

[THE] VEGETABLE OIL PRODUCTS (REGULATION) ORDER, 1998

G.S.R. 741(E), dated 16th December, 1998.³—In exercise of the powers conferred by Sec. 3 of the Essential Commodities Act, 1955 (10 of 1955), and in supersession of the Vegetable Oil Products (Control) Order, 1947 and the Vegetable Oil Products (Standards of Quality) Order, 1975, except in respect of things done or omitted to be done before such supersession the Central Government hereby makes the following Order, namely :

1. Short title, extent and commencement.—(1) This Order may be called the Vegetable Oil Products (Regulation) Order, 1998.

(2) It extends to the whole of India.

(3) It shall come into force on date of its publication in the Official Gazette.

2. Definitions.—In this order, unless the context otherwise requires,

(a) "Act" means the Essential Commodities Act, 1955 (10 of 1955);

(b) "bakery shortening" means *vanaspati* meant for use as a shortening or leavening agent in the manufacture of bakery products, that is, for promoting the development of the desired cellular structure in the bakery product with an accompanying increase in its tenderness and volume;

(c) "blended edible vegetable oil" means an admixture of two or more edible vegetable oils;

(d) "Commissioner" means the officer appointed as the Vegetable Oil Products Commissioner by the Central Government and includes any other officer authorised by him to exercise any or all of the powers of the Vegetable Oil Products Commissioner under this Order;

1. Bachhu Prasad *v.* State of Bihar, 1989 E.F.R. 335 at p. 336 (Pat.).

2. Khokan Kumar Bera *v.* State, 1990 East Cr.C. 357 at p. 358 (Cal.).

3. Published in the *Gazette of India, Extraordinary*, Pt. II, Sec. 3(i), dated 16th December, 1998.

- (e) "hydrogenation" means the process of addition of hydrogen to an edible vegetable oil using a catalyst to produce a fat with semi-solid consistency;
- (f) "interesterification" means the process by which one or more edible oils are treated, through the use of a catalyst, so as to bring about a rearrangement of the fatty acid positions within the glyceride moieties, thereby changing the physical properties like melting point, viscosity, specific gravity;
- (g) "label" means a display of printed, perforated stencilled, embossed or stamped matter on the container of any vegetable oil product;
- ¹[(ga) "mixed fat spread and vegetable fat spread" means emulsion of edible oils and fats excluding animal body fats, with water as under :
 "mixed fat spread" means a mixture of milk fat with any one or more of hydrogenated, unhydrogenated refined vegetable oils or interesterified fat.
 "vegetable fat spread means" a mixture of any two or more of hydrogenated, unhydrogenated refined vegetable oils or interesterified fat;]
- (h) "margarine" means an emulsion of edible oils and fats with water;
- (i) "producer" means a person engaged in the business of manufacturing any vegetable oil product;
- ²[(ii) "refined vegetable oil" means any vegetable oil which is obtained by expression of vegetable oil bearing materials, deacidified with alkali and/or by physical refining and/or by miscella refining using permitted food grade solvents followed by bleaching with absorbent earth and/or activated carbon and deodorised with steam without using any chemical agents;]
- (j) "refining" means a process by which any vegetable oil is deacidified, bleached and deodorised;
- (k) "registration certificate" means the registration granted to a producer under Cl. 3 of this order;
- (l) "sample" means a sample taken under sub-clause (2) of Cl. 8 of this order;
- (m) "Schedule" means an Schedule appended to this order;
- (n) "*vanaspati*" means hydrogenated vegetable edible oil meant for human consumption;
- (o) "vegetable oil product" means any product obtained for edible purposes by subjecting one or more edible oils to any or a combination of any of the processes or operations, namely, refining ³[* * *], blending, hydrogenation or interesterification and winterisation (process by which edible fats and oils are fractionated through cooling), and includes any other process which may be notified by the Central Government in the Official Gazette.

