G.S.R. 383(E)-- Whereas the draft of the Vegetable Oils Grading and Marking (Amendment) Rules, 2008, in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937) was published vide notification number-G.S.R.851(E) dated the 4th December, 2008 in the Gazette of India, Part II, Section 3, sub-section (i), inviting objections and suggestions from all persons likely to be affected thereby within forty-five days from the date on which copies of the said notification published in the Gazette of India were made available to the public;

And whereas copies of the said notification were made available to the public on 18th December, 2008;

And whereas the objections and suggestions received from the public in respect of the said draft rules have been duly considered;

Now, therefore, in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937, the Central Government hereby makes the following rules, namely:-
Rules

1. (1) These rules may be called the Vegetable Oils Grading and Marking (Amendment) Rules, 2009.

(2) They shall come into force on the date of their publication in the Official Gazette.

2. In the Vegetable Oils Grading and Marking Rules, 1955 (hereinafter referred to as the said rules),-

   (1) in rule 3, for the words and letters “Schedule I to XVI”, the words and letters “Schedule I to XIX” shall be substituted;

   (2) In rule 4 of the said rules, for the words and letters “Schedule I to XVI”, the words and letters “Schedule I to XIX” shall be substituted;

   (3) In rule 5 of the said rules,

   (a) in clause (i), for the word and letters “Schedule XVII-A”, the word and letters “Schedule XX(A)” shall be substituted;

   (b) in clause (ii), for the words and letters “Schedule XVII-B”, the words and letters “Schedule XX(B)” shall be substituted.

   (4) in rule 6 of the said rules, for sub-rule (3), the following sub-rule shall be substituted, namely:-

   “(3) The vegetable oils shall be packed in the pack sizes, namely, 50g, 100g, 200g, 500g, 1kg, 2kg, 3kg, 5kg, and thereafter in multiples of 5kg or any other pack-size permitted in the Standards of Weights and Measures (Packaged Commodities) Rules, 1977. If net quantity is declared by volume then the equivalent quantity in terms of mass shall be declared in brackets, in same sizes of letters or numerals”;

   (5) in rule 7 of the said rules, in sub-rule (1), after clause (e), the following clauses shall be inserted, namely:-

   “(f) Maximum retail price (inclusive of all taxes);
   (g) Lot No. /batch No. /code No;
   (h) BEST BEFORE .....DATE/MONTH,.....YEAR FROM THE DATE OF PACKING;
   and
   (i) Any other particulars as may be specified by the Agricultural Marketing Adviser to the Government of India from time to time”;
(6) in rule 8 of the said rules, for the word and letter “Schedule XVIII”, the word and letter “Schedule XXI” shall be substituted;

(7) after rule 9 of the said rules, the following rules shall be inserted, namely:-

“10. Vegetable Oils shall comply with the restrictions in regard to residual levels of heavy metals, insecticides and pesticides, crop contaminants, naturally occurring toxic substances and other food safety requirements as prescribed under the Prevention of Food Adulteration Rules, 1955 as amended from time to time for domestic purposes and Codex Alimentarius Commission for export purposes or as per requirement of the importing country.

11. The result of the test for Argemone oil and Animal fat shall be negative in all vegetable oils specified in these rules”;

(8) In Schedule-I of the said rules, -

(a) in column 7 relating to Iodine value, for the figure and word “98 to 110”, occurring against Refined, Grade-I and Grade-II, the figures and word “98 to 112” shall respectively be substituted against all the grades;

(b) in column 9 relating to Percentage of Natural Essential Oil content, for the figures and word “0.25 to 0.60”, occurring against Grade-I, the figures and word “0.20 to 0.60” shall be substituted;

(c) in column 10 relating to Acid value, for the figures “1.5”, occurring against Grade-I, the figures “2.0” shall be substituted;

(9) after Schedule XVI of the said rules, the following Schedules shall be inserted; namely:-

“Schedule XVII
(See rules 3 and 4)
Agmark Grade designation and definition of quality for Refined Palm Oil

