

## 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 of India", 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 securely 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)]

##### **SCHEDULE 2a**

##### **SCHEDULE II (a)**

(a) Design of paste on round label 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 rectangular tie-on label

##### **SCHEDULE 2d**

##### **SCHEDULE II(d)**

[See rule 5(2 to 4)]	
Colour Scheme	
Type of oil and grade designations	Colour of design, lettering and 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 of containers and the maintenance of records, etc., which may be issued from time to time by the Agricultural Marketing 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**

**SCHEDULE-IV**

(See rules 3 and 4)										
Agmark grade designations and definitions of qualify for mustard oil										
Grade	Description	Colour	Speci	Refr	Saponi-	Iodine	Unsaponi-	Per	Acid	Balliers
desig		on Lovi-	fic Gra	active	fica-	value	fiable	cent-	value	turbidity
nation		boiid sc	vity	index	tion	(Wij's	matter	age of	more	temperature

		ale in	at	at	value*	method)*	(Not	natural	than)*	
		1/4" cell.	30°/	40°C'			more than	essential		(not higher 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		
			0.910	1.4663	176	108		0.60		

\* Adopted in IS : 546-J954.

+ A positive test for hydrocyanic acid shall be taken as indicating addition of synthetic mustard oil. A positive feric Chloride test shall be taken as indicating the presence of Argemone

NOTE.The hexabroinide value, in the case of 1 -)th the grades should not exceed 5.0. The hexabromide test may be performed only when a doubt ari?"s about purity of a sample on the basis of other values.

#### SCHEDULE 5

#### SCHEDULE V

(See rules 3 and 4)

Agmark grade designations and definitions of quality for groundnut oil

Grade	Description	Colour	Speci	Refrac	Sapo-	Iodine	Unsap-	Acid	Moisture	Belliers
-------	-------------	--------	-------	--------	-------	--------	--------	------	----------	----------



	be less than 250°C.									
Special Grade	Groundnut oil shall be the oil obtained by a process of expressing clean and sound groundnut (Aracilis Inpogaea) only. It shall be clear and free from admixture of any other oil or substance and from suspended matter or sediment. It shall be free from rancidity.	15	0.909	1.4620	188	87	1.0	2.0	0.25	39-41
			to 0.913	to 1.4640	to 195	to 98				
Standard Grade	Do.	20	0.909	1.4620	188	87	1.0	4.0	0.5	39^1
			to 0.913	to 1.4640	to 195	to 98				
Ordinary Grade	Do.	22.5	0.909	1.4620	188	87	1.0	6.0	1.0	39-41
			to 0.913	to 1.4640	to 195	to 98				
Industrial Grade	Groundnut oil shall be the oil obtained by a process of expressing clean and sound groundnut (Arnc his hypogaea) only. It shall be clear and free from admixture with any other oil or substance and from suspended matter or sediment.		0.909	1.4620	188	87	1.0	10.0	1.0	39^1
			to 0.913	to 1.4640	to 195	to 98				

SCHEDULE 6  
SCHEDULE VI

(See rules 3 and 4)								
Agmark grade designations and definitions of quality for sesame (Til or Gingelly) Oil								
		Colour on Lovibond scale in "cell expressed as Y+5R (Not deeper than)	Specific gravity at 30°C*	Refractive index at 40°C*	Saponification value	Iodine value (Wij's method)*	Unsaponifiable matter (Not more than)*	Acid value (Not more than)'
Grade designation	Description							
1	2	3	4	5	6	7	8	9
Grade 1 (Edible)	Sesame oil shall be the oil obtained by a process of expressing clean and sound sesame (Til or Gingelly) seed (Sesammm orien	10	0.915	1.4645	188	105	1.5	4.0
			to 0.919	to 1.4665	to 193	to 115		



	other oil or substance 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 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									
	admixture with any									
	other oil or substance.									
	It shall be clear and									
	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				
	pression from copra and		0.920	1.4490		10.0				





(See rules 3 and 4)							
Agmark grade designations and definitions of quality for castor oil							
Grade	Description	Clarity in	Colour on	Specific	Refractive	Saponifica-	Iodine
desig		height of	Lovibond	gravity	index at	tion value'	value
nation		Column	scale	at	40°C		(Wij's
		of	1/4" cell,	30°/30°C			method)'
		oil	expressed				
		(inches	asY+5R				
		through,	Bourgeois				
		which	(Not dee				
		print can	per				
		be read	than)*				
		in a					
		100ml.					
		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

(See roles 3 and 4)									
Agmark grade designation and definitions of quality for niger seed oil									
Grade	Descrip	Colour on	Specific	Refrac	Saponifi-	Iodine	Unsaponifi-	Acid	Balliers

Designation	Description	Lovibond scale in 1/4" cell expressed as Y+5R (Not deeper than)	Specific gravity at 30°/30°C	Refractive index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter (Not more than per cent.)	Acid value (Not more than)	Moisture and impurities not exceeding % by weight)	Bellier's test (not more than)
1	2	3	4	5	6	7	8	9	10	
Grade I	Niger seed oil shall be	15	0.917	1.4666	189	125	1.0	5.0	25.26	
Edible	the oil obtained by a process of expressing seeds of niger plants (Guizotia abyssinica) 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 rancidity.		to 0.920	to 1.4691	to 193	to 135				

SCHEDULE 11  
SCHEDULE XI

(see rules 3 and 4)										
Agmark grade designation and definitions of quality for safflower oil										
Grade designation	Description	Colour on Lovibond scale 1/4" cell, expressed as Y+5R (Not deeper than)	Specific gravity at 30°/30°C	Refractive index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter (Not more than per cent.)	Acid value (Not more than)	Moisture and impurities not exceeding % by weight)	Bellier's test (not more than)
1	2	3	4	5	6	7	8	9	10	11
Refined	Safflower oil shall be the	2.0'	0.915	1.4675	189	138	1.0	0.3	O.I	16°C
Edible	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 with any other oil or substance		to 0.920	to 1.4690	to 195	to 146				







flavouring substance.									
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, dated 28th August, 1987.									
Adopted from IS : 34481968.									