VEGETABLE OILS GRADING AND MARKING RULES

1.**Short title and application:-**1) These Rules may be called the Vegetable Oils Grading and Marking Rules, 1955.

2)They shall apply to Vegetable Oils produced inIndia.

2.Definitions-In these rules unless the context otherwise requires,-

1) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India ;

2)"Authorised packer " means a person or a body of persons, who has been granted a certificate of authorisation to grade and mark commodity in accordance with the grade standards and procedure prescribed under these rules.

3)"Certificate of authorisation" means a certificate issued under the General Grading and Marking Rules, 1988,

4)"Schedule" means schedules appended to these rules.

3.Grade designations:-The grade designation to indicate the quality of Vegetable Oils shall be as set out in column 1 of Schedule I to XVI

4.Definition of quality:-The quality indicated by the grade designations shall be as set out against such designations in Schedule I to XVI

5.Grade designation marks :-The grade designation marks shall consist of;

(i)A label specifying name of the commodity, grade designation and 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" and¦ÉÉ®úiÉÒªÉ =i{ÉÉnùùresembling the one as set out in Schedule XVII-A ; or

(ii)Agmark replica consisting of design incorporating the number of certificate of authorisation, the word "AGMARK", the name of the commodity, the grade designation resembling the one as set out in Schedule XVII-B;

Provided that the use of Agmark replica in lieu of Agmark labels shall be allowed to such authorised packers who have been granted permission, by the Agricultural Marketing Adviser or an officer authorised by him in this behalf and subject to conditions as specified from time to time •

6.Packing provisions;-1) Vegetable Oils shall be packed either in new, sound, clean and rust free tins or in clean bottles., mild steel drums, railway tank wagons or in approved clean and new thermo plastic containers/ flexible packs like pouches, cans, bottle jars etc.

2)The plastic containers shall be manufactured out of food grade plastic materials permitted under Prevention of Food Adulteration rules , 1955.

3) The Vegetable Oils shall be packed in the standard size namely, 100gms., 200gms., 5OOgms, 1Kg, 5Kgs and thereafter in multiples of 5 Kgs net weight. The edible vegetable oils may also be packed in corresponding volumetric packings expressed in milli-liters or liters along with their weights in gms/kgs as the case may be. 4)The containers of oils shall be free from any contaminants and shall not be composed of whether wholly or in part, any poisonous or deleterious substance which renders the contents injurious to health.

5)The container of oils shall be free from insect infestation, fungus contamination or any obnoxious and undesirable smell.

6)The packing shall be done in the manner prescribed for different types of packing,

7.Marking provisions-1) The grade designation mark shall be securely affixed to each container in a manner approved by the Agricultural Marketing Adviser. In addition to the grade designation mark, the following particulars shall also be clearly and indelibly marked on each container:-

(a) Name of packer.
(b) Place of packing (business address)
(c) Tank filling No.
(d) Date of packing in plain letters.*
(e) Net weight /volume (wherever applicable)

Note* : the date of packing shall be the date of completion of analysis of the sample.

2) An authorised packer may after obtaining the prior approval of the Agricultural Marketing Adviser or an officer authorised in this behalf, mark his private trade mark on a container in a prescribed manner;

Provided that 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.

8.Special conditions of certificate of authorisation:-In addition to the conditions specified in sub-rule (8) of rule 3 of the General Grading & Marking Rules, 1988, 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.

Note :- Each label shall have printed thereon a serial number along with a letter or letters denoting the series e.g. A. 004378.

TOP

SCHEDULE-I

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Mustard Oil

Definition of Quality

Grade Designation	Moisture and Lovibond at 30°C/30°C percent by weight (not more than)	Colour on Index at 40°C cell expressed as Y + 5R (not deeper than)	Specific gravity value	Refractive (wij's method)	Saponification Iodine Value	insoluble impurities	scale* in 1/4"
1	2	3	4	5	6	7	
Refined	0.10	15	0.907 to 0.910	1.4646 to 1.4662	169 to 177	98 to 110	
Grade-I	0.25	50	0.907 to 0.910	1.4646 to 1.4662	169 to 177	98 to 110	
Grade-II	0.25	50	0.907 to 0.910	1.4646 to 1.4662	169 to 177	98 to 110	

Unsaponifiable natural essential Ever's acetic acid than)	Percentage of (not more than) of Argemone oil Allyliso-thiocyanate)	Acid value temperature by Hydrocyanic	Bellier's turbidity method (not more than)°C	Test for the presence (by Circular paper/ Thin Layer Chromatographic method)	Test for the presence of Acid	Polybromide Test weight (not more matter percent by oil content (as	
8	9	10	11	12	13	14	
1.2	-----	1.5	23.0 to 27.5	Neg.	Neg.	Neg.	
1.2	0.25 to 0.60	1.5	23.0 to 27.5	Neg.	Neg.	Neg.	
1.2	0.10 to 0.60	4.0	23.0 to 27.5	Neg.	Neg.	Neg.	