²[2-A. Prohibition as to sale, etc.—No person shall sell or expose for sale or distribute, or offer for sale, or despatch, or deliver to any person for the purpose of sale any *vanaspati*, bakery shortening, margarine, blended edible vegetable oils, mixed fat spread, vegetable fat spread and refined vegetable oils which is not packed in a container marked and labelled in the manner as specified in Sch. IX.]

3. Registration.—On and from the date of commencement of this Order, no producer shall carry on business of a producer unless such producer has made an application to the Commissioner as specified in Sch. I, and has obtained a registration certificate as specified in Sch. II :

1. Ins. by G.S.R. 268(E), dated 29th March 2000, (w.e.f. 29th March, 2000).

2. *Ibid.*

3. The words "(excluding solvent extracted oil)" omitted by G.S.R. 621(E), dated 19th July, 2000 (w.e.f. 19th July, 2000).

PROVIDED THAT all registrations made under the Vegetable Oil Products (Control) Order, 1947, shall be deemed to be registered under this Order :

PROVIDED FURTHER THAT these registrations shall comply with the provisions of this Order;

(2) No producer shall be eligible for registration under this Order unless he has his own laboratory facilities for analytically testing of samples.

(3) After making necessary enquiries, the Commissioner shall, as he deems fit, issue the registration certificate as specified in Sch. II to the applicant, or reject the application, for reasons to be recorded in writing.

4. Cancellation of registration.—The Commissioner may, after giving the producer an opportunity of being heard, cancel any registration granted to him under this Order for any contravention of the provisions of this Order.

5. Appeal.—Any person who is aggrieved by the order of cancellation under Cl. 4 may make an appeal to the Central Government against such order within a period of thirty days of the receipt of such order and the decision of the Central Government shall be final.

6. Power to regulate production of vegetable oil products.—(1) No producer shall manufacture, stock for sale, sell or offer for sale, any vegetable oil product unless it conforms to the standards of quality and other requirements for vegetable oil products as specified in Sch. III for Vanaspati, in Sch. IV for Bakery shortening, in Sch. V for Margarine¹ [in Sch. VI for blended edible vegetable oil, Sch. VII for mixed fat spread and vegetable fat spread, and Sch. VIII for refined oils] respectively :

PROVIDED THAT the Commissioner with the previous approval of the Central Government may, by order, in public interest, for reasons to be recorded in writing, in specific circumstances and for a specified period, relax any or all of the requirements specified in this Order for such manufacture, stocking or sale of any variety of vegetable oil products.

²[(2) The Commissioner may, having regard to the availability of vegetable oils and all other relevant factors, prescribe the maximum or minimum limit of usage of any vegetable oil specified in the Sch. III in the manufacture of any or all of the vegetable oil products which may be subject to the condition(s) as may be specified by the Commissioner from time to time.]

Comment

Direction issued to conform to the standards prescribed for packaging vegetable oil in accordance with the Control Order.—The respondents have a duty to ensure that *vanaspati* and other edible oils used as cooking medium and consumed regularly by the public are packed only in containers conforming to ISI Specifications. The Central Government and the other authorities have a duty to see that the containers may not be made out of the second hand tin plates but by use of new tin plates in respect whereof there is no dearth in India. By reason of a Notification dated 4th August, 1995, Cl. '6' was added to the Prevention of Food Adulteration as a result whereof, use of second hand tin containers for packaging of edible oils and fats was brought within the purview of the said Rules.

It is unfortunate that the Central Government had taken different stands at different points of time. A decision regarding packaging of food material particularly those food materials which are used daily in every household should have been viewed with concern and all steps ought to have been taken to see that the provision of Art. 47 read with Art. 21 of the Constitution are implemented in their true letters and spirits. The Courts it is true, do not normally interfere with the policy decision of the State. But in the instant case two orders had been issued *viz.* (1) Vegetable Oil Products (Regulation) Order, 1998 in terms of G.S.R. 581(E), dated 16th September, 1998 and (2) Edible Oils Packaging (Regulation) Order, 1998 in terms of G.S.R. 584(E), dated 16th September, 1998.

