Vegetable Oils Grading and Marking Rules, 1955

UNION OF INDIA India

Vegetable Oils Grading and Marking Rules, 1955

Rule VEGETABLE-OILS-GRADING-AND-MARKING-RULES-1955 of 1955

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Vegetable Oils Grading and Marking Rules, 1955Published vide Notification No. S.R.O. 1719, dated 13th August, 1955

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

1

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", 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 packing's 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 authorized packer may after obtaining the prior approval of the Agricultural Marketing Adviser or an officer authorized 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 authorization.

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

I

(See Rules 3 and 4) Agmark grade designation and designation of quality for Mustard Oil

Definition of Quality

Grade Designation	Moisture and insoluble impurities percent byweight (not more than)	Color on Lovibon in 1/4" cellexpre Y+5R (n deeper t	d scale ^s essed as ot	Specify gravity at	Refractive Index at 40°C	Sapo	onification	Val (wi	
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 matter percent by weight (notmore than)	t Percentage of r essential oil co (asAllylisothio	ntent	value (not more than)	Ballier's turbidity temperature by Ever's aceticacid method (not more than)°C	Test for the presence of Argemone oil (byCircular paper/ Thin I Chromatogra method)	Layer	Test for the presence of Hydrocyal Acid	of	Polybromide Test
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	0.25 to 0.60		4.0	23.0 to 27.5	Neg.		Neg.		Neg.

Description

15

Refined: Mustard oil shall be obtained by aprocess of expression of clean and sound mustard seeds ofBrassica campestris Linn, (yellow and brown sarson) or Brassicajuncea Linn, (Lahi, rai or laha) or Brassica napus (rape ortoria), or admixture of these seeds, or by a process of solventextraction** of good quality of mustard oil cake or sound mustardseeds. The oil shall be refined by neutralisation with alkaliand/or physical refining/or by miscella refining using permittedfood grade solvents followed by bleaching with adsorbent earthand/or activated carbon and deodorisation with steam. No otherchemical agent shall be used.Grade-I: Mustard oilshall be obtained by a process of expression of clean and soundmustard seeds of Brassica campestris linn (yellow and brownsarson) or Brassica Juncea Linn., (Lahi, rai or laha) or Brassicanapus (rape or toria) or admixture of these.Grade-II:Mustard oil shall be obtained by a process of expression of cleanand sound mustard seeds of Brassica campestris Linn., (yellow andbrown sarson) or Brassica Juncea Linn, (Laha, rai or laha) orBrassica napus (rape or toria) or admixture of these.

General Requirements

16

The oil shall have characteristic and acceptabletaste and flavour. The oil shall be clear and free from turbiditywhen a filtered sample of oil is kept for 24 hours at 300C. Theoil shall be free from rancidity, adulterants, sediments or suspended matter or mineral oils, or any foreign matter or oils. It shall also be free from separated water, added colouring orflavouring matter, obnoxious odour. The oil may contain permittedantioxidants not exceeding in concentration as specified underPrevention of Food Adulteration Rules, 1955. The oil shallhave characteristic and acceptable taste and Flavour. The oilshall be free from rancidity, adulterants, sediments or suspendedmatter, or mineral oils, or any foreign matter or oils. It shallalso be free from separated water, added colouring or flavouringmatter and obnoxious odour. The oil may contain permittedanti-oxidants not exceeding in concentration as specified underPrevention of Food Adulteration Rules 1955.

* In the absence of Lovibond Tinto-meter the colour shall be matched against standard colour comparaters.** In case of solvent extracted oil, the flash-point by Pensky-Martens (closed cup) method shall not be less than 2500C and the containess shall be marked "Solvent Extracted".

Ш

(See Rules 3 and 4) Agmark grade designation and definition of quality of Groundnut oil

Definition of Quality

Grade Designation	Moisture and insoluble impurities percent byweight (not more than)	Color on Lovibond scale* in 1 inch (2.54 cms)cell expressed as Y+5R (not deeper than)	Specify gravity at 30°C/30°C	Refractive Index at 40°C	Saponification	Iodine Value (wij's method)
1	2	3	4	5	6	7

	Vegetable Oils Grading and Marking Rules, 1955											
Refined	0.10)	3(10)**	0.909 to 0.913	1.4620 to 1.4640	188 to 2	195	87 to 98				
Grade-I	0.25	5	15	0.909 to 0.913	1.4620 to 1.4640	188 to :	195	87 to 98				
Grade-II	0.25	5	20	0.909 to 0.913	1.4620 to 1.4640	188 to :	195	87 to 98				
Unsaponifial matter perce weight (not than)	nt by	Acid value (not more than)	Bellier's Turbidity Temperature (acetic acidmethod) in °C	Description			Gene requi	eral irements				
8		9	10	11			12					
0.8		0.5	39 to 41	Groundnut of obtained eith expressing classification with a process extraction and groun (Arachis hyppermitted for The oil shall byneutralisation and/or physicand/ormisce followed by a dsorbent eacarbon and osteam. No ot chemical agent	ear byprocessean groundrehis hypogaes of solvent of good dnut cake or dnut kernals ogaea) using od grade solve refined tion with alk cal refining bleaching with oractivate deodorised wher	nut ea)or vents. ali th ted rith	clear from turbi filter kept at 30 oilshafrom admi other sedim matter separaturand at taste, free franyo odou be free addedorflar agent also limine	ditywhen a ed sample is for 24 hrs. o'C. The all be free rancidity, exture of any renents, suspended er or rated water. oil shall have ralcharacteristic acceptable flavour and from bnoxious r and shall ee from d colouring vouring ts. It shall be free from eral oil. oil shall be				