DESCRIPTION 16	GENERAL REQUIREMENTS 15
Refined : Mustard oil shall be obtained by a process of clean and sound mustard seeds of Brassica campestris Linn, (yellow and brown sarson) or Brassica juncea Linn, (Lahi, rai or laha) or Brassica napus (rape or toria), or admixture of these seeds, or by a process of solvent extraction** of good quality of mustard oil cake or mineral oils, or any foreign matter or oils. It shall also be free from rancidity, adulterants, sediments or suspended matter soundfree from separated water, added colouring or flavouring matter, obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.	The oil shall have characteristic and acceptable taste and flavour expression of mustard seeds. The oil shall be clear and free from turbidity when a filtered sample of oil is kept for 24 hours at 30°C. The oil shall be free from rancidity, adulterants, sediments or suspended matter and obnoxious odour. The oil shall be refined by neutralisation with alkali and/or physical refining/or by miscella refining using permitted food grade solvents followed by bleaching with adsorbent earth and/or activated carbon and deodorisation with steam. No other chemical agent shall be used.
Grad-I : Mustard oil shall be obtained by a process of clean and sound mustard seeds of Brassica campestris linn (yellow and brown sarson) or Brassica	The oil shall have characteristic and acceptable taste and flavour. The oil shall be free from rancidity, adulterants, sediments or suspended matter, or mineral oils, or any foreign matter or oils. It shall also be free from separated water, added colouring or flavouring matter and obnoxious odour. The oil

Junceamay contain permitted anti-oxidants not exceeding in Linn., (Lahi, rai or laha) or Brassica napus (rape or toria)concentration as specified under Prevention of Food Adult-or admixture of these. eration Rules 1955.

Grade-II: Mustard oil shall be obtained by a process ofThe oil shall have characteristics and acceptable taste and expression of clean and sound mustard seeds of Brassicaflavour. The oil shall be free from rancidity, adulterants, sedi-campestris Linn., (yellow and brown sarson) or Brassicaments or suspended matter, or mineral oils, or any foreign Juncea Linn, (Laha, rai or laha) or Brassica napus (rape ormatter or oils. It shall also be free from separated water, added

toria) or admixture of these. colouring or flavouring matter and obnoxious odour. The oilmay contain permitted anti-oxidants not exceeding in concen-

tration as specified under Prevention of Food Adulteration Rules,1955.

* In the absence of Lovibond Tinto-meter the colour shall be matched against standard colour comparaters.

** In case of solvent extracted oil, the flash-point by Pensky-Martens (closed cup) method shall not be less than 250C and the containess shall be marked "Solvent Extracted".

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SCHEDULE-II

(See Rules 3 and 4)

Agmark grade designation and definition of quality of Groundnut oil

Definition of Quality

Grade Designation	Moisture and Volatile matter at 30°C/30°C percent by weight (not more than)	Colour on Lovibond Index at 40°C (2.54 cms) cell expressed as Y + 5R (not deeper than)	Specific gravity value	Refractive (wij's method)	Saponification value	Iodine Value	insoluble impurities scale* in 1 inch
1	2	3	4	5	6	7	
Refined	0.10	3(10)**	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98	
Grade-I	0.25	15	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98	
Grade-II	0.25	20	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98	

Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Bellier's Turbidity Temperature (acetic acid method) in°C	Description	General requirements
8	9	10	11	12
0.8	0.5	39 to 41	Groundnut oil shall be obtained either by process of expressing clean groundnut kernals (Arachis hypogaea) or by a process of solvent extraction** of good quality groundnut cake or groundnut kernals	The oil shall be clear and free from turbidity when a filtered sample is kept for 24 hrs. at 30°C The oil shall be free from rancidity, admixture of any other oil or substances, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from any added colouring or flavouring agents. It shall also be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified, under Prevention of Food Adulteration Rules, 1955.
1.0	2.0	39 to 41	Groundnut oil shall be obtained by a process of expressing clean, sound groundnut kernals (Arachis hypogaea) only	The oil shall be clear and free from rancidity, admixture of any other oil or substance, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from any added colouring or flavouring agents. It shall also be free from

				mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955
1.0 of expressing clean	4.0 rancidity,	39 to 41 admixture of any other oil	Groundnut oil shall be obtained and sound groundnut Kernals, (Arachis hypogaea) ony. have natural characteristic and from any added colouring or from Aflatoxin. The oil may contain Prevention of Food Adulteration	The oil shall be clear and free from by a process or substance, sediments, suspended matter or separated water. The oil shall acceptable taste, flavour and free from any obnoxious odour and shall be free flavouring agents. It shall also be free from mineral oil. The oil shall be free permitted anti-oxidants not exceeding in concentration as specified under Rules 1955.

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparator.
** Applicable to Solvent Extracted oil only. In case of solvent extrated oil, the flash point by Pensky Martens (closed cup) method shall not be less than 250°C and the containers shall be marked "Solvent Extracted".

TOP

SCHEDULE - III (A)

(See Rules 3 and 4)

Agmark grade designations and definition of quality for Sesame (Til or Gingelly Oil)

Definition of Quality

Grade	Moisture and lovibond 30°C/30°C 40°C weight (not than)	Colour on	Specific gravity at method (not weight more than)	Refractive Index at 40°C Ever's acetic acid method (not more than)	Saponification value percent by expressed as Y ± 5 R	Iodine value (Wij's cell	matter percent by	Unsaponifiable value (not more than)	Acid Temperature	Bellier's designation Turbidity insoluble impurities 1/4 inch (not deeper than)	scale* in more than °C) (not
1	2	3	4	5	6	7	8	9		10	
Refined	0.10	2	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	0.5		22 to	
Grade-I	0.25 to	10 to	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	4.0		22 to	
Grade-II	0.25 to	20 to	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	6.0		22 to	

DESCRIPTION GENERAL REQUIREMENTS

11	12
Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til or gingelly) seeds (Sesamum orientale) belonging to black, brown or white varieties or mixture thereof or by a process of solvent extraction** of good quality of sesame oil cake or sound seeds. The oil shall be refined by neutralisation with alkali and/or-physical refining or by miscella refining using permitted food grade solvents followed by bleaching with adsorbant earth activated carbon and deodourisation with steam. No other chemical agent shall be used.	The oil shall have natural characterisitc sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955. and/or
Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds (Sesamum orientale) belonging to black, brown or white varieties or mixtures thereof agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.	The oil shall have natural charactertisic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents.
Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds (Seasmum orientale) belonging to black, brown or white varieties or mixtures thereof. agents. The oil shall also be free from admixture of any other oil, subsances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulterations Rules 1955.	The oil shall have natrual characteristic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents.

