

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 in India.

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 a symbol resembling 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., 500gms, 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.

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SCHEDULE-I
(See Rules 3 and 4)

Agmark grade designation and definition of quality for Mustard Oil

Definition of Quality						
Grade Designation Lovibond	Moisture and at 30°C/30°C percent by weight (not more than)	Colour on Index at 40°C cell Y + 5R (not deeper than)	Specific gravity value	Refractive (wij's method)	Saponification Iodine Value impurities	insoluble 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 presence method (not more than).C	Test for the presence of (by Circular paper/ Thin Layer Chromatographic method)	Polybromide matter percent by Test weight (not more 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				GENERAL REQUIREMENTS		
16				15		

Refined : Mustard oil shall be obtained by a process ofThe oil shall have characteristic and acceptable taste and flavour expression of clean and sound mustard seeds of BrassicaThe oil shall be clear and free from turbidity when a filtered campestris Linn, (yellow and brown sarson) or Brassicasample of oil is kept for 24 hours at 30°C. The oil shall be juncea Linn, (Lahi, rai or laha) or Brassica napus (rape or free from rancidity, adulterants, sediments or suspended matter toria), or admixture of these seeds, or by a process of solvent or mineral oils, or any foreign matter or oils. It shall also be extraction** of good quality of mustard oil cake or soundfree from separated water, added colouring or flavouring mustard seeds. matter, obnoxious odour.

The oil may contain permitted anti-The oil shall be refined by neutralisation with alkali and/or oxidants not exceeding in concentration as specified physical refining/or by miscella refining using permittedunder Prevention of Food Adulteration Rules, 1955.

food grade solvents followed by bleaching with adsorbentThe oil shall have characteristic and acceptable taste and earth and/or activated carbon and deodorisation with steam. Flavour. The oil shall be free from rancidity, adulterants, No other chemical

agent shall be used. sediments or suspended matter, or mineral oils, or any foreign **Grad-I :** Mustard oil shall be obtained by a process ofmatter or oils. It shall also be free from separated water, added expression of clean and sound mustard seeds of Brassicacolouring or flavouring matter and obnoxious odour. The oil campestris linn (yellow and brown sarson) or Brassica

Juncea may 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 Adulteration Rules 1955.

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

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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 Lovibond	Moisture and at 30°C/30°C percent by weight (not more than)	Colour on Index at 40°C (2.54 cms) cell Y + 5R (not deeper than)	Specific gravity value	Refractive (wij's method)	Saponification impurities	Iodine Value scale* in 1 inch	insoluble
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 than) Turbidity by weight (not more than) method) in°C		Bellier's Description Temperature (acetic acid	General requirements matter percent			(not more	
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 substances, sediments, suspended matter or separated water. The oil shall be refined by any obnoxious odour and shall be neutralisation with alkali and/or physical refining and/or free from mineral oil. The oil shall be deodorised with steam. No exceeding in concentration as be used. shall specified, under Prevention of Food				sound
			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				
			The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from added colouring or				miscella
			bleaching with adsorbent earth free from Aflatoxin. The oil may or activated carbon and contain permitted anti-oxidants not other chemical agent				
			Adulteration Rules, 1955.				
1.0	2.0	39 to 41	Groundnut oil shall be obtained and sound groundnut kernals 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 agents. It shall also be free from				by a process (Arachis
of expressing clean, rancidity, admixture of any other oil hypogaea) only							
flavouring							

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, admixture of any other oil	39 to 41	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.
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* 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".

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

DESCRIPTION

GENERAL REQUIREMENTS

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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 and suspended matter. The oil may contain permitted refining or by miscella refining using permitted food antioxidant not exceeding in concentration as specified grade solvents followed by bleaching with adsorbent earth under Prevention of Food Adulteration Rules, 1955. and/or activated carbon and deodourisation with steam. No other chemical agent shall be used.