Aflatoxin. The oil

or substance,
sediments,
suspendedmatter
or separated
water. The oil
shall have
naturalcharacteristic
and acceptable
taste, flavour and
free from
e anyobnoxious
odour and shall
hd sound be free from any
rachis added colouring
andflavouring

may contain

specified,

of Food Adulteration Rules, 1955. The oil shall be clear and free

from

not exceeding in concentration as

underPrevention

rancidity,admixture of any other oil

agents. It shall also be free from

Aflatoxin. The oil

not exceeding in concentration as

underPrevention

permittedanti-oxidants

mineral oil. Theoil shall be free from

may contain

specified

of Food

Adulteration Rules, 1955.

permittedanti-oxidants

1.0 2.0 39 to 41

Groundnut oil shall be obtained by a process of expressing clean, and sound groundnut kernals (Arachis hypogaea) only

The oil shall be clear and free from rancidity,admixture of any other oil or substance, sediments, suspendedmatter or separated

1.0 4.0 39 to 41 Groundnut oil shall be obtained by a process of expressing clean, and sound groundnut kernals (Arachis hypogaea)only

water. The oil shall have naturalcharacteristic and acceptable taste, flavour and free from anyobnoxious odour and shall be free from any added colouring andflavouring agents. It shall also be free from mineral oil. Theoil shall be free from Aflatoxin. The oil may contain permittedanti-oxidants not exceeding in concentration as specified underPrevention of Food Adulteration Rules, 1955.

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

III(A)

(See Rules 3 and 4) Agmark grade designations and definition of quality for Sesame (Til or Gingelly Oil)

Definition of Quality

	rade esignation	Moisture and insoluble impurities percent bycell weight (not more than)	expresseda	Specific agravity at 30°C/30°C		Saponitication value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (notmore than)	
1		2	3	4	5	6	7	8	(
R	efined	0.10	2	0.915to0.919	1.4646to1.4665	188to193	105to115	1.5	(
G	rade-I	0.25	10	0.915to0.919	1.4646to1.4665	188to193	105to115	1.5	4
G	rade-II	0.25	20	0.915to0.919	1.4646to1.4665	188to193	105to115	1.5	(
D	escription				General Re	equirements			

11

Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til and gingelly) seeds(Sesamum orientale) belonging to black, brown or white varieties or mixture thereof or by a process of solvent extraction** ofgood quality of sesame oil cake or sound seeds. The oil shall berefined by neutralisation with alkali and/or physical refining or by miscella refining using permitted food grade solventsfollowed by bleaching with adsorbant earth and/or activated carbon and deodourisation with steam. No other chemical agentshall be used.

Sesame oil shall be obtained by a process ofexpressing clean and sound Sesame (Til and gingelly) seeds(Sesamum orientale) belonging to black, brown or white varieties or mixture thereof 12

The oil shall have natural characteristic sweetsmell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter andflavouring 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 antioxidantnot exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have natural characteristic sweetsmell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter andflavouring 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 antioxidantnot exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til and gingelly) seeds (Sesamum orientale) belonging to black, brown or white varieties or mixture thereof

The oil shall have natural characteristic sweetsmell and acceptable taste. It shall be clear and free fromrancidity, obnoxious odour, added colouring matter andflavouring agents. The oil shall also be free from admixture ofany other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

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 designation	Moisture and insoluble impurities percent bycell weight (not more than)	Color on lovibond scale* in 1/4 inch expresseda Y±5 R (not deeper than)	Specific sgravity at 30°C/30°C	Refractive Index at 40°C	Saponitication value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (notmore than)		
1	2	3	4	5	6	7	8		
Refined (E.R.)	0.10	2	0.916to0.923	1.4662to1.4694	185to190	115to120	2.5		
Grade-I (E.R.)	0.25	10	0.916to0.923	1.4662to1.4694	185to190	115to120	1.5		
Grade-II (E.R.)	0.25	20	0.916to0.923	1.4662to1.4694	185to190	115to120	1.5		
Description				General R	equirements				
11				12					
Sesame oil s	hall be obta	ined by a pr	rocess	The oil sh	The oil shall have natural characteristic				

of expression of clean and sound Sesame (Til and

sweetsmell and acceptable taste. It shall be

^{*} 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-Martens (closed cup) method shall not be less than 250°C and the container shall be marked "Solvent Extracted".

gingelly) seeds(Sesamum indicum linn) belonging to the white varieties grown inTripura, Assam and West-Bengal or by a process of solventextraction** of good quality of sesame oil cake of the samevariety or sound seeds. The oil shall be refined byneutralisation with alkali and/or physical refining or bymiscella refining using permitted food grade solvents followedby bleaching with adsorbant earth and/or activated carbon anddeodourisation with steam. No other chemical agent shall beused.

Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til and gingelly) seeds (Sesamum indicum linn) belonging to the white varieties grown in Tripura, Assam and West-Bengal

Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til and gingelly) seeds (Sesamum indicum linn) belonging to the white varieties grown in Tripura, Assam and West-Bengal

clear and free fromrancidity, obnoxious odour, added colouring matter andflavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have natural characteristic sweetsmell and acceptable taste. It shall be clear and free fromrancidity, obnoxious odour, added colouring matter andflavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have natural characteristic sweetsmell and acceptable taste. It shall be clear and free fromrancidity, obnoxious odour, added colouring matter andflavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

* 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 2500C and the container shall be marked "Solvent Extracted".

IV

(See Rules 3 and 4) Agmark grade designation and definition of quality of Coconut oil

Definition of Quality

			_		
Moisture and insoluble impurities percent bycell weight (not mothan)	sca exp R (le* in 1/4 inch ressedas Y±5 not deeper	1	Refractive Index at 40°C	Saponitication value
2	3		4	5	6
0.10	2		0.915to0.920	1.4481to1.4491	250
0.25	4		0.915to0.920	1.4481to1.4491	250
0.25	11		0.915to0.920	1.4481to1.4491	250
Unsaponifible matter percent by weight (not morethan)	Acid value (not less than)	Polenske value (not less than)	Description		General requirements
8	9	10	11		12
0.5	0.5	13.0	either by aproces expression of go- copra (Cocos nu- a process of solv extraction** of go of coconutcake of quality copra (Co- nucifera) using a foodgrade solver refining of the of done byneutralis alkali and/or ph refining and/or le refining followed bleaching with a earthand/or acti- carbon and deod with steam. Noc	ess of od quality cifera), orby ent cood quality or good occos approved ats. The classification with cysical bymiscella disproposation to the coordinate of	The oil shall have natural sweet smell taste. It shall be clear and free from turbidity when a filtered sampleis kept for 24 hrs. at 30°C. The oil shall be free fromrancidity, admixture of any other oils, substances oradulterants. The oil shall be free from mineral oil, sediments and suspended matter, separated water, obnoxious odour,
1 1 1	insoluble impurities percent bycell weight (not mo than) 2 0.10 0.25 0.25 Unsaponifible matter percent by weight (not morethan) 8	insoluble impurities percent bycell weight (not more than) 2 3 0.10 2 0.25 4 0.25 4 0.25 11 Unsaponifible matter percent by weight (not morethan) Acid value (not less than) 8 9	insoluble impurities percent bycell weight (not more than) 2 3 0.10 2 0.25 4 0.25 Unsaponifible matter percent by weight (not more than) Acid value Polenske (not value (not less less than) than) 8 9 10	insoluble impurities percent bycell weight (not more than) 2	insoluble impurities percent bycell weight (not more than) 2

7.5to10.0 0.8 3.0 13.0

The oil shall be the product obtained by expression of good quality copra (Cocos nucifera only).

and flavouring agents. The oil may contain permittedantioxidant not exceeding in concentration as specified underPrevention of Food Adulteration Rules, 1955. The oil shall have natural sweet andcharacteristic odour. It shall be clear and free from rancidity,admixture of any other oils, substances or adulterants. The oilshall also be free from mineral oil, sediments, suspendedmatter, separated water, obnoxious odour, added colouring andflavouring agents. The oil may contain permitted antioxidant notexceeding in concentration as specified under Prevention of FoodAdulteration Rules, 1955.

7.5to10.0 0.8

6.0 13.0

The oil shall be the product obtained by expression of good quality copra (Cocos nucifera only).

The oil shall have natural sweet andcharacteristic odour. It shall be clear and free from rancidity,admixture of any other oils, substances or adulterants. The oilshall also be free from mineral oil. sediments, suspendedmatter, separated water, obnoxious odour, added colouring andflavouring agents. The oil may contain permitted antioxidant notexceeding in concentration as specified under Prevention of FoodAdulteration Rules, 1955.

* In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparator.** In case of solvent extracted oil, the flash point by Pensky-Mattens (closed cup) method shall not be less than 2250C and the container shall be marked "Solvent Extracted".