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparators.

** In case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250°C and the container shall be marked "Solvent Extracted"

SCHEDULE - III (B)

(See Rules 3 and 4)

Agmark grade designations and definition of quality for Sesame (Til or Gingelly) Oil from white seeds grown in eastern parts of the country.

Definition of Quality

Grade	Moisture and lovibond 30°C/30°C 40°C weight (not than)	Colour on method (not more than)	Specific gravity at Ever's method (not more than)	Refractive Index at 40°C weight as expressed Y ± 5 R (not deeper than)	Saponification value (Wij's method percent by	Iodine value (not more than)	Unsaponifiable matter Temperature by cell	Acid value Turbidity by impurities	Bellier's designation insoluble 1/4 inch more than)	scale* in more than °C) (not
1	2	3	4	5	6	7	8	9	10	
Refined	0.10	2	0.916	1.4662	185	115	2.5	0.5	22	

(E.R.)			to 0.923	to 1.4694	to 190	to 120			
Grade-I (E.R.)	0.25	10	0.916 to 0.923	1.4662 to 1.4694	185 to 190	115 to 120	2.5	4.0	22
Grade-II (E.R.)	0.25	20	0.916 to 0.923	1.4662 to 1.4694	185 to 190	115 to 120	1.5	6.0	22

DESCRIPTION 12	GENERAL REQUIREMENTS 11
Sesame oil shall be obtained by a process of expression and sound Sesame (Til or gingelly) seeds (Sesamum linn) belonging to the white varieties grown in Tripura,Assamand West-Bengal or by a process of solvent extraction** of good quality of sesame oil cake of the same variety or sound seeds. The oil shall be refined by neutralis- with alkali and/or physical refining/or by miscellaantioxidant not exceeding in concentration as specified refining using permitted food grade solvents followed byunder Prevention of Food Adulteration Rules, 1955. bleaching with adsorbent earth or activated carbon and deo- dourisation with steam. No other chemical agent shall be used.	The oil shall have natural characterisitc sweet smell and clean acceptable taste. It shall be clear and free from rancidity, indicum obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted ation
Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds (Sesamum indicum linn) belonging to white varieties grown inTripura,Assamand West Bengal.	The oil shall have natural charactertisic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted anti- oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.
Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds (Sesamum indicum Linn.) belonging to white variety grown inTripura,AssamandWest Bengal.	The oil shall have natural characteristic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, subsances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted anti- oxidants not exceeding in concentration as specified under Prevention of Food Adulterations Rules 1955.

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparators.

** In case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250C and the container shall be marked "Solvent Extracted"

TOP

SCHEDULE-IV

(See Rules 3 and 4)

Agmark grade designation and definition of quality of Coconut oil

efinition of Quality

Grade	Designation	Moisture and insoluble impurities percent by weight (notexpressed as more than)	Colour Lovibond scale* in 1 inch cell Y + 5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value (not less than)
1	2	3	4	5		6
Refined	0.10	2		0.915 to 0.920	1.4481 to 1.4491	250
Grade-I	0.25	4		0.915 to 0.920	1.4481 to 1.4491	250
Grade-II	0.25	11		0.915to 0.920	1.4481 to 1.4491	250

Iodine value (Wij's method)	Unsaponifible matter percent by weight (not more than)	Acid value (not more than)	Polenske value (not less than)	Description	General requirements
7	8	9	10	11	12
7.5	0.5	0.5	13.0	Coconut oil shall be obtained either by expression and free from turbidity when kept for 24 hrs. at 30°C. The oil shall be free from rancidity, admixture or other oils or substances or adulterants.	The oil shall have natural to sweet taste. it shall be clear and free from turbidity when kept for 24 hrs. at 30°C. The oil shall be free from rancidity, admixture or other oils or substances or adulterants.
10.0				of good quality copra by a process of solvent extraction** of good quality copra or good quality copra (Cocos nucifera) using approved food grade solvents. The refining of the oil shall be done by neutralisation with alkali and/or physical refining followed by bleaching with adsorbent earth and/or activated carbon and deodorisation with Steam. No chemical agent shall be used.	filtered sample is kept for process of (Cocos The oil shall be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants not exceeding miscella refining in concentration as specified under Prevention of Food Adulteration Rules, 1955.

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparator.

** In case of solvent extracted oil, the flash point by Pensky-Mattens (closed cup) method shall not be less than 225°C and the container shall be marked "Solvent Extracted".

7 8 9 10 11 12

7.5	0.8	3.0	13.0	The oil shall be the product obtained by expression of good quality copra (Cocos nucifera only).	The oil shall have natural to sweet taste and characteristic odour. It shall be clear and free from rancidity, admixture of any other oil, substances or adulterants. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants not exceeding in concentrations as specified under Prevention of Food Adulteration Rules, 1955.
7.5	0.8	6.0	13.0	The oil shall be the product obtained by expression of good quality copra (Cocos nucifera) only.	The oil shall have natural to sweet taste and characteristic odour. It shall be clear and free from rancidity, admixture of any other oil, substances or adulterants. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants not exceeding in concentrations as specified under Prevention of Food Adulteration Rules, 1955.