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. The oil shall also be free from admixture of any other oxidants not exceeding in concentration as specified

Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds acceptable taste. It shall be clear and free from rancidity, (Sesamum orientale) belonging to black, brown or white varieties or mixtures thereof. The oil shall also be free from admixture of any other

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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 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 characteristic sweet smell and clean and sound Sesame acceptable taste. It shall be clear and free from rancidity, (Sesamum orientale) belonging to black, brown or white varieties or mixtures thereof. 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 Adulterations Rules 1955.

* In the absence of Lovibond 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 and 30°C/30°C weight (not method (not more than)	Moisture lovibond 40°C	Colour on gravity at	Specific Index at method	Refractive value percent by	Saponification value (Wij's) percent by cell	Iodine matter (not more	Unsaponifiable value Temperature by impurities	Acid Turbidity 1/4 inch	Bellier's designation insoluble scale* in more than) (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	0.25	10	0.916	1.4662	185	115	2.5	4.0	22
(E.R.)			to 0.923	to 1.4694	to 190	to 120			
Grade-II	0.25	20	0.916	1.4662	185	115	1.5	6.0	22
(E.R.)			to 0.923	to 1.4694	to 190	to 120			

DESCRIPTION
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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, Assam and 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 neutralisation with alkali and/or physical refining or by miscella antioxidant not exceeding in concentration as specified refining using permitted food grade solvents followed by under Prevention of Food Adulteration Rules, 1955.

bleaching with adsorbent earth or activated carbon and deodourisation with steam. No other chemical agent shall be used.

Sesame oil shall be obtained by a process of expressing clean (Til or Gingelly) seeds (Sesamum indicum) belonging to white varieties grown in Tripura, Assam and West Bengal. The oil shall also be free from admixture of any other

oxidants not exceeding in concentration as specified

Sesame oil shall be obtained by a process of expressing The oil shall have natural characteristic sweet smell and clean and sound Sesame (Til or Gingelly) seeds acceptable taste. It shall be clear and free from rancidity, (Sesamum indicum Linn.) belonging to white variety grown in Tripura, Assam and West Bengal. The oil shall also be free from admixture of any other

The oil shall have natural characteristic sweet smell and clean acceptable taste. It shall be clear and free from rancidity, indium 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

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* 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"

[TOP](#)

SCHEDULE-IV
(See Rules 3 and 4)

Agmark grade designation and definition of quality of Coconut oil

Definition of Quality

Grade gravity	Refractive insoluble impurities percent by weight (not more than) deeper than)	Designation Saponification Lovibond scale* in 1 inch cell Y + 5R (not more than)	Moisture at 30°C/30°C	and Index at 40°C	Colour value (not less than)	onSpecific
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	0.915 to 0.920	1.4481 to 1.4491	250	
Iodine value method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Polenske value (not less than)	Description	General requirements (Wij's	
7	8	9	10	11	12	
7.5	0.5	0.5	13.0	Coconut oil shall be	The oil shall have natural to	
obtained either by asweet taste. it shall be clear 10.0	expression and free from turbidity when	nucifera), or by24 hrs. at 30°C. The oil shall		of good quality copraa filtered sample is kept for (Cocos	process of	
				a process of solventbe free from rancidity,		
				extraction** of goodadmixture or other oils or	quality	
coconut cakesubstances or adulterants.				or good quality copraThe oil shall be free from		
				(Cocos nucifera) usingmineral oil, sediments,		
				approved food gradesuspended matter, separated		
				solvents. The refiningwater, obnoxious odour,		
				of the oil shall be doneadded colouring and		
				by neutralisation withflavouring agents. The oil		
				alkali and/or physicalmay contain permitted		
				refining and/or	byantioxidants	not
exceeding	miscella refining	in concentration as specified		followed by bleaching under Prevention of Food		
				with adsorbent earthAdulteration Rules, 1955.		
				And/or activated carbon		
				and deodorisation with		
				Steam. No chemical		
				agent shall be used.		