1. Subs. by G.S.R. 268(E), dated 29th March, 2000 (w.e.f. 29th March, 2000).

2. Subs. by G.S.R. 621(E), dated 19th July, 2000 (w.e.f. 19th July, 2000).

The said Orders constituted a retrograde step, so far as the usage of inferior quality, non-prime tin plate is concerned, in that, it would be injurious to health since the integrity of protective tin coating if not guaranteed in non-prime tin plate, thus exposing the base metal to the acids in the packaged contents. This could render the contents toxic and is greatly injurious to the health of the non-suspecting consuming public. The High Court also cannot shut their eyes that food adulteration in India is rampant. Packaging articles in sub-standard materials including tins is also rampant. The Police and the statutory authorities created under the Prevention of Food Adulteration Act, 1954 and other statutes have not inspired such confidence as has been reposed in them in implementing the said Orders in their true letters and spirits. These basic facts cannot be said to be unknown to the highest authorities. The High Court directed all statutory authorities to see that the aforementioned two Orders are implemented in a true letter and spirit. For the aforementioned purposes, the Controller should ensure surprise inspection regularly in the factory premises of the manufacturers.¹

7. Power to prescribe monthly returns.—Every producer shall furnish by the seventh day of the following month to the Commissioner a return in respect of each vegetable oil product manufactured, sold or imported or exported during that month in a form as may be specified by the Commissioner from time to time.

8. Power to carry out inspection, entry and sampling.—(1) The Commissioner may enter and inspect any premises, vehicles or vessels and seize the stocks of vegetable oil products, in respect of which he has reason to believe that a contravention of any of the provisions of this Order has been or is being or is about to be committed.

(2) The Commissioner may take samples of vegetable oil products for examination as per procedure which may be specified by the Central Government from time to time, in this behalf.

(3) The Commissioner may inspect, or cause to be inspected any record relating to the production, supply distribution, import and export of vegetable oil products including the purchase of raw materials used in their production and every producer shall be bound to furnish all such information to the Commissioner.

9. Delegation of powers.—The Central Government may, by notification in the *Official Gazette*, direct that any or all of the powers conferred, on the Commissioner by this Order shall, subject to such conditions, if any, as may be specified in the direction, be exercisable also by—

- (1) Any officer or authority of the Central Government; and
- (2) a State Government or any officer or authority of a State Government.

SCHEDULE I

[See Cl. 3(1)]

Application for registration under the Vegetable Oil Products (Regulation) Order, 1998

To,
The Vegetable Oil Products Commissioner,
Directorate of Vanaspati, Vegetable Oils and Fats,
.....
.....

Sir,
I/We.....(Name and address of the applicant)
request that I/We may be registered under the Vegetable Oil Products (Regulation) Order, 1998.

- 1. Name and address
(location) of the unit

1. Shilpi Banerjee v. Union of India, 2000(1) Cal. L.T. 580 at pp. 586, 587 (H.C.).

2. Proposed item of manufacture
and annual installed capacity

SL. NO.	VEGETABLE OIL PRODUCT	DATE OF INSTALLATION OF MANUFACTURING UNIT	ANNUAL INSTALLED CAPACITY IN METRIC TONNES

3. Details of plant and machinery

4. (i) Whether the Unit is equipped with an analytical laboratory to carry out the tests specified in the Schedules to this Order Yes/No
- (ii) If yes, the details thereof

I/We hereby certify that the above statement is true and correct to the best of my/our knowledge and belief. I/We hereby undertake to comply with all the provisions of the Vegetable Oil Products (Regulation) Order, 1998.

Place.....

Date.....

Signature of the Applicant

(Full particulars of the Applicant, i.e. name and designation, etc. in block letters)

SCHEDULE II

[See Cl. 3(1)(3)]

*Ministry of Food and Consumer Affairs**(Department of Sugar and Edible Oils)**Directorate of Vanaspati, Vegetable Oils and Fats**Registration Certificate*

This is to certify that M/s. is hereby registered under the Vegetable Oil Products (Regulation) Order, 1998 with this Directorate and is allotted the below mentioned Registration Number :

No.

