

PREVENTION OF FOOD ADULTERATION

NOTIFICATION-G.S.R 814(E)

Dated: 12th NOV'09

The following draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, which the Central Government, after consultation with the Central Committee for Food Standards, proposes to make in exercise of the powers conferred by sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), is hereby published, as required by the said sub-section, for the information of all persons likely to be affected thereby; and notice is hereby given that the said draft rules shall be taken into consideration on or after the expiry of a period of sixty days from the date on which copies of the Gazette of India in which this notification is published, are made available to the public;

Objections or suggestions, if any, may be forwarded to the Secretary, Ministry of Health and Family Welfare, Government of India, Nirman Bhawan, New Delhi-110011.

The objections or suggestions, which may be received from any person, with respect to the said draft rules, before the expiry of the period so specified, will be considered by the Central Government.

DRAFT RULES

1. (1) These rules may be called the **Prevention of Food Adulteration (8th Amendment) Rules, 2009**,

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

2. In the Prevention of Food Adulteration Rules 1955, in Appendix-B,

(i) for the item A.17.18 relating to IMPORTED RAPESEED OIL- (Toria-ka-tel) and entries relating thereto, the following item and entries shall be substituted, namely:-

“A.17.18 – RAPESEED or MUSTARD OIL – LOW ERUCIC ACID means the oil obtained from clean and sound low erucic acid oil bearing seeds of rapeseed belonging to *compestris*, *juncea*, or *napus* varieties of *Brassica* by the method of expression or solvent extraction and it shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil and shall contain not more than 2 % erucic acid (as % of total fatty acids) and shall conform to the following standards, namely:-

Butyro-refractometer reading at 40° C.....58.6 - 61.7
OR
Refractive Index at 40° C..... 1.465 - 1.467
Iodine value (Wij's method).....105 - 126
Saponification value182 - 193
Acid value.....Not more than 0.6
Unsaponifiable matterNot more than 20 g/kg.
Bellier test (Turbidity temperature-
Acetic acid method)Not more than 19.0°C
Test for Argemone oil shall be negative.
Test for Hydrocyanic acid
(Ferric-Chloride test).....Passes the test

Rapeseed oil obtained by solvent extraction shall be supplied for human consumption only if it is refined and it shall conform to the standard laid down under item A.17.15 except acid value which shall be not more than 0.6. Additionally, and it shall have Flash Point (Penske Marten Closed method) not less than 250°C and the oil so refined shall contain Hexane not more than 5.00ppm;

Provided that it may contain food additives permitted under these rules.”

Sd/-
(Debasish Panda)
Jt. Secy.

G.S.R.814(E) F.No.P.15014/2/2008-PH(Food)

Issued by: Ministry of Health and Family Welfare (Department of Health) New Delhi

Note: The Prevention of Food Adulteration Rules 1955 were published in Part-II, Section 3 of Gazette of India, vide number S.R.O. 2106, dated the 12th September, 1955 and were last amended vide notification number G.S.R. 431(E), dated 19-6-2009.

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