Adulteration

TOP

SCHEDULE - V

(See Rules 3 and 4)

Agmark grade designations and definition of quality for Linseed Oil

Definition of Quality

Grade designation	Moisture and insoluble impurities (not more than)	Colour on lovibond scale* in 30₀C/30₀C inch (not more than)	Specific gravity at 40₀C (not less than)	Refractive Index at 40₀C (not less than)	Saponification value (not more than)	Iodine value (Wij's method) percent by weight (not less than)	Unsaponifiable matter percent by weight (not more than)	Acid value 1/4 cell expressed as Y + 10 R (not deeper than)
1	2	3	4	5	6	7	8	9
Refined	0.10	10	0.923 to 0.926	1.4720 to 1.4750	188 to 195	170	1.5	0.5 to
Semi-Refined	0.10	10	0.923 to 0.928	1.4720 to 1.4750	188 to 195	170	1.5	0.5
Raw	0.25	35	0.923 to 0.928	1.4720 to 1.4750	188 to 195	170	1.5	4.0 to

Foots percent by volume (not more than)	Test for the presence of break	Test of lead	Flash point by Pensky Martens (closed cup) method in ₀C min.	Description	General Requirements	
10	11	12	13	14	15	
nil	to pass the test process of expressing clean by neutralisation with may be treated with chemical agent shall	to pass the test from turbidity when filtered rancidity, adulterants, sedi- also be free from oil may contain	---	Linseed oil shall be obtained by a process of expressing and sound (Linum usitatissimum) seeds. The refining of oil shall be done alkali and/or physical refining and/or activated carbon. The oil may be treated with mineral acid before alkali refining.	The oil shall be clear and free from sediment when sample is kept at 30₀C for 24 hrs. It shall be free from water and added colouring or flavouring substances. The oil shall be free from foreign matter or oils. It shall No other antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.	
nil	Neg.	---	125	Linseed oil shall be obtained by a process of expressing clean and sound (Linum-usitatissimum) or by	The oil shall be clear and free from rancidity, adulter-ants, sediments, suspended	

				a processand other foreign matter or of solvent extration of sound oil. It shall also be free from linseed cake or linseed usingseparated water and added permitted food grade solvents. colouring or flavouring The oil shall be neutralisedsubstances. with alkali and/or physical refining and/or by miscella- refining bleached with bleaching earth and/or activated carbon. No other chemical shall be used.		
1.0 a process of expressing	Neg.	-- from rancidity, adulterants,	--	Linseed oil shall be obtained clean and sound linseed (Linum usitatissimum) only. separated water and colouring	The oil shall be clear and free sediments, suspended and other foreign matter or oils. It shall also be free from or flavouring substances.	by

* In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparators. ** Containers of Linseed oil of Semi-refined shall be suitable marked 'For Non-edible uses only'.

TOP

SCHEDULE-VI

(See Rules 3 and 4)

Agmark grade designation and definition of quality of Castor Oil

Definition of Quality

Grade Designation	Moisture and impurities percent by weight (maximum)	Colour on Lovibond scale as Y + 5R (maximum)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Clarity in height of column of oil in cms. through which Bourgoise print can be read in	
	100 ml. nessler tube	1	2	3	4	5
Medicinal	0.25	3.5 (in 1" cell)	0.954 to 0.960	1.4700 to 1.4740	10.0	

Definition of quality

Optical rotation 19.5° to 20.5° dm	Critical solution temperature in alcohol (below)	Value	Saponification Value (Wij's method)	Iodine value	Acid value (maximum)	Acetyle value at (minimum) on 1. thickness (min.)	Unsaponifiable matter weight (max.)	Description	General Requirements
7	8		9	10	11	12	13	14	15
+ 3.5°0°C	176 to 187		82 to 90	2.0	143		0.8	The oil shall be the refined fixed oil obtained by cold expression of Caster Seed (Ricinus communis) substances.	The oil shall be clear and free from admixture with other oils or substances and also free from sediments, suspended matter, added colouring and flavouring

Solubility- The oil shall be soluble in 2.5 parts of ethyl alcohol (95% V/V). Further it shall be miscible with absolute ethyl alcohol with chloroform with solvent ether and with glacial acetic acid.

Identification:- The oil shall be miscible with half its volume of light petroleum (boiling range 40° to 60°C) and is only partially soluble in two volumes.

1	2	3	4	5	6	7	8	9	10	11	12
Firsts Special	0.25	3.7 (in 1" cell)	0.954 to 0.960	1.4700 to 1.4740	10.0	--	0°C	176 to 187	82 to 90	2.0	143

Commercial Grade-I	0.75	30.0 (in 1/4" cell)	0.954 to 0.960	1.4700 to 1.4740	5.0	--	--	176 to 187	82 to 90	4.0	143
Commercial Grade-II	1.00	40.0 (in 1/4" cell)	0.954 to 0.960	1.4700 to 1.4740	---	--	--	176 to 187	82 to 90	6.0	143

13	14	15
0.8	The oil shall be the refined fixed oil obtained from castor seed (Ricinus communis)	The oil shall be clear and free from admixture with other oils or substances and also free from sediments, suspended matter, added colouring and flavouring substances.
1.0	The oil shall be fixed oil obtained from castor seed (Ricinus communis)	The oil shall be free from admixture with other oils or substances and also free from sediments and suspended matter.
1.0	The oil shall be fixed oil obtained from castor seed (Ricinus communis)	The oil shall be free from admixture with other oils or substances and also free from sediments and suspended matter.