Date :

for the factory located at.....for manufacture of the following products :

*Items**Annual installed capacity
(in Metric Tonnes)*

(i)

(ii)

(iii)

(iv)

(v)

(vi)

Dated :

.....)

*Signature of**Vegetable Oil Products Commissioner*

SCHEDULE III

[See Cls. 6(1) and (2)]

Vanaspati

(1) Vanaspati shall be prepared from one or more of the following vegetable oils :

- (i) Coconut Oil
- (ii) Cottonseed Oil
- (iii) Dhupa Fat
- (iv) Groundnut Oil
- (v) Kokum Fat
- (vi) Linseed Oil
- (vii) Mahua Oil
- (viii) Maize (Corn) Oil
- (ix) Mango Kernel Fat
- (x) Mustard/Rapeseed Oil
- (xi) Nigerseed Oil
- (xii) Palm Oil
- (xiii) Phulwara Fat
- (xiv) Ricebran Oil
- (xv) Safflower (Kardiseed) Oil
- (xvi) Salseed Oil (up to 10%)
- (xvii) Sesame Oil
- (xviii) Soyabean Oil
- (xix) Sunflower Oil
- (xx) Watermelon Seed Oil
- (xxa) Vegetable Oils imported for edible purposes :

¹[PROVIDED THAT imported crude palm oil and fractions thereof shall not be used by the producers other than those who are engaged in the manufacture of *vanaspati*/any other hydrogenated vegetable oil produce and are equipped in the same location with the facilities for generation of hydrogen gas and hydrogenation of the said imported crude palm oil and fractions thereof with the gas so generated in the manufacture of *vanaspati*/any other hydrogenated vegetable oil product for edible consumption.]

- (2) The product shall contain raw or refined sesame (*Til*) oil in sufficient quantity to ensure that the product conforms to the requirement for Baudouin Test as given in A.19(x) of Appendix B to the Prevention of Food Adulteration Act and Rules, 1955.
- (3) The refined vegetable oils specified in (2) above shall conform to the standards of quality prescribed under Item A. 17.15 of Appendix B to the Prevention of Food Adulteration Act and Rules, 1955 or Sch. IV to the Solvent Extracted Products (Regulation) Order, 1998.
- (4) The product shall conform to the following requirements :

(i) Moisture, per cent. by mass	Not more than 0.25
(ii) Melting Point	31°C to 41°C
(iii) Butyro-refractometer reading at 60°C	Not less than 40.0
(iv) Unsaponifiable matter, per cent. by mass :	
(a) where the use of rice bran oil in <i>vanaspati</i> is less than 30 per cent. by mass	Nor more than 2.0
(b) where the use of rice bran oil in <i>vanaspati</i> is more than 30 per cent. by mass	Not more than 3.4
(v) Free fatty acid (as oleic acid), per cent. by mass	Not more than 0.25
(vi) Baudouin Test (in 1 cm cell on Lovibond scale)	Not lighter than 2.0 Red Units

1. Ins. by G.S.R. 621(E), dated 19th July, 2000 (w.e.f. 19th July, 2000).

(vii) Synthetic Vitamin 'A'

Not less than 25.0 International Units per gram at the time of packing and shall test positive when tested with Antimony Trichloride (Carr-Price Reagent).

(viii) Residual Nickel

Not more than 1.5 ppm.

Note.—Methods of testing shall be as prescribed under IS : 548 (Part II).

1[(5) The product shall also conform to the following :