<table>
<thead>
<tr>
<th>Grade Designation</th>
<th>Moisture and insoluble impurities percent by weight (max.)</th>
<th>Colour on Lovibond scale in 1/2° cell expressed as (Y+5R) not deeper than.</th>
<th>Specific gravity at 30°C/30°C.</th>
<th>Refractive index at 50°C.</th>
<th>Saponification value.</th>
<th>Iodine value (Wij’s method).</th>
<th>Unsatifiable matter percent by weight (max.)</th>
<th>Acid value (max.)</th>
<th>Melting point in (°C) (not more than).</th>
<th>Flash point by Pensky Marten (closed cup) method on °C for solvent extracted oil (not less than).</th>
<th>Peroxide value Milliequivalent per kg (max. )</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refined.</td>
<td>0.10</td>
<td>5.0</td>
<td>0.890-0.912</td>
<td>1.4491-1.4552</td>
<td>195-205</td>
<td>45-56</td>
<td>1.2</td>
<td>0.5</td>
<td>37.0</td>
<td>250</td>
<td>10.0</td>
</tr>
</tbody>
</table>
Palm Oil shall be obtained from clean, fresh, fleshy pericarp immediately after harvesting of *Elaeis Guineensis* by the method of expression or solvent extraction. The oil shall be refined by neutralization with alkali and/or by physical refining, and/or by miscella refining using permitted food-grade solvents followed by bleaching with absorbent - bleaching earth or activated carbon and deodorized with steam. No other chemical agent shall be used.

The oil shall be clear and free from turbidity when a filtered sample is kept at 50°C for 24 hours. The oil shall be free from rancidity, adulterants, foreign substances, other oils or animal originated oil or fat or any other matter injurious to health, sediments, suspended matter, mineral oil, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted additives not exceeding in concentration as specified under the Prevention of Food Adulteration Rules, 1955. It shall have acceptable taste and odour.

### Schedule XVIII

(See rules 3 and 4)

**Agmark Grade designation and definition of quality for Palm Oil**

<table>
<thead>
<tr>
<th>Grade Designation</th>
<th>Moisture and insoluble impurities percent by weight (max.)</th>
<th>Colour on Lovibond scale in 1/2&quot; cell expressed as (Y+5R) not deeper than</th>
<th>Specific gravity at 30°C/30°C</th>
<th>Refractive index at 50°C</th>
<th>Saponification value</th>
<th>Iodine value (Wij’s method)</th>
<th>Unsaponifiable matter percent by weight (max.)</th>
<th>Acid value (max.)</th>
<th>Melting point in (°C) (not more than)</th>
<th>Flash point by Pensky Marten (closed cup) method on °C for solvent extracted oil (not less than)</th>
<th>Peroxide value Milliequivalent per kg (max.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grade-I</td>
<td>0.10</td>
<td>20.0</td>
<td>0.900-0.912</td>
<td>1.4491-1.4552</td>
<td>195-205</td>
<td>45.0-56.0</td>
<td>1.2</td>
<td>1.0</td>
<td>37.0</td>
<td>250</td>
<td>10.0</td>
</tr>
<tr>
<td>Grade-II</td>
<td>0.20</td>
<td>20.0</td>
<td>0.900-0.912</td>
<td>1.4491-1.4552</td>
<td>195-205</td>
<td>45.0-56.0</td>
<td>1.2</td>
<td>10.0</td>
<td>37.0</td>
<td>250</td>
<td>10.0</td>
</tr>
</tbody>
</table>

Palm Oil (Grade-I) shall be obtained from clean, fresh, fleshy mesocarp of *Elaeis Guineensis* indigenously produced and includes edible red Palm oil and edible bleached Palm oil by the method of expression. The Palm oil Grade-I is suitable for edible purposes. Grade-II is suitable for making Vanaspati, Margarine, refined oil and confectionary industry etc. and shall be obtained by the method of expression or solvent extraction.