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(See Rules 3 and 4) Agmark grade designations and definition of quality for Linseed Oil

Definition of Quality

Grade designati	on	Moistrand insolu impur percer bycell weigh (not n than)	ible rities nt	Color on lovibond scale* in 1/4 inch cellexpres as Y+10R (not deeper than)	gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	value (Wij's	Unsaponifiable matter percent by weight (notmore than)
1		2		3	4	5	6	7	8
Refined		0.10		10	0.923to0.926	1.4720to1.4750	188to195	170	1.5
Semi-Ref	ined	0.10		10	0.923to0.928	1.4720to1.4750	188to195	170	1.5
Raw		0.25		35	0.923to0.928	1.4720to1.4750	188to195	170	1.5
Foots percent by volume (not more than)	Test the pres of bi	ence	Test of lead	Flash point by Pensky Martens	Description nod		General Rec	quirement	
10	11		12	13	14		15		
nil	to pa		to pass the test		by a process clean and so usitatissimu Therefining done by neu alkaliand/or refining and carbon. The betreated we before alkali	of oil shall be tralisation with physical or activated	sample is keep hrs. It shall rancidity, a sediments, otherforeign shall also be separatedweep colouring of substances. maycontain antioxidant	itywhen firept at 30°C befree from the oil a permittee on asspeciention of H	iltered C for 24 om s, d and or oils. It dded ag ding in ified Food
nil	Neg			125	either by ap expressing o linseed (Linumusita	shall be obtained rocess of clean and sound atissimum) or by solvent extration	The oil shal from rancid sediments, other foreig shall also be	l be clear a lity,adulte suspended on matter of e free from	and free rants, l and oroil. It

of soundlinseed cake or linseed using permitted food grade solvents. Theoil shall be neutralised with alkali and/or physical refiningand/or by miscella refining bleached with bleaching earth and/oractivated carbon. No other chemical shall be used. addedcolouring or flavouring substances.

1.0 Neg. ----

Linseed oil shall be obtained either by aprocess of expressing clean and sound linseed (Linumusitatissimum) only. The oil shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matter oroil. It shall also be free from separated water and colouring or flavouring substances.

VI

(See Rules 3 and 4) Agmark grade designation and definition of quality of Castor Oil

Definition of Quality

Grade Designation	Moisture and impurities percent by weight(maximum)	Colour on Lovibond scale expressed as Y+5R(maximum)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	height of column of oil in cms.through which Bourgoise print can be read in 100 ml. nessler tube
1	2	3	4	5	6
Medicinal	0.25	3.5 (in 1" cell)	0.954t00.960	1.4700to1.4740	10.0
Definition of					

Clarity in

^{*} 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'.

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C											
Optical rotation a 19.5° to 20.5° on1.dm thickness (min.)		Critical so temperatu alcohol (bo	re in	Saponifica Value	ation	Iodine valu (Wij's method)	1	Acid value (maximum)	Acet valu (min	-	n)
7		8		9		10		11	12		
+3.5		o°C		176 to 187	7	80 to 90	:	2.0	143		
Unsaponifiable matter percent by weight (max.)	y	Descript	ion		Gene	eral requirer	nen	ts			
13		14			15						
0.8		fixed oil coldexpr	hall be th obtained ression of ticinus co	by Caster	admi free f colou Solul ethyl bemi chlor aceti Ident its vo	exturewith of the control of the con	thents vou il sh % o absolv he co	r and free from r oils or substance, suspended maring substance and be soluble of V/V). Further olute ethyl alcoment ether and be oil shall bemister and is only part of the soluty part	ances natter, ees. in2.5 er it sh ohol v with secible v ling	addec parts hall vith glacial with h	d of l
1 2		3	4	5		6 7	8	9 1	O	11 1	12
Firsts Special o	25	36.7(in 1" cell)	0.954to0	0.960 1.470	00to1.	4740 10.0 -	- O	°C 176to187 8	2to90	2.0 1	l43
Commercial Grade-I	75	30.0(in 1/4" cell)	0.954to0	0.960 1.470	00to1.	4740 5.0 -		176to187 8	2to90	4.0 1	143
Commercial Grade-II	00	40.0(in 1/4" cell)	0.954to0	0.960 1.470	00to1.	4740		176to187 8	2to90	6.0 1	143
13 14				15							
The oil shall o.8 obtained from communis)											
The oil shall 1.0 from castor s communis)			otained	The oil shall be free from admixture with other oils or substances and also free from sediments and suspended matter.						ed	
The oil shall 1.0 from castor s communis)			otained					xture with oth n sediments a			ed

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

VII

(See Rules 3 and 4) Agmark grade designation and definition of quality of Niger Seed Oil

Definition
of Quality

Grade designation	Moisture and insoluble impurities percent bycell weight (not more than)	cellexpres	Specific sechvity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method) (not less than)	Unsaponifiable matter percent by weight (notmore than)
1	2	3	4	5	6	7	8
Refined	0.10	8	0.917t00.920	1.4665to1.4691	189to193	110to135	0.8
Grade-I	0.25	15	0.917t00.920	1.4665to1.4691	189to193	110to135	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 oC and the container shall be marked "Solvent Extracted".