* 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	The oil shall have natural to
product obtained by		sweet taste and characteristic	10.0	quality copra (Cocos	free from rancidity, admixture
expression of good		odour. It shall be clear and		nucifera only).	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 concentra-
				tions as specified under Preven	-tion of Food
Adulteration				Rules, 1955.	
7.5	0.8	6.0	13.0	The oil shall be the	The oil shall have natural to
product obtained by		sweet taste and characteristic	10.0	quality copra (Cocos	free from rancidity, admixture
expression of good		odour. It shall be clear and		nucifera) only.	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 concentra-
					tions as specified under Preven
					-tion of Food Adulteration
					Rules, 1955.

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SCHEDULE - V

(See Rules 3 and 4)

Agmark grade designations and definition of quality for Linseed Oil

Definition of Quality								
Grade designation and insoluble in inch (not more than)	Moisture scale* in (not deeper than)	Colour on lovibond 30°C/30°C (more than)	Specific gravity at 40°C weight	Refractive Index at (not less expressed)	Saponification value method weight (not	Iodine value (Wij's percent by than)	Unaponifiable matter (not more percent by cell	Acid value impurities 1/4
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
10	11	12	13	14	15	General Requirements		
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 °C min.	Description				
nil	to pass the test	to pass the test	---	Linseed oil shall be obtained	The oil shall be clear and free	by a		
process of expressing	clean	from turbidity when filtered		and sound (Linum usitatissimum)	sample is kept at 30°C for	be done		
by neutralisation with	rancidity, adulterants, sedime-			only. The refining of oil shall	24 hrs. It shall be free from	The oil		
may be treated with	also be free from separated			alkali and/or physical refining	nts, suspended and other	No other		
chemical agent shall	oil may contain permitted			and/or activated carbon.	foreign matter or oils. It shall	antioxidants not exceeding in		
				mineral acid	water and added colouring	concentration as specified		
				before alkali refining.	or flavouring substances. The	under Prevention of Food		
				be used.		Adulteration Rules, 1955.		
nil	Neg.	---	125	Linseed oil shall be obtained	The oil shall be clear and either by a			
				process of expressing	free from rancidity, adulter-			
				linseed (Linum-	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	Neg.	--	--	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
	a process of expressing		from rancidity, adulterants,			

* 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

Grade Designation Lovibond expressed + 5R print can be read in 6	Moisture and at 30°C/30°C	Colour on Index at 40°C	Definition of Quality		Clarity in height	impurities percent by weight (maximum)	scale as Y (maximum)
			Specific gravity of column of oil in cms. through which Bourgoise	Refractive			
	100 ml. nessler tube	1	2	3	4		5
Medicinal	0.25	3.5 (in 1" cell)	0.954 to	1.4700 to		10.0	
			0.960	1.4740			

Definition of quality					
Optical rotation 19.5.to 20.5 dm alcohol (below) thickness (min.)	Critical solution temperature in Value	Saponification Value	Iodine value (Wij's method)	Acid value (maximum)	Acetyl value at (minimum) on 1.
7	8	9	10	11	12
+ 3.5.0.C	176 to 187	82 to 90	2.0		143
Unsaponifiable matter weight (max.)	Description				
13	14	General Requirements percent by			
0.8	The oil shall be the refined fixed oil obtained by cold expression of Caster Seed (<i>Ricinus communis</i>) 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	0.25	3.7	0.954	1.4700	10.0	--	0.C	176	82	2.0	143
Special		(in 1" cell)	to	to				to	to		
			0.960	1.4740				187	90		

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

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0.8 The oil shall be the refined fixed oil obtained from castor seed (Ricinus communis) added colouring and flavouring substances.

The oil shall be clear and free from admixture with other oils or substances and also free from sediments, 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.

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 castor 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 gravity at method)	Index at value percent by weight (not more than)	Colour on (Wij's sable matter cell, expressed as Y + 5R (not deeper than)	Specific matter	Refractive impurities	Saponification scale* in 1/4"	Iodine value 30°C/30°C 40°C	Unsaponifi- insoluble 30°C/30°C 40°C	Lovibond weight 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 Extracted"

Definition of Quality
General Requirements (not more than)