NOTE : * Permission for grading Medicinal grade castor oil shall be granted to only such packers who own an oil crushing and refining plant for extracting caster oil in cold and refining the same and satisfy the conditions prescribed under the instructions issued from time to time in this behalf.

TOP

SCHEDULE-VII

(See Rules 3 and 4)

Agmark grade designation and definition of quality of Niger Seed Oil

Definition of Quality

Grade Designation	Moisture and Index at 30°C/30°C (not more than)	Colour on Wij's scale* in 1/4" cell, expressed as Y + 5R (not deeper than)	Specific gravity at 30°C/30°C (Wij'sable matter method)	Refractive value at 40°C	Saponification value	Iodine value	Unsaponifi-able matter	insoluble impurities	Lovibond weight
	percent by weight (not more than)		percent by weight (not more than)						
1	2	3	4	5	6	7	8		
Refined	0.10	8	0.917 to 0.920	1.4665 to 1.4691	189 to 193	110 to 135	0.8		
Grade-I	0.25	15	0.917 to 0.920	1.4665 to 1.4691	189 to 193	110 to 135	1.0		

* In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparator.

** In the case of solvent-extracted oil, the flash point by Pensky-Martens (closed-cup) method, shall not be less than 250°C and the container shall be marked "Solvent Fxtracted"

Definition of Quality

Acid value (not more than)	Bellier's Turbidity temp. (by Ever's acetic acid method) in °C	Description	General Requirements
9	10	11	12
0.5	25 to 29	Nigerseed oil shall be obtained either by a process of expression of clean and sound seeds of nigerplant (Guizotia abyssinica) or by a process of solvent extraction of good quality nigerseed cake or clean and sound seeds of Guizotia abyssinica. The oil shall be deacidified either with alkali and /or by physical refining and/or by using permitted bleaching earth and/or carbon and deodorised with steam. No other chemical agent shall be used.	The oil shall be clear and free from turbidity when a filtered sample is kept for 24 hrs. at 30°C. The oil shall be free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments, suspended matter, separated water, oil cake or clean and sound seeds of obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under pre-food grade solvents followed by Prevention of Food Adulteration Rules, 1955.
5.0	25 to 29	Nigerseed oil shall be obtained by a process of expressing clean and sound seeds of Nigerplants (Guizotia abyssinica) only.	The oil shall be clear and free from rancidity, admixture of other oils or sub stances. The oil shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955

TOP

SCHEDULE-VIII

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Safflower seed oil

Definition of Quality

Grade Designation	Moisture and Lovibond at 30°C/30°C percent by weight (not more than)	Colour on cell expressed as Y + 5R (not deeper than)	Specific gravity Index at 40°C	Refractive value	Saponification impurities	insoluble scale* in 1/4"
1	2	3	4	5	6	
Refined	0.10	2.5	0.915 to 0.920	1.4674 to 1.4689	189 to 195	
Grade-I	0.25	15	0.915 to 0.920	1.4674 to 1.4689	189 to 195	
Grade-II	0.25	15	0.915 to 0.920	1.4674 to 1.4689	189 to 195	

Definition of quality

Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than) Acetic acid method) in°C	Belliers turbidity temp. (by Ever's	Description	General requirements
7	8	9	10	11	12
138	1.0	0.5	16	Safflower seed oil shall be obtained either by a process of expression of The oil shall	The oil shall be clean and to be free from turbidity when a filtered sample is kept for 24 hrs. at 30°C.
148				safflower (Carthamus tinctorious) or by a process of solvent extraction** of good quality of safflower seed oil cake or clean and sound seeds of safflower seed (Carthamus tinctorius). The oil shall be deacidified with alkali and/or physical refining and/or miscella refining using permitted food grade solvents followed by bleaching with bleaching earth tivated carbon	clear and sound seeds of be free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidant not exceeding in concentration as specified under prevention of Food Adulteration Rules, 1955.

				and deodorised with steam. No other chemical agent shall be used.		
138	1.0	2.0	16	Safflower seed oil shall be	The oil shall have characteris-to	
obtained by a process of expressing clean and		tic odour and taste. The oil shall be clear and free from		148 sound seed of Safflower (Carthamus tinctorius) only. matter, separated water, substances. The oil may	rancidity, admixture of other oils or substances, The oil shall also be free from mineral oil, sediments suspended obnoxious odour added colouring and flavouring contain permited antioxidants not exceeding in concentra-tion as specified under ion Rules, 1955.	
138	1.0	6.0	16	Safflower seed oil shall be	The oil shall have character-to	
obtained by a process of expressing clean and		istics odour and taste. The oil shall be clear and free		148 sound seeds of Safflower (Carthamus tinctorius) only mineral oil, sediments,	from rancidity, admixture of other oils or substances. The oil shall also be free from suspended matter, separated water, obnoxious odour, added colouring and	
		flavouring			substances. The oil may contain permitted antioxidants not exceeding in concentra tion as specified Prevention of Food Adultration Rules, 1955	

* In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparator.

** In case of solvent extracted oil, the flash-point by Pensky-Marten’s (closed cup) method shall not be less than 250°C and the containers shall be marked "Solvent Extracted".

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SCHEDULE-IX

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Cotton seed Oil.