- (i) no vegetable oil other than those specified under Cl. (1) or oil or fat of animal or mineral origin shall be used in the manufacture of the products or shall otherwise be present therein;
- (ii) it shall not contain any harmful colouring, flavouring or any other matter deleterious to health;
- (iii) no colour shall be added to hydrogenated vegetable oil unless so authorised by Government, but in no event any colour resembling the colour of *ghee* shall be added;
- (iv) if any flavour is used, it shall be distinct from that of *ghee*, in accordance with a list of permissible flavours and such quantities as may be prescribed by Government;
- (v) the product on melting shall be clean and clear in appearance and shall be free from sediment, staleness and rancidity, and pleasant to taste and smell;
- (vi) no anti-oxidant, synergist, emulsifier or any other such substance be added to it except with the prior sanction of the Government;
- (vii) the products shall be manufactured in premises conforming to the sanitary requirements and standards as specified below :
 - (i) The premises shall be clean, adequately lighted and ventilated, properly whitewashed or painted. There shall be proper and adequate arrangements for disinfecting and deodorising in such premises and there should preferably be space around it on all sides.
 - (ii) The building shall be of permanent nature and shall be of brick masonry cement, concrete and any other material which would ensure cleanliness. The ceiling of roof of such building shall be of permanent nature. The floor of such building should be cemented, tiled or laid in stone to withstand the use of acid or *alkali*. Walls of such building shall be tiled or otherwise made impervious to water upto a height of at least 1.5 metres from the floor level.
 - (iii) The establishment of such factory shall be so maintained as to permit hygienic production and all operation in connection with the manufacturing of vegetable oil products, be carried out carefully under strict sanitary conditions as laid down by the State Government. The premises of such factory shall not be used as residential premises; nor shall it have or be capable of having direct access to such premises.
 - (iv) There shall be an efficient system and provision for treatment of refuse and effluents before disposal in such factory. Such facilities shall conform to the requirements laid down by the local water and drainage control authorities and the respective State Pollution Control Board.
 - (v) No person suffering from infectious or contagious disease shall be allowed to work in the premises. Arrangements shall be made to get the staff medically examined once in six months to ensure that they are free from infectious, contagious and other diseases. The staff working in such factory shall be inoculated against the enteric group of disease and vaccinated against small pox.

In case of epidemic, all workers shall be inoculated/vaccinated. No employee who is suffering from a hand or face injury, skin infection or clinically recognisable infectious disease shall be permitted to work in the factory.]

1. Ins. by G.S.R. 621(E), dated 19th July, 2000 (w.e.f. 19th July, 2000).

SCHEDULE IV

[See Cl. 6(1)]

Bakery Shortening

In addition to the requirements for vanaspati prescribed in the Sch. III, bakery shortening, if aerated, shall conform to the following requirements :

- (1) Only nitrogen or any other inert gas shall be used in the manufacture of the product;
- (2) the quantity of such gas in the product shall not exceed 12 per cent. by volume thereof.

SCHEDULE V

[See Cl. 6(1)]

Margarine

(1) In modification/addition to the requirements for *Vanaspati*, Margarine shall conform to the following requirements :

- | | |
|--|---|
| (i) Fat content (<i>Vanaspati</i> or a mixture of <i>vanaspati</i> and refined vegetable oils), per cent. by mass | Not less than 80 |
| (ii) Moisture, per cent. by mass | Not less than 12 and not more than 16 |
| (iii) Synthetic Vitamin 'A' at the time of packing | Not less than 30.0 International Unit per gram. |

(2) In addition to the requirements for *Vanaspati*, the separated fat of Margarine shall conform to the following modified requirements of quality :

- | | |
|---|---------------------------------|
| (i) Melting Point | 31°C to 37°C |
| (ii) Baudouin test (in 1 cm cell on Lovibond scale) | Not lighter than 2.5 Red Units. |

Note.—Methods of test shall be as prescribed under IS : 548 (Part II).

SCHEDULE VI

[See Cl. 6(1)]

Blended edible vegetable oil

Blended edible vegetable oil shall conform to the following requirements :

- | | |
|---|--|
| (1) Moisture and volatile matter, per cent. by mass | Not more than 0.2 |
| (2) Acid value | As prescribed under Item A. 17.24 of Appendix B to the Prevention of Food Adulteration Rules, 1955 |
| (3) Unsaponifiable matter, per cent. by mass : | |
| (i) Blend with rice bran oil | Not more than 3.0 |
| (ii) Blend with other edible vegetable oils | Not more than 1.5 |
| (4) Flash point | Not less than 250°C. |

SCHEDULE VII

[See Cls. 2-A and 6(1)]

Mixed Fat Spread and Vegetable Fat Spread

Mixed Fat Spread and Vegetable Fat Spread shall conform to the following standards of quality and other requirements—

- (1) The product shall contain not less than 40 per cent. by weight and not more than 80 per cent. by weight of fat.
- (2) Moisture contents of the product shall be not more than 56 per cent. and not less than 16 per cent. by weight.