The oil shall be clear and free from turbidity and sedimentation when a filtered sample is kept at 50°C for 24 hours. The oil shall be free from rancidity, adulterants, foreign substances, mineral oils or animal originated oil or fat or any other matter injurious to health, sediments, suspended matter, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted additives not exceeding in concentration as specified under the Prevention of Food Adulteration Rules, 1955. It shall have acceptable taste and odour.
Schedule XIX
(See rules 3 and 4)
Agmark Grade designation and definition of quality for Palmolein

<table>
<thead>
<tr>
<th>Grade Designation</th>
<th>Moisture and insoluble impurities, percent by weight (max.)</th>
<th>Colour on Lovibond scale in 1/2” cell expressed as (Y+5R) not deeper than</th>
<th>B.R. Reading at 40 degree centigrade</th>
<th>Refractive Index at 40°C</th>
<th>Saponification value</th>
<th>Iodine value (Wij’s method)</th>
<th>Unsaponifiable matter, percent by weight (max.)</th>
<th>Acid value (max.)</th>
<th>Cloud point in (°C) (not more than)</th>
<th>Flash point by Pensky Marten (closed cup) method on °C for solvent extracted oil (not less than)</th>
<th>Free Fatty Acids % as Oleic acid (max.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw Grade</td>
<td>0.25</td>
<td>-</td>
<td>43.70 to 52.50</td>
<td>1.4550-1.4610</td>
<td>195-205</td>
<td>50-62</td>
<td>1.2</td>
<td>6.0</td>
<td>-</td>
<td>250</td>
<td>3.0</td>
</tr>
<tr>
<td>Refined Grade</td>
<td>0.10</td>
<td>3.0</td>
<td>43.70 to 52.50</td>
<td>1.4550-1.4610</td>
<td>195-205</td>
<td>50-62</td>
<td>1.0</td>
<td>0.5</td>
<td>18.0</td>
<td>250</td>
<td>0.25</td>
</tr>
</tbody>
</table>

Description General Requirement

Palmolein shall be the liquid fraction obtained by fractionation of Palm oil derived from the fleshy mesocarp of the fruit oil palm (Elaeis guineensis) tree by the method of expression or solvent extraction. The Palmolein Raw Grade is suitable for making Vanaspati, bakery shortening, margarine and refined Palmolein only and not for direct edible purposes. The Palmolein Refined grade is suitable for direct edible purposes.

Palmolein shall be clear and free from turbidity and sedimentation when a filtered sample is kept at 40°C for 24 hours. Palmolein shall be free from rancidity, adulterants, foreign substances, mineral oils or animal originated oil or fat or any other matter injurious to health, sediments, suspended matter, separated water and added colouring and flavouring substances and obnoxious odour. Palmolein may contain permitted additives not exceeding in concentration as specified under the Prevention of Food Adulteration Rules, 1955. It shall have acceptable taste and odour. If the Palmolein is obtained from solvent extracted Palm oil, it shall be refined before it is supplied for human consumption and Hexane should not be more than 5.0 ppm.”

(10) Schedule XVII (A), Schedule XVII (B) and Schedule XVIII of the said rules shall be renumbered as Schedule XX (A), Schedule XX (B) and Schedule XXI respectively.
Note: (1) Principal rules published as S.O.1719, dated 13-8-1955 in the Gazette of India, Part II, Section 3, dated 13-8-1955.
(2) First amendment published as S.O.409, dated 25-1-1964 in the Gazette of India, Part II, Section 3(ii) dated 1-2-1964.
(3) Second Amendment published as S.O.2472, dated 6-8-1966 in the Gazette of India, Part II, Section 3(ii) dated 20-8-1966.
(7) Sixth Amendment published vide GSR 289, dated 4-4-1990 appeared on pages 1003-1007 in the Gazette of India, Part II, Sub-section (i), dated 12-3-1990.
(8) Seventh Amendment published vide GSR 24(E) dated 1-1-1993 appeared in the Gazette of India, Part-II Section 3, Sub-section (i) dated 18-1-1993.

[File No.18011/1/2008-M-II]

(RAJENDRA KUMAR TIWARI)
Joint Secretary (Marketing)