Grade Designation	Definition of Quality				
	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1/4" cell expressed as Y + 10R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value
1	2	3	4	5	6
Refined	0.10	10 (14)**	0.910 to 0.920	1.4630 to 1.4660	190 to 194
Washed	0.10	35	0.910 to 0.920	1.4660 to 1.4660	190 to 198

Grade Designation	Definition of quality				
	Iodine value (Wij's method) (not more than)	Unsaponifiable matter percent by weight (not more than)	(Acid value	Description	General requirements
7	8	9		10	11
98	1.5	0.5	112	Cotton seed oil shall be obtained either by a process of expression of and sound kernals of cotton kept at 30°C for 24 hrs. The oil shall of solvent extraction** of good quality of cotton seed oilcake or clean and sound kernals of cotton seed (genus Gossypium) only. The oil shall be deacidified with alkali and/or by physical refining or by miscella refining using permitted food grade solvents followed by bleaching with bleaching earth and/or activated carbon and deodorised with steam. No other chemical shall be used.	The oil shall be clear and free from turbidity when a filtered sample is to clean seed (genus Gossypium) or bybe free from rancidity, admixture other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.
98	1.5	0.5	112	Cotton seed oil shall be obtained by expressing clean and sound kernals (genus Gossypium) only. The oil	The oil shall be clear and free from rancidity, admixture of other oils or substances. It shall also be free to shall be neutralised with alkali,from

mineral oil, sediments, suspended	washed and dried.	matter, separated water, obnoxious
	odour, added colouring and flavouring	substances.

Note :- * In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparator.
** Applicable to solvent extracted oil only. In the case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250°C and the container shall be marked "Solvent Extracted"
*** This grade of oil is not suitable for direct consumption and the container should be marked "not for direct consumption".

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SCHEDULE-X

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Rice bran oil

Grade Designation	Moisture and insoluble impurities at 30°C/30°C percent by weight (not more than)	Colour on Lovibond scale* in 1" cell expressed as Y + 5R (not deeper than)	Specific gravity at 40°C	Refractive value	Saponification value	Iodine value (Wij's method) (not more than)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point in °C by Pensky Martens (closed cup) method (Min.)	Definition of quality Description	General requirement
1	2	3	4	5	6	7	8	9	10	11	12
Refined	0.10	20 dominant	0.910 to 0.920	1.4600 to 1.4700	180 to (no 195 green colour)	90	3.5	0.5	250	Rice bran oil shall be obtained from the rice bran layer around the endosperm of rice, of Oryza sativa linn family Gramineae by a process of extraction** using solvent and/or physical refining	The oil shall be clear and free from turbidity when a 105 filtered sample is kept at 35°C for 24 hrs. The oil shall also be free from rancidity, adulterants, mineral oil and other oils, water and added colouring and may contain permitted antioxi-dants not exceeding in conce-ntration as specified under Prevention of Food Adulterat-ion Rules, 1955.	The oil shall be derived from bran of rice-milling paddy by solvent extraction using permitted food grade solvents followed by bleaching with bleaching earth and/or activated carbon and deodorised with steam. No other chemical agent except the salts of citric and phosphoric acid shall be used.

Note : * In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators. ** In case of Solvent extracted oil, the containers of the oil shall be predominently marked "Solvent Extracted".

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SCHEDULE-XI-A

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Soyabean Oil

Grade Designation	Moisture and insoluble matter per-cent by weight (not more than)	Colour on Lovibond scale* in 1/4" cell expressed as Y + 10R (not more than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value (Wij's method)	Iodine value	Unsaponifiable impurities per cent by weight (not more than)
1	2	3	4	5	6	7	8
Refined	0.10	20 shall not predominant green colour	0.917 to 0.921	1.4649 to 1.4710	189 to 195	120 to 141	1.0 have

Definition of quality					
Acid value more than) (not more than)	Phosphorus content percent by weight	Insoluble bromide test	Flash point by Pensky Martens (closed cup) (not less than) °C	Description	General Requirement (not
9	10	11	12	13	14
0.5	0.02	to pass the test	250	Soyabean oil shall be obtained either by a process of expression or solvent extraction of sound and clean matured Soyabeans from the plant Glycine Max (L) Merill Syn. Glycine Soja Seib & Zucc, fam. Leguminosae or	The oil shall be clear and free from turbidity when a sample is kept at 30°C for 24 hrs. The oil shall be free from rancidity, adulterants, suspended or other foreign matter, other oils, mineral oils, sediments, separated water by solvent extraction of good quality of soyabean oil cake. The oil shall be deacidified with alkali and/or by physical refining using permitted food grade solvents, bleaching by bleaching earth and/or activated carbon and deodorised with steam. No other chemical agent shall be used.	added colouring and flavouring substances and obnoxious odour. The oil may contain permited anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Note : * In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparator.

** In case of solvent extracted oil, the contain ENT EXTRACTED".

SCHEDULE-XI-B

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Refined, bleached, hydrogenated, winterised and deodourised Soyabean

Grade Designation	Definition Quality											
Lovibond	Moisture and at 30°/30°C percent by weight (not more than)	Colour on Lovibond Index at 40°C cell expressed as Y + 5R (not deeper than)	Specific gravity	Refractive value	insoluble impurities	Saponification scale** in 5¼"	Iodine value method)	Unsaponifiable matter percent weight (not more than)	Acid value (not more than)	Flash point by Pensky-Martens (closed cup method) in°C (not less than)	Cloud point in°C (not less than)	Linolenic acid (18:3) percent (Wij's by weight, not more than
1	2	3	4	5	6		7	8	9	10	11	12
RBHWD*	0.10	6 (shall not have a predominantly colour	0.917 to 0.921	1.4630 to 1.4670	190 to green 202		107 120	1.2	0.5	250	10	3 to