Definition of Quality

Rellier's

Acid value (not mare than)	Turbidity (by Ever;s acetic acidmethod) in °C	Description	General Requirements
9	10	11	12
0.5	25 to 29	Niger seed oil shall be obtained either byprocess of expression of clean and sound seeds of niger plant(Guizotia abyssinica) or by a process of solvent extraction ofgood quality niger seed oil cake or clean and sound seeds ofGuizotia abyssinica. The oil shall be deacidified either withalkali	The oil shall be clear and free from turbiditywhen a filtered sample is kept for 24 hrs. at 30°C. The oilshall be free from rancidity, admixture of any other oils orsubstances. The oil shall also be free from mineral oil,sediments, suspended matter, separated water, obnoxious odour,added colouring and

and/or by physical refining and/or by miscella refiningusing permitted food grade solvents followed by bleaching earthand/or carbon and deodorised with stream. No other chemical agent shall be used. flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration asspecified under Prevention of Food Adulteration Rules, 1955.

5.0 25 to 29

Niger seed oil shall be obtained by a processof expressing clean and sound seeds of Niger plants (Guizotiaabyssinica) only. The oil shall be clear and free from rancidity, admixture of any other oils or substances. The oil shall also befree from mineral oil, sediments, suspended matter, separatedwater, obnoxious odour, added colouring and flavouringsubstances. The oil may contain permitted antioxidant notexceeding in concentration as specified under Prevention of FoodAdulteration Rules, 1955.

VIII

(See Rules 3 and 4)Agmark grade designation and definition of quality for Safflower seed oil

Definition of Quality

Grade designation	Moisture and insoluble impurities percent bycell weight (not more than)	cellexpres	Specific sectivity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method) (not less than)	Unsaponifiable matter percent by weight (notmore than)
1	2	3	4	5	6	7	8
Refined	0.10	2.5	0.915to0.920	1.4674to1.4689	189to195	138to148	1.0
Grade-I	0.25	15	0.915to0.920	1.4674to1.4689	189to195	138to148	1.0
Grade-II	0.25	15	0.915to0.920	1.4674to1.4689	189to195	138to148	1.0
Definition of Quality							
•	Bellier's Furbidity (by Ever;s	Description	on	(General Require	ements	

	acetic acidmethod) in °C (not more than)		
9	10	Safflower seed oil shall be obtained either bya process of expression of clear and sound seeds of safflower(Carthamus tinctorious) or by a process of solvent extraction**of good quality of safflower seed oil cake or clean and soundseeds of safflower seed	The oil shall be clean and free from turbiditywhen a filtered sample is kept for 24 hrs. at 30°C. The oilshall be free from rancidity, admixture of any other oils or substances. The oil shall also be
0.5	16	(Carthamus tinctorious). The oil shallbe deacidified with alkali and/or by physical refining and/or bymiscella refining using permitted food grade solvents followedby bleaching earth and/or activated carbon and deodorised withstream. No other chemical agent shall be used.	free from mineral oil,sediments, suspended matter, separated water, obnoxious odour,added colouring and flavouring substances. The oil may containpermitted antioxidants not exceeding in concentration asspecified under Prevention of Food Adulteration Rules, 1955.
2.0	16	Safflower seed oil shall be obtained either by a process of expressing clean and sound seeds of safflower(Carthamus tinctorious) only.s	The oil shall have characteristic odour andtaste. The oil shall be clear and free from rancidity, admixtureof any other oils or substances. The oil shall also be free frommineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. Theoil may contain permitted antioxidant not exceeding inconcentration as specified under Prevention of Food AdulterationRules, 1955.
6.0	16	Safflower seed oil shall be obtained either by a process of expressing clean and sound seeds of safflower(Carthamus tinctorious) only.	The oil shall have characteristic odour andtaste. The oil shall be clear and free from rancidity, admixtureof any other oils or substances. The oil shall also be

free frommineral oil, sediments, suspended matter, separated

water, obnoxious odour, added colouring and flavouring substances. Theoil may contain permitted antioxidant not exceeding inconcentration as specified under Prevention of Food AdulterationRules, 1955.

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 bycell weight (not more than)	cellexpres	Specific sgadavity at 30°C/30°C	Refract Index a		Saponification value	Iodine value (Wij's method) (not less than)	Unsaponifiable matter percent by weight (notmore than)
1	2	3	4	5		6	7	8
Refined	0.10	10 (14)**	0.910to0.920	1.46301	01.4660	190to194	98to112	1.5
Grade-I	0.25	15	0.910to0.920	1.4660	to1.4660	190to194	98to112	1.5
Definition of quality Acid value								
(not mare than)	Description				General	Requirements		
9	11				12			
0.5	aprocess of control kernals of control seed of	expression otton seed(t extraction d oil cake o	e obtained eithe of clean and so genus Gossypi n** of good qua or clean and so genus Gossypi	ound um) ality und	turbidity 30°C for rancidity orsubsta	shall be clear anywhen a filtered 24 hrs. The oil y, admixture of ances. It shall al oil, sediments,	l sample is shall be fr any other lso be free	s kept at ree from roils from

only. The oil shall be deacidified with

alkaliand/or by physical refining or by

separated water, obnoxious odour,

addedcolouring and flavouring

^{*} 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 2500C and the containers shall be marked "Solvent Extracted".

miscella refining usingpermitted food grade solvents followed by bleaching earth and/oractivated carbon and deodorised with stream. No other chemical agent shall be used.