Acid value than)	Bellier's Description (by Ever's acetic acid method) in°C	11	12
9	10		
0.5	25 to 29	Nigerseed oil shall be obtained either by process of expression of clean and filtered sample is kept for 24 hrs. at 30°C. The oil sound seeds of niger plant (Guizotia abyssinica) or by a process of solvent substances. The oil shall also be free from mineral oil, extraction of good quality nigerseed sediments, suspended matter, separated water, oil cake or clean and sound seeds of obnoxious odour, added colouring and flavouring Guizotia abyssinica. The oil shall be deacidified either with alkali and/or by physical refining and/or by using permitted exceeding in concentration as specified under pre-food grade solvents followed byvention of Food Adulteration Rules, 1955. bleaching earth and/or carbon and deodorised with steam. No other chemical agent shall be used.	
5.0	25 to 29	Nigerseed oil shall be obtained by a process of expressing clean and sound from mineral oil, sediments, suspended matter, of niger plants (Guizotia obnoxious odour, added colouring	
		The oil shall be clear and free from rancidity, admixture of other oils or sub stances. The oil shall also be free seeds separated water, 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

Grade Designation Lovibond	Moisture and at 30°C/30°C percent by weight (not more than)	Definition of Quality		Saponification scale* in 1/4"	insoluble
		Colour on Index at 40°C cell expressed as Y + 5R (not deeper than)	Specific gravity value impurities		
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

Iodine value method)	Unsaponifiable matter percent (not more than)	Acid value (not more than) method) in°C	Belliers turbidity temp. (by Ever's Acetic acid (not more than)	Definition of quality	
				Description	General requirements (Wij's
7	8	9	10	11	12 138
1.0	0.5	16	Safflower seed oil shall	The oil shall be clean and to	
be obtained either by a process of expression of The oil shall		free from turbidity when a 148 filtered sample is kept for		clear and sound seeds of safflower (Carthamus tinc- torious) 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 and/or activated carbon	24 hrs. at 30°C. be free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sedi- ments, 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.

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

and

* 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".

TOP

SCHEDULE-IX

(See Rules 3 and 4)

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

Definition of Quality					
Grade Designation	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	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
Definition of quality					
Iodine value (not more than)	Unsaponifiable matter percent by weight	(Acid value not more than)	Description	General requirements (Wij's)	
7	8	9	10	11	
98	1.5	0.5	Cotton seed oil shall be obtained by either by a process of expression of and sound kernals of cotton 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 miscellamay refining using permitted food gradenot exceeding in concentration as solvents followed by bleaching		
bleaching earth and/orAdulteration Rules 1955.			The oil shall be clear and free from to clean seed (genus Gossypium) or bybe free from rancidity, admixture of 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 specified under Prevention of Food with activated carbon and deodorised with steam. No other chemical shall be used.		
98	1.5	0.5	Cotton seed oil shall be obtained by expressing clean and sound kernals of Gossypium) only. The oil rancidity, admixture of other oils 112 or substances. It shall also be free		
			The oil shall be clear and free from to (genus 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 Lovibond	Moisture and at 30°C/30°C percent by weight (not more than)	Colour on Specific gravity Index at 40°C cell expressed as Y + 5R (not deeper than)	Refractive value impurities	Saponification scale* in 1"	insoluble
1	2	3	4	5	6
Refined	0.10	20 dominant	0.910 to 0.920	1.4600 to 1.4700	180 to (no 195 green colour)

Definition of quality					
Iodine value (Wij's method) (not more than)	Unsaponifiable matter percent by weight	Acid value (not more than) cup) method (Min.)	Flash point in °C by Pensky Martens (closed)	Description	General requirement
7	8	9	10	11	12
90	3.5	0.5	250	Rice bran oil shall be clear and to	
obtained from the rice		free from turbidity when a 105		bran	
layer around the filtered sample is kept at 35°C		during the process		endosperm of rice, for 24 hrs. The oil shall also be removed	
sativa linn family		mineral oil and other oils,		of rice-milling from paddy sediments, foreign matter, of Oryza	
extraction** using		water and added colouring and		Gramineae by a process of suspended matter, separated solvent	
The oil shall be		may contain permitted antioxi-		permitted food grade flavouring substances. The oil solvent.	
physical refining		ntration as specified under		deacidified with alkalis not exceeding in conce- and/or	
				and/or by miscella refining	
				Prevention of Food Adulterat-	
				using permitted food grade	
				ion Rules, 1955.	
				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 predominantly 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	Moisture and Lovibond matter per-cent by Y + 10R (notweight 1	Colour on at 30.C/30.C cell expressed as 2	Specific gravity Index at 40.C deeper than) 3	Refractive value 4	Saponification (Wij's method) 5	Iodine value fiable impurities 6	Unsaponi-Designation insoluble scale* in 1/4" cent by weight (not 7 8 (not more than)
Refined	0.10	20 shall not predom- inant green colour	0.917 to 0.921	1.4649 to 1.4710	189 to 195	120 to 141	1.0 have