Trans-fatty Acid Percent by weight, not more than	Description	General Requirements
13	14	15
10	Soyabean oil shall be obtained either by a process of expression or solvent extraction*** of sound matured soyabeans from the plant and Zucc fam. Leguminosae or by solvent extraction of good quality of Soyabean Oil shall be neutralised with alkali,and bleached with bleaching earth and/or activated and then be winterised, the solid components that separate out are filtered through a filter press and the filtered oil is deodorised by steam.	The oil shall be cleaned and free from of turbidity when a filtered sample is kept at 30°C for 24 hours. The oil shall be free from Glycine Max (L) Merrill Syn. Glycine Soja Siebrancidity, adulterants, suspended or other foreign matter, other oils, mineral oil, sediments, separated water added colouring Cake. The oil shall be neutralised with alkali,and flavouring substances and obnoxious bleached with bleaching earth and/or activatedodour. The oil may contain permitted anti-carbon, mildly hydrogenated using the nickeloxidants not exceeding in concentration as catalyst, reducing the Iodine value to the specified under Prevention of Food Adulteration required level and then be winterised, the Rules, 1955.

N.B. : * The containers of this oil shall be marked in bold letters "BRHWD" Soyabean Oil.

** In the absence of Lovibond Tintometer, the colour of the oil shall be matched with standard colour comparators.

*** In case of solvent extracted oil, the containers shall be marked "SOLVENT EXTRACTED"

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SCHEDULE-XII

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Sunflower Seed Oil

Grade Designation	Definition Quality					
	Moisture and Lovibond at 30°/30°C percent by weight (not more than)	Colour on cell expressed in Y + 5R (not deeper than)	Specific gravity Index at 40°C	Refractive value	Saponification impurities	insoluble scale* in 1"
1	2	3	4	5		6 Refined
0.10	5	0.913 to	1.4640 to	188 to		0.918
1.4800	194 Grade-I	0.25	20	0.913 to	1.4640 to	
188 to			0.918	1.4800	194	

	Definition of Quality				
Iodine value	Unsaponifiable matter percent (not more by weight	Acid value (not more than) Pensky-Martens	Flash point in (Closed cup) method in°C	Description	General Requirements
(not more than)			(not less than)		(Wij's method)
7	8	9	10	11	12
100	1.5	0.5	250	Sunflower seed oil shall be obtained either by a process of expressing sound and clean mature sunflower seeds of the plant Helianthus annus Linn. Fam. Compositae or by a process of solvent extraction** of good quality Sunflower seed and refining by physical means.	The oil shall have acceptable to taste and odour. The oil shall be clear and free from turbidity at 30°C for 24 hrs. The oil shall also be free from rancidity, suspended and dissolved mineral oil, separated water adulterants, sediments, added colouring and permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.
100	1.5	3.0	--	Sunflower seed oil shall be obtained by a process of miscella process followed by bleaching with bleaching earth and or activated carbon and deodorisation by steam. No other chemical agent shall be used.	The oil shall be clear, free to sample is kept from rancidity, a

140 sunflower,mineral oil, suspended matter Compositae)	free from added colouring and	expres sion of sound clean seeds (Helianthus annussediments, separated water and Linn fam.	other oil or substances, and mature flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration specified under Prevention of Food Adulteration Rules, 1955 Note : * In the absence of Lovibond

Tintometer, the colour of the oil shall be matched against standard colour comparators,
**In case of solvent extracted oil, the containers of oil, shall be marked "SOLVENT EXTRACTED"

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SCHEDULE-XIII

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Maize (Corn) Oil

Grade Designation	Definition Quality				
	Moisture and impurities at 30°/30°C weight (not more than)	Colour on Lovibond cell expressed as Y + 5R (not deeper than)	Specific gravity Index at 40°C	Refractive value	Saponification percent by scale* in 1/2"
1	2	3	4	5	6
Refined	0.10	10	0.913 to 0.920	1.4645 to 1.4675	187 to 195

Definition of Quality				
Iodine value (Wij's method) (not more than)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Description	General Requirements
7	8	9	10	11
103	1.5	0.5	Maize (corn) oil shall be obtained by a process of expression from the germs and sound seeds of the plant Zea mays Linn. fam. Gramineae which are separated from the remainder of the kernal by the wet or dry milling process in the manufacture of starch or glucose. The oil shall be refined by Neutralisation, with bleaching earth and/or activated carbon and deodorised with steam. No other chemical agent shall be used.	The oil shall be clear and free from turbidity when a filtered sample of oil is kept at 30°C for 24 hours. The oil shall be free from rancidity, adulterants, sediments, suspended and foreign matters, other oils and substances, mineral oil, separated water and added colour and flavouring substance and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules 1955.

NOTE : *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

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SCHEDULE-XIV

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Mahua (Mowrah) Oil

Grade Designation	Definition Quality							
	Moisture and insoluble matter per-cent by weight (not more than)	Colour on Lovibond scale* in 1/4" cell expressed as Y + 5R (notweight more than)	Specific gravity at 30°C/30°C deeper than)	Refractive Index at 40°C	Saponification value (Wij's method)	Iodine value	Unsaponifiable impurities per cent by weight (not more than)	
	1	2	3	4	5	6	7	8
Refined	0.10	10	0.862 to 0.875	1.4590 to 1.4610	187 to 196	58 to 70	2.0	

Definition of Quality				
Acid value more(not less than)	Titer (°C)Flash Point by Pensky Martens (closed cup) method in°C (not less than)		Description	General Requirements (not
9	10	11	12	13
103	1.5	0.5	Mahua oil shall be obtained by expression of clean and sound kernals of either Madhuca indica kept at 50°C for 24 hours. The Madhuca latifolia or Madhuca longifolia or a mixture of both. The oils shall be refined by neutralisation with alkali and/or by physical refining, bleaching with bleaching earth and/or activated carbon and deodorised with steam. No other chemical agent shall be used.	The oil shall be clear and free from turbidity when a filtered sample is oil shall be free from rancidity, adulterants, foreign substances, other oils, sediments, suspended matter, mineral oil, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceding in concentration as specified under Prevention of Food Adulteration Rules 1955.