Cotton seed oil shall be obtained by expressingclean and sound kernals (genus o.5 Gossypium) only. The oil shall beneutralised with alkali, washed and dried.

substances. The oil may containpermitted antioxidants not exceeding in concentration asspecified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear and free from rancidity, admixture of any other oils or substances. It shall also be freefrom mineral oil, sediments, suspended 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".



(See Rules 3 and 4) Agmark grade designation and definition of quality for Rice bran oil

Grade designation	Moisture and insoluble impurities percent by cellweight (not more than)	Color on lovibond scale* in 1" cellexpress as Y+5R (not deeper than)	Specific s ed avity at 30°C/30°C	Refractive Index at 40°C	Saponification value	(Wij's	Unsaponifiable matter percent by weight (not morethan)
1	2	3	4	5	6	7	8
Refined	0.10	20(no dominant green colour)	0.910too.920	1.4600to1.4700	180to195	90to105	3.5
Definition of	Ī						
Quality							
Acid value (not mare	Flash poir °C by Pen Martens	nsky	ription		Gen	eral Requi	irements
than)	(closedcu method (1	p)	•			1	
9	10	11			12		

Rice bran oil shall be obtained from the ricebran layer around the endosperm of rice, removed during theprocess of rice-milling from paddy of Oryza sativa linn familyGramineae by a process of solvent extraction** using permittedfood grade solvent. The oil shall be deacidified with alkaliand/or by physical refining and/or by miscella refining usingpermitted food grade solvents followed by bleaching earth and/oractivated carbon and deodorised with steam. No other chemicalagent except the salts of citric and phosphoric acid shall beused.

The oil shall be clear and free from turbiditywhen a filtered sample is kept at 35°C for 24 hrs. The oilshall also be free from rancidity, adulterants, sediments, foreign matter, mineral oil and other oils, suspended matter, separated water and added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding inconcentration as specified under Prevention of Food Adulteration Rules. 1955.

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

XI-A

0.5

250

(See Rules 3 and 4) Agmark grade designation and definition of quality for Soyabean Oil

Grade designation	Moisture and insoluble impurities percent by cellweight (not more than)	cellexpressed		Refractive Index at 40°C	Saponification value	(Wij's	Unsaponifiable matter percent by weight (not morethan)
1	2	3	4	5	6	7	8
Refined	0.10	20 shall not have	0.917t00.921	1.4649to1.4710	189to195	120to141	1.0

predominant green colour

Definition of Quality

or Quality			Flash point		
Acid value (not mare than)	Phosphorus content percent by weight(not morethan)	Insoluble bromide test	by Pensky Martens (closed cup) (notless then) °C	Description	General Requirements
9	10	11	12	13	14
0.5	0.02	to pass the test		Soyabean oil shall be obtained either by aprocess of expression or solvent extraction of sound and cleanmatured Soyabeans from the plant Glycine Max (L) Merill Syn.Glycine Soja Seib & Zucc, fam. Leguminosae or by solventextraction of good quality of soyabean oil cake. The oil shall bedeacidified with alkali and/or physical refining using permittedfood grade solvents, bleaching by bleaching earth and/oractivated carbon and deodorised with steam. No other chemicalagent shall be used.	The oil shall be clear and free from turbiditywhen a filtered sample is kept at 30°C for 24 hrs. The oilshall be free from rancidity, adulterants, suspended or foreignmatter, other oils, mineral oils, sediments, separated water ,added colouring and flavouring substances and obnoxious odour.The oil may contain permitted antioxidants not exceeding inconcentration as specified under Prevention of
					_

Food

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".

XI-B

(See Rules 3 and 4)Agmark grade designation and definition of quality for Refined, bleached, hydrogenated, winterised and deodourised Soyabean