Definition of quality				General Requirement (not	
Acid value more than) (not more than)	Phosphorus content percent by weight	Insoluble bromidePensky Martens test (not less than)	Flash point by (closed cup) °C	Description	test
9	10	11	12	13	14
0.5	0.02	to pass the250	250	Soyabean oil shall beThe oil shall be clear and process of expression of sound and clean matured for 24 hrs. The oil shall be Soyabeans from the plant free from rancidity, adulterants, Glycine Max (L) Merillsuspended or other foreign Syn. Glycine Soja Seib &matter, other oils, mineral oils, Zucc, fam. Leguminosae orsediments, separated water by solvent extraction of goodadded colouring and flavouring quality of soyabean oilsubstances and obnoxious odour. cake. The oil shall beThe oil may contain permitted deacidified with alkali anti-oxidants not exceeding in and/or by physicalconcentration as specified under refining using permittedPrevention of Food Adulteration food grade solvents,Rules, 1955. bleaching by bleaching earth and/or activated carbon and deodorised with steam. No other chemical agent shall be used.	filtered sample is kept at

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 containers of oil shall be marked "SOLVENT EXTRACTED".

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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 Lovibond	Moisture and at 30/30.C percent by weight (not more than)	Colour on Specific gravity Index at 40.C cell expressed as Y + 5R (not deeper than)	Refractive value impurities	Saponification scale** in 5¼"	insoluble
1	2	3	4	5	6
RBHWD*	0.10	6 (shall not have a predominantly colour	0.917 to 0.921	1.4630 to 1.4670	190 to green 202
Iodine value method) matter weight than) (not more than)	Unsaponifiable percent (not more (closed cup method) in.C	Acid value Pensky-Martens Flash point by (not less than)	Cloud point in.C (not less than)	Linolenic acid (18:3) by weight, not more than	percent (Wij's by
7	8	9	10	11	12
107	1.2	0.5	250	10	3 to
120					
Trans-fatty Acid Percent weight, not more than		Description		General Requirements by	
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 30.C for 24 hours. The oil shall be free from Glycine Max (L) Merrill Syn. Glycine Soja Siebrancidity, adulterants, suspended or other and Zucc fam. Leguminosae or by solvent foreign matter, other oils, mineral oil, extraction of good quality of Soyabean Oils sediments, separated water added colouring Cake. The oil shall be neutralised with alkali, and flavouring substances and obnoxious bleached with bleaching earth and/or activated odour. The oil may contain permitted anti-carbon, mildly hydrogenated using the nickel oxidants 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. The oil shall be cleaned and free from of turbidity when a filtered sample is kept at and clean solid components that separate out are filtered through a filter press and the filtered oil is deodorised by steam.				

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"

TOP**SCHEDULE-XII**

(See Rules 3 and 4)

