspended mat									
		ter or sediment. The oil									
		shall be neutralised with									
		alkali, washed and									
$\ $	Adopted in	dried.	-				┟───┤				
Adopted in IS : 543-1954.         1.           1. Subs. by S.O. 2792. dated 9th August. 1967											
	SCHEDULE 13 SCHEDULE XIII										
(See rules 3 and 4) Grade designation and definition of quality of Rice Bran Oil											
$\ $		Descri Colour	Specific	Refr	Saponifi-	Iodine	Unsapo-	Acid Mar	oisture		

nation		Lovi-	gra vity at	index at	value*	(Wij's	matter	(not	im purities per
		bond	30°/30°C			method)	(not more	more	-
		scale in					than	than)	maximum*
		1" cell					per cent.)'		
		expressed							
		asY+5R(Not							
		deeper than)*							
1	2	3	4	5	6	7	8	9	10
Refined	Rice bran oil shall be	20(No	0.910	1.4600	180	90	3.0	0.5	0.10
(edible)	obtained from the rice	domi	to	to	to	to			
	bran layers around the	nant	0.920	1.4700	195	105			
	endosperm of rice, re	green							
	moved during the pro	colour)							
	cess of rice milling								
	from paddy of Obyza								
	Savita Linn. Fam. Gra-								
	minnea by a process of								
	solvent extraction								
	using food								
	grade hex- ane solvent								
	conforming								
	to IS: 3470 (E)-1966.								
	The refining of the oil								
	shall be done by neu								
	tralisation with alkali,								
	bleaching by absorbant								
	earth and/ or activated								
	carbon and deodou-								
	rised with steam. No								
	other chemical agent								
	shall be used. The oil								
	shall be clear and free								
	from rancidity, adulte								
	rants, sediment, sus								
	pended ' and other							1	
	foreign matter and								
	added colouring and								

	flavouring subs-			
	The flash point by			
	closed cup method			
	shall not be less than			
	250°C. The filtered			
	sample of the oil shall			
	be free from turbidity			
	after keeping at 35°C			
	for 24 hours."			
1. /	Added by S.O. 2987, date	ed 28th August, 1987.		
Ado	opted from IS: 3448196	3.		
				!