1. Added by G.S.R. 268(E), dated 29th March, 2000 (w.e.f. 29th March, 2000).

- (3) When the product contains mixture of hydrogenated and/or unhydrogenated refined vegetable oils, only such refined vegetable oils, obtained by the process of refining from the vegetable oils specified in Sch. VIII to this Order may be present in the mixture.
- (4) The refined vegetable oils specified under sub-clause (3) above shall conform to the standards of quality specified for the respective oils under Sch. VIII appended to this Order or under Part I of the Third Schedule to the Solvent Extracted Oils, Deoiled Meal and Edible Flour (Control) Order, 1967.
- (5) No vegetable oil other than those specified under sub-clause (3) above or animal body fat or mineral oil or added wax shall be used in the manufacture of the product or shall otherwise be present therein.
- (6) The product may contain one or more emulsifying or stabilising agents specified in Rule 60 of the Prevention of Food Adulteration Rules, 1955.
- (7) The product may contain edible common salt not exceeding 2 per cent. by weight aqueous phase; milk solids not fat. Butylated Hydroxyanisole (BHA) or Tertiary Butyl Hydroquinone (TBHQ) as antioxidants not exceeding 0.02 per cent. of the separated fat of the product; permitted Class II preservatives, namely, sorbic acid including its sodium, potassium and calcium salts (calculated as sorbic acid or benzoic acid) singly or in combination not exceeding 1000 parts per million by weight; and sequestering agents.
- (8) The product may contain annattoe and/or carotene as colouring matter. It may also contain diacetyl as flavoring agent upto a maximum limit of 4.0 parts per million. The product may contain starch not less than 100 parts per million and not more than 150 parts per million; provided further that the product shall only be sold in the sealed packages weighing not more than 500 grams.
- (9) The product shall be clean in appearance, free from rancidity and pleasant to taste and smell.
- (10) The premises in which the product is being handled/manufactured shall conform to the sanitary requirements and standards as specified in the Sch IV to the Edible Oils Packaging (Regulation) Order, 1998.
- (11) The product shall also conform to the following standards of quality, namely :
- | | |
|---|--|
| (i) Melting point of extracted fat (by capillary slip method) | Not more than 37°C. |
| (ii) Unasaponifiable matter of extracted fat | |
| (a) In the case of Mixed Fat Spread | Not more than 1 per cent. by weight |
| (b) In the case of Vegetable Fat Spread | Not more than 1.5 per cent. by weight |
| (iii) Free fatty acids (as oleic acid) of extracted fat. | Not more than 0.25 per cent. by weight |
| (iv) ¹ [Baudouin Test | Not less than 2.5 red units. |
| (v) Synthetic Vitamin 'A' | Not less than 25.0 international units per gram at the time of packing and show a positive test when tested by Antimony Trichloride Carr Price) reagent. |

1[SCHEDULE VIII

[See Cls. 2-A and 6(1)]

- (1) The refined vegetable oil shall be obtained from the following vegetable oils :
- (i) Coconut Oil

1. Subs. by G.S.R. 621(E), dated 19th July, 2000 (w.e.f. 19th July, 2000).

- (ii) Cottonseed Oil
- (iii) Groundnut Oil
- (iv) Nigerseed Oil
- (v) Safflower Oil
- (vi) Sesame Oil
- (vii) Soyabean Oil
- (viii) Sunflower Oil
- (ix) Mustard/Rapeseed Oil
- (x) Linseed Oil
- (xi) Mahua Oil
- (xii) Olive Oil
- (xiii) Poppyseed Oil
- (xiv) Taramira Oil
- (xv) Maize (Corn) Oil
- (xvi) Watermelonseed Oil
- (xvii) Palm Oil
- (xviii) Palmolein
- (xix) Palm Kernel Oil
- (xx) Rice Bran Oil
- (xxi) Salseed fat
- (xxii) Mango Kernel fat
- (xxiii) Kokum fat
- (xxiv) Dhupa fat
- (xxv) Phulwara fat.