Definition	of
Quality	

Quality									
Grade Designation	Moisture and insoluble impurities percent byweight (not more than)	scale*	ar on Lovibond ** in 5 ½" pressed as (not deeper	Specific gravity a 30°C/30		Refractiv Index at			ponification lue
1	2	3		4		5		6	
RBHWD*	0.10	predo	all not have a ominantly colour)	0.917to0	.921	1.4630tc	01.4670	19	0to202
Iodine value(Wij's method)	matter percent by		Acid value(not more than)	Pensky-M cup	ethod)in°C(notless		Cloud point in°C(n less tha		Linolenic acid (18.3) percent by weight, not morethan
7	8		9	10			11		12
107t0120	1.2		0.5	250			10		3
Trans-fatty Acid precent by weight, not more than	Description				Gene	eral Requi	irement	S	
13	14				15				
10	Soyabean oil sha aprocess of expr extraction*** of Soyabeans from Merill Syn.Glyci Leguminosae or	ured ax (L) cc, fam.	turbiditywhen a filtered sample is red kept at 30°C for 24 hrs. The oilshall x (L) be free from rancidity, adulterants, , fam. sediments or otherforeign matter,						

quality of soyabean oil cake. The oil shall

separatedwater and added colouring

beneutralised with alkali, bleached with bleaching earth and/oractivated carbon, mildly hydrogenated using the nickel catalyst, reducing the Iodine value to the required level and then bewinterised, the soil components that separate out are filteredthrough a filter press and the filtered oil is deodorised bysteam.

and flavouring substances and obnoxiousodour. The oil may contain permitted antioxidants not exceeding concentration as specified under Prevention of FoodAdulteration Rules, 1955.

N.B.: * The containers of this oil shall be marked in bold letters "BRHWD" Soyabean Oil.** In the absence of Lovibond Tintometer, the colour of the oil shall be matched with standard colour comparators.*** In case of solvent extracted oil, the containers shall be marked "solvent extracted".

XII

Definition

(See Rules 3 and 4) Agmark grade designation and definition of quality for Sunflower Seed Oil

of Quality							
Grade designation	Moisture and insoluble impurities percent bycell weight (not more than)	cellexpress as Y+5R (not	Specific s gd avity at 30°C/30°C	Refractive Index at 40°C	Saponificati value	Iodine on value (Wij's method)	Unsaponifiable matter percent by weight (notmore than)
1	2	3	4	5	6	7	8
Refined	0.10	5	0.913to0.918	1.4640to1.4800	188to194	100to140	1.5
Grade-I	0.25	20	0.913t00.918	1.4640to1.4800	188to194	100to140	1.5
Definition of	f						
Quality							
Acid value	Flash poi Pensky Martens		win ki na			on and Pogui	nom onta
(not mare than)	(closed cup)meth °C (not le than)	od in	ription		G	eneral Requi	rements
9	10	11			12	2	
0.5	250			shall be obtained of expressing sou		he oil shall h cceptable tas	

and clean mature sunflower seedsof the

odour.The oil shall be

plant Helianthus annus Linn. Fam.. Compositate or by aprocess of solvent extraction** of good quality Sunflower seedoil-cake or from sound and clean mature seeds of Sunflower (Helianthus annus). The oil shall be deacidified with alkali andrefining by physical refining and/or by miscella processfollowed by bleaching with bleaching earth and/or activated carbon and deodorisation by steam. No other chemical agent shall be used.

Sunflower seed oil shall be obtained by aprocess of expression of sound clean and mature sunflower, seeds(Helianthus annus Linn. Fam. Compositate)

clear and free from turbidity when a filteredsample is kept at 30°C for 24 hrs. The oil shall also befree from rancidity, adulterants, sediments, suspended andforeign matters, mineral oil, separated water and addedcolouring and flavouring substances and obnoxious odour. The oilmay contain permitted antioxidants not exceeding inconcentration as specified under Prevention of Food AdulterationRules, 1955. The oil shall be free from rancidity, admixtureof other oil or substances, mineral oil, suspended matter, sediments, separated water and free from added colouring andflavouring substances and obnoxious odour. The oil may containpermitted antioxidants not exceeding in concentration asspecified under Prevention of Food Adulteration Rules, 1955.

3.0

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".

XIII

(See Rules 3 and 4) Agmark grade designation and definition of quality for Maize (Corn) Oil

Definition	of
Quality	

Moisture and

Grade designation	inso imp per cell	oluble purities cent by weight t more	ıu	Color on Lovibond scale* in ½" cellexpressed as Y+5R (not deeper than)	d Specific Refractive sessed (not 30°C/30°C Index at 40°C		Saponification value	Iodine value (Wij's method)	
1	2			3	4	5		6	7
Refined	0.10	O		10	0.913to0.920	1.46	45to1.4675	187to195	103to128
Definition of Quality									
Unsaponifial matter perce by weight (no morethan)	nt	Acid value (not mare than)	De	escription			General Re	equirements	
8		9	10)			11		
1.5		0.5	by ge th Groth the glue by ea	r a processof exems of sound a eplant Zea nay ramineae wahiom theremained e wet or dry memanufacture ucose. The oil so Neutralisation rth and/or activide dedeodorised was sound a processor of the control of the contr	ch are separate der of the kerna illing process ir of starch or shall be refined a, with bleachin ivated carbon	the of d l by n	turbiditywoil is kept a shall also be adulterant and foreign substances water and flavouring odour. The permitted exceeding a specified u	all be clear and fathen a filtered sath 30°C for 24 has been free from rands, sediments, such matters, other added colouring substance and one oil may contain antioxidants not in concentration der Prevention Rules, 1955.	mple of rs. Theoil cidity, spended oils and oarated g and bnoxious
Note . *In the	ahe	ance of 1	[^z	vibond Tintom	ater the colour	of +1	a oil chall h	a matched again	net