Agmark grade designation and definition of quality for Sunflower Seed Oil

Grade Designation Lovibond	Moisture and at 30/30.C percent by weight (not more than)	Colour on Specific gravity Index at 40.C cell expressed in Y + 5R (not deeper than)	Refractive value impurities	Saponification scale* in 1"	insoluble
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 matter percent (not more than)	Unsaponifiable (not more by weight than)	Acid value Pensky-Martens than) method in.C	Flash point in (Closed cup) (not less than)	Description	General Requirements (Wij's method)
7	8	9	10	11	12
100	1.5	0.5	250	Sunflower seed oil shall be	The oil shall have acceptable to
obtained either by a process	taste and odour. The oil shall	140		seeds of the plant Helian-	of
expressing sound and	be clear and free from turbidity			thus annus Linn. Fam..also be free from rancidity,	clean mature sunflowerwhen a filtered
sample is kept				Compositae or by adulterants, sediments,	at 30.C for 24 hrs. The oil shall
foreign matters,	quality Sunflower seedand added colouring and			extraction** of goodmineral oil, separated water	process of solventsuspended and
substances and	of Sunflower (Helianthuscontain permitted anti-			and clean mature seedsobnoxious odour. The oil may	oil-cake or from soundflavouring
exceeding in	and refining by physicalunder Prevention of Food			deacidified with alkaliconcentration as specified	annus). The oil shall beoxidants not
1955.				miscella process followed	refining and/or byAdulteration Rules,
				by bleaching with	
				bleaching earth and	
				or activated carbon and	
				deodorisation by steam.	
				No other chemical	
				agent shall be used.	
100	1.5	3.0	--	Sunflower seed oil shall be	The oil shall be clear, free to
obtained by a process of	from rancidity, admixture of				

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sunflower,mineral oil, suspended matter

Compositae) free from added colouring and

expression of sound clean other oil or substances, and mature
seeds (Helianthus annuus) sediments, separated water and Linn fam.

obnoxious odour. The oil may contain permitted anti-oxidants
flavouring substances and
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 Lovibond	Moisture and at 30/30.C weight (not more than) deeper than)	Colour on Specific gravity Index at 40.C cell expressed as Y + 5R (not	Definition Quality		Saponification scale* in 1/2"	impurities
			Refractive value	percent by		
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	Acid value (not more than)	Description			
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 and rancidity,			
			oil is kept at 30.C for 24 hours. The turbidity when a filtered sample of 128 Zea mays Linn. fam. Gramineae oil shall be free from to of clean adulterants, sediments, suspended and foreign matters, other oils and substances, remainder of the kernal by the wet foreign matters, other oils and substances, or dry milling process in the mineral oil, separated water and added manufacture of starch or glucose. colour and flavouring substance and The oil shall be refined by obnoxious odour. The oil may contain Neutralisation, with bleaching earth permitted anti-oxidants not exceeding in and/or activated carbon and concentration as specified under deodorised with steam. No other Prevention of Food Adulteration Rules chemical agent shall be used. 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

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

Definition of Quality					General Requirements (not	
Acid value more(not less than) 9	Titer (.C)Flash Point by Pensky than) 10	Martens (closed cup) method in.C (not less than) 11	Description 12		13	
103	1.5	0.5	Mahua oil shall be obtained by expression of clean and soundturbidity when a filtered sample is 128 Madhuca indica kept at 50°C for 24 hours. The S.F. Gmelin, syn. Madhuca latifolia Madhuca longifolia or a mixture adulterants, foreign substances, other		The oil shall be clear and free from to kernals of either oil shall be free from rancidity, or	
matter, neutralisation with alkali and/or by			of both. The oils shall be refined by oils, sediments, suspended	mineral oil, separated water and added	physical refining, bleaching with	
colouring and flavouring substances and			bleaching earth and/or activatedobnoxious odour. The oil may contain	carbon and deodorised with steam. permitted anti-oxidants not exceeding in	concentration as specified under	
			No other chemical agent shall be used.	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 at 30/30.C weight (not more (not	Moisture and Value percent by more than)	Specific gravity (Wij's method)	Saponification matter	Definition Quality		Unsaponifiable than)	insoluble weight
				Iodine value percent by	impurities		
1	2	3	4	5	6		
Refined	0.10	1.4500180		31	2.5	to	
to	1.4600	195	45				

Acid value (not more than)	9,10-epoxy and 9-10-dihydroxy stearic acids, percent by wt. (not more than)	Flash-point by Pensky-Martens (closed cup) method in.C (not less than)	Definition of Quality		General requirements
			Description		
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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(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 Schedule1.	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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