NOTE : *In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparaters

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SCHEDULE-XV

(See Rules 3 and 4)

Agmark grade designation and definition of quality of Salseed oil (fat).

Grade Designation	Definition Quality					
	Moisture and Value at 30°/30°C weight (not more than)	Specific gravity (Wij's method) percent by (not more than)	Saponification value	Iodine value matter percent by	Unsaponifiable impurities than)	insoluble weight
1	2	3	4	5	6	
Refined	0.10 to	1.4500180 to 1.4600	31 to 195	2.5 to 45		

Grade Designation	Definition of Quality				
	Acid value (not more than)	9,10-epoxy and 9-10-dihydroxy stearic acids,(closed cup) percent by wt. (not more than)	Flash-point by Pensky-Martens method in°C (not less than)	Description	General requirements
7	8	9	10		11
	0.5	3.0	250	The Sal seed fat shall be obtainedThe fat shall be clear on melting and by a process of solvent extractionfree from turbidity when a filtered of clean and sound seed kernalssample is kept at 40°C for 24 hrs. The of Saltress (Shorea robusta Gaertn. fat shall have agreeable taste and using permitted food gradeflavour and free from adulterants, solvents. The oil shall beother fats, rancidity, sediments, neutralised with alkali, bleachedsuspended and foreign matter, separated with bleaching earth and/orwater and added colouring or flavouring activated carbon de-odorised withsubstances and obnoxious odour. The steam. No other chemical agentsoil may contain permitted anti-oxidants shall be used. Alternatively,not exceeding in concentrations deacidification, bleaching andspecified under Prevention of Food de-odorisation may be done byAdulteration Rules, 1955. physical means.

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SHCEDULE-XVI

(See Rules 3 and 4)

Grade designation definition of quality for Vegetable Oils (Non-specified)

Grade designation	Special Characteristics	General Requirements
1	2	3
N.S. Grade*	Any vegetable oil mentioned in the Schedule	1. The specific vegetable oils shall be obtained in the (non-

specified) 1 to XV shall conform to the specific charac- manner prescribed in the respective schedule and teristics referring to the quality of the oilsatisfy the requirements of the buyer.

as agreed between the buyer and seller. 2. The oil shall be free from adulterants, contamination, sediments, separated water, suspended foreign matter, other oils, added colouring and flavouring substances.

NOTE : 1. The non-specified (N.S.) grade is applicable only :

(i) to the vegetable oils meant for export :

(ii) to the vegetable oils for which definitions of quality have not been mentioned in any of the Schedule 1 to XV; and (iii) to the vegetable oils for which definitions of quality have been mentioned in the said schedules, but those difinitions do not satisfy the quality requirements of the buyer.

2 The buyers' specific requirements regarding quality and quantity of the vegetable oil shall be produced along with the application for inspection.

3. The certificate of Agmark Grading shall bear the details of quality requirements of the buyer and a copy of the buyer's order shall be appended.

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SCHEDULE-XVII (A)

[See Rule 5 (i)]

Grade designation mark

(Design on Agmark Label)

SCHEDULE-XVII (B)

[See Rule 5 (ii)]

Grade designation mark

(Design on Agmark Replica)

Name of Commodity :

Grade :

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SCHEDULE - XVIII

Special conditions of the 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 oils in the same premises, adequate precautions shall be taken by him to avoid the mixing of different oils.

(c) An authorised packers shall make such arrangements for testing vegetable oils as may be prescribed from time to time by the Agricultural Marketing Adviser. He shall also maintain proper records of the analysis of samples.

(d) All instructions regarding method 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) Each container of approved packing material shall be filled with oil from one storage tank or tank wagon only.

FOOT NOTE :-

(1) Principal rules published as S.R.O. 1719 dated13-8-1955in the Gazette of India, Part-II, Section 3 dated13-8-1955 (2) First Amendment published as S.O. 409 dated25-1-1964in the Gazette of India, Part-II, Section 3(ii) dated1-2-1964 (3) Second Amendment published as S.O. 2472 dated6-8-1966in the Gazette of India, Part-II, Section 3(ii) dated20-8-1966 (4) Third Amendment published as S.O. 2792 dated9-8-1967in the Gazette of India, Part-II, Section 3(ii) dated19-8-1967 (5) Fourth Amendment published as S.O. 1283 dated15-3-1982in the Gazette of India, Part-II, Section 3(ii) dated27-3-1982 (6) Fifth Amendment published as S.O. 2987 dated13-8-1982in the Gazette of India, Part-II, Section 3(ii) dated28-8-1982 (7) Sixth Amendment published vide GSR 289 dated4-4-1990appeared on pages 1003-1007 in the Gazette of India, Part-II, Section-3, Sub-section (i) dated12-3-1990.

(8) Seventh Amendment published vide GSR 24(E) dated1-1-1993appeared in the Gazette of India, Part-II, Section 3, Sub-section (i) dated18-1-1993.

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