2. The refined vegetable oil shall comply with the following requirements :

The oils shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil.

The oils shall also comply with the requirements specified against each in the following table :

TABLE

REFINED VEGETABLE OIL	MOISTURE PER CENT. BY WEIGHT (MAX)	BUTYRO-REFRACTO-METER READING AT 40°C	SAPONIFICATION VALUE	IODINE VALUE (WIJS METHOD)	ACID VALUE (MAX.)	UNSAPONIFIABLE MATTER PER CENT. BY WEIGHT (MAX)	ADDITIONAL REQUIREMENTS
1	2	3	4	5	6	7	8
Coconut Oil	0.10	34.0-35.5	250 (Min.)	7.5-10.0	0.5	1.0	Polenske value—13.0 (Min.)
Cottonseed Oil	0.10	55.6-60.2	190-198	98-112	0.5	1.5	There shall be no turbidity after keeping the filtered sample at 30°C for 24 hours. Bellier test (Turbidity temperature Acetic acid method)—19.0°C-21.0°C
Nigerseed Oil	0.10	61.0-65.0	188-193	110-135	0.5	1.0	Bellier Test (Turbidity temperature-Acetic acid method)—25°C-29°C
Safflower Oil	1.10	62.4-64.7	186-196	125-148	0.5	1.0	Bellier Test (Turbidity temperature-Acetic acid method)—Not more than 16°C

1	2	3	4	5	6	7	8
Sesame Oil	0.10	58.0-61.0	188-193	103-120	0.5	1.5	Bellier Test (Turbidity temperature-Acetic acid method)—Not more than 22°C
Sesame Oil (Oil obtained from white sesame seeds grown in Tripura, Assam and West Bengal)	0.10	60.5-65.4	185-190	115-120	0.5	2.5	Bellier Test (Turbidity temperature-Acetic acid method)—Not more than 22°C
Soyabean Oil	0.10	58.5-68.0	189-195	120-141	0.5	1.5	Phosphorus—Not more than 0.02%
Sunflower Oil	0.10	57.1-65.0	188-194	100-145	0.5	1.5	—
Mustard Oil/ Rape-Seed Oil	0.10	58.0-60.5	168-177	96-112\$	0.5	1.2	Bellier Test (Turbidity temperature-Acetic acid method)—23°C-27.5°C Test for Hydrocyanic Acid—Negative. Test for Argemone Oil—Negative. \$Polybromide Test Negative
Rape Seed Oil (obtained from rapessed grown abroad or oil produced in India obtained from imported rapeseed)	0.10	51.0-64.8	166-198	94-126	0.6	2.0	Bellier Test (Turbidity temperature—Acetic acid method)—19.0°C (max.) Test for Hydrocyanic acid (Ferric-Chloride Test) Passes the test Test for Argemone Oil Negative
Linseed Oil	0.10	69.5-74.3	188-195	170(min)	0.5	1.5	
Mahua Oil	0.10	49.5-52.7	187-196	58-70	0.5	2.0	
Olive Oil	0.10	53.0-56.0	185-196	79-90	0.5	1.0	
Poppy seed Oil	0.10	60.0-64.0	186-194	133-143	0.5	1.0	
Taramira Oil	0.10	58.0-60.0	174-177	99-105	0.5	1.0	
Maize (Corn) Oil	0.10	56.7-62.5	187-195	103-128	0.5	1.5	
Water melon seed Oil	0.10	55.6-61.7	190-198	115-125	0.5	1.5	
Palm Oil	0.10	35.44.0 (at 50.0°C)	195-205	45-56	0.5	1.2	Melting point (capillary slip method)—(37°C (Max)
Palmolein	0.10	43.7-52.5	195-205	54-62	0.5	1.2	Cloud point—19°C (Max)
Palm Kernel Oil	0.10	35.3-39.5	237-255	10-23	0.5	1.2	
Rice Bran Oil	0.10	51.0-66.4	180-195	90-105	0.5	3.5	Flash point (Pensky Marten closed method) 250°C (Min)