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

XIV

(See Rules 3 and 4) Agmark grade designation and definition of quality for Mahua (Mowrah) Oil

Definition of Quality									
Grade designation	Moist and insolution impurperce cellwood (not a than)	uble rities ent by eight more	Color of Lovibo scale* i 1/4" cellexp as Y+5 (not deeper than)	ond in oress R	s er lavity at	Refractive Index at 40°C	Saponification value	(Wij's	Unsaponifiable matter percent by weight (not morethan)
1	2		3		4	5	6	7	8
Refined	0.10		10		0.862to0.875	1.4590to1.4610	187to196	58to70	2.0
Definition of Quality									
Acid value (not more (than)	Γiter (°C) (not less than)	by Permart (close cup) meth	ed nodin not less	Des	scription		General Requir	ements	
9 1	10	11		12			13		
103to128 1	1.5	0.5		exp ker ind Mac long The Net	hua oil shall be ression ofclear nals of either M ica S.F. Gmelir dhuca latifolia gifolia or a mix e oil shall be re- atralisation, rsicalrefining, h	n and sound Madhuca n,syn. or Madhuca sture ofboth. fined by	The oil shall be turbiditywhen a oil is kept at 50°. Theoil shall also rancidity, adult foreignsubstance sediments, suspmineral oil, separadded colouring	a filtered s °C for 24 l o be free freerants, ces, other oended ma	ample of hrs. rom oils, atter, ter and

with bleaching earth and/or

deodorised with steam. No

other chemical agent shall be

activated carbonand

used.

substance and obnoxious odour.

Prevention of FoodAdulteration

The oil may contain permitted

antioxidants notexceeding in concentration as specified under

Rules, 1955.

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

XV

(See Rules 3 and 4) Agmark grade designation and definition of quality of Salseed oil (fat).

Definition	of
Quality	

Grade designation	Moisture and insoluble impurities percent by cellweight (not more than)	Specific gravity at 30°C/30°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not morethan)	Acid value (not more than)
1	2	3	4	5	6	7
Refined	0.10	1.4500to1.4600	180to195	31to45	2.5	0.5
Definition of						

Quality

9, 10-exosy and 9-10-dihydroxy stearic acids,percent by wt.(not more than)	Flash point by Pensky martens (closed cup) methodin °C (not less than)	Description	General Requirements
8	9	10	11
3.0	250	The Sal seed fat shall be obtained by a processof solvent	The fat shall be clear on and free fromturbidity v

extraction of clean and sound seed kernals of Saltress(Shorea robusta Gaertn. Using permitted food grade solvents. Theoil shall be neutralised with alkali, bleachied with bleachingearth and/or activated carbon and deodorised with steam. No otherchemical agent shall be used. Alternatively, deacidification, bleaching and de-odorisation may be done by

ear on melting idity when a filtered sample is kept at 40°C for 24 hrs. The fat shall have agreeable taste and flavour and free fromadulterants, other fats, rancidity, sediments, suspended andforeign matters, separated water and added colouring andflavouring substances and obnoxious odour. The oil may containpermitted antioxidants not exceeding in concentration asspecified under Prevention of

XVI

(See Rules 3 and 4) Grade designation definition of quality for Vegetable Oils (Non-specified)

Grade designation	Special Characteristics	General Requirements	
1	2	3	
N.S. Grade*(not specified)	Any vegetable oil mentioned in the Schedule I ti XV shallconform to the specific characteristics referring to the quality of the oil as agreed between the buyer and seller.	1.	The specific vegetable oils shall be obtained in the mannerprescribed in the respective schedule and satisfy therequirements of the buyer.
2.	The oil shall be free from adulterants, contaminationsediments, separated water, suspended foreign matter, otheroils, added colouring and flovouring 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 I to XV; and (iii) to the vegetable oils for which definitions of quality have been mentioned in the said schedules, but those definitions 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.

XVII (A)

[See Rule 5 (i)]Grade designation mark(Design on Agmark Label)

XVII (B)

[See Rule 5 (ii)] Grade designation mark(Design on Agmark Replica) Name of Commodity: Grade:

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 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(4)Third Amendment published as S.O. 2792 dated 9-8-1967 in the Gazette of India, Part-II, Section 3(ii) dated 19-8-1967(5) Fourth Amendment published as S.O. 1283 dated 15-3-1982 in the Gazette of India, Part-II, Section 3(ii) dated 27-3-1982(6) Fifth Amendment published as S.O. 2987 dated 13-8-1982 in the Gazette of India, Part-II, Section 3(ii) dated 28-8-1982(7)Sixth Amendment published vide GSR 289 dated 4-4-1990 appeared on pages 1003-1007 in the Gazette of India, Part-II, Section-3, 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.