1	2	3	4	5	6	7	8
Partially Hydrogenated Soyabean Oil	0.10	1.4630-1.4670#	189-202	95-110	0.5	1.5	Linolenic acid (c 18 : 3) —3% by weight (Max) Cloud point—25°C (Min) Transfatty acid—10% by weight (Max) Flash point (Pensky Marten closed method) 250°C (Min) Colour in a 5 1/4" cell on the Lovibond scale expressed as Y + 5-R not deeper than 6.
Partially Hydrogenated and Winterised Soyabean Oil	0.10	1.4630-1.4690#	189-202	107-120	0.5	1.5	Linolenic acid (c 18:3) —3% by weight (Max) Cloud point—10°C (Min) Transfatty acid—3% by weight (Max) Flash point (Pensky Marten closed method) 250°C (Min) Colour in a 5 1/4" cell on the Lovibond scale expressed as Y + 5-R not deeper than 5.
Salseed Fat	0.10	36.7-51.0	180-195	31-45	0.5	2.5	9:10 epoxy and 9:10 Dihydroxy stearic acid 3.0% by weight (Max). Flash point (Pensky Marten closed method) 250°C (Min)
Mango Kernel Fat	0.10	43.7-51.6	185-198	32-57	0.5	1.5	Flash point (Pensky Marten closed method) —250°C (Min.)
Kokum Fat	0.10	45.9-47.3	187-191.7	32-40	0.5	1.5	Flash point (Pensky Marten closed method) —250°C (Min.)
Dhupa Fat	0.10	47.5-49.5	187-192	36-43	0.5	1.5	Flash point (Pensky Marten closed method)—250°C (Min.)
Phulwara Fat	0.10	48.6-51.0	192.5-199.4	43.8-47.4	0.5	1.5	Flash point (Pensky Marten closed method) —250°C (Min.)

Note.—Flash point (Pensky Marten closed method) in case of oils (except coconut oil) obtained by solvent extraction process and imported oils shall not be less than 250°C and Flash point (Pensky Marten closed method) in the case of coconut oil obtained by solvent extraction process shall not be less than 225°C.

#Refractive Index at 40°C.]

SCHEDULE IX

[See Cl. 2-A]

Requirements to be complied with in regard to packing, marking and labelling of the container containing any *vanaspati*, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread and vegetable fat spread and refined vegetable oils.

1. Every container in which *vanaspati*, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread and fat spread and refined vegetable oil is packed shall bear the following particulars in English or Hindi in Devanagri script :

(a) the name, trade name (if any);

- (b) name and address of the producer;
- (c) the name/description of the contents, free from Argemone Oil;
- (d) the next mass/volume of the contents;
- (e) the batch number, month and year of manufacture; and
- (f) registration number.

PROVIDED THAT nothing contained in this para, shall prevent the use of any other language in addition to the language required under this para.

2. The type, size of the matter and numericals shall be specified under the provisions of the Standards of Weights and Measures (Packaged Commodities) Rules, 1977.

3. The label shall not contain any statement or claim which is false or misleading in respect of any *vanaspati*, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread, fat spread and refined vegetable oils contained in the package or concerning the quantity or quality or the nutritional value of the *vanaspati*, margarine, bakery shortening, blended edible vegetable oil, mixed fat spread, fat spread and refined vegetable oils.

4. *Vanaspati*, margarine, bakery shortening, blended edible vegetable oils, mixed fat spread, fat spread and refined vegetable oils shall be packed in conformity with the provisions of the Standard of Weights and Measures (Packaged Commodities) Rules, 1977 and the Prevention of Food Adulteration Act, 1954 (37 of 1954) and the Rules made thereunder.]