## PREVENTION OF FOOD ADULTERATION

## NOTIFICATION Dated 2<sup>nd</sup> August, 2010

Whereas a draft notification of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, was published, as required by sub-section (1) of section 23 of the Prevention of Food Adulteration Act,1954 (37 of 1954), in the notification of Government of India in the Ministry of Health and Family Welfare (Department of Health), number G.S.R. 814(E), dated the 12th November, 2009, inviting objections and suggestions from all persons likely to be affected thereby till the expiry of sixty days from the date on which the copies of the Official Gazette containing the said notification, were made available to the public;

And whereas, the copies of the said notification were made available to the public on 16-11-2009;

And whereas objections or suggestions received from the public within the specified period on the said draft rules have been considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 23 of the Prevention of Food Adulteration Act,1954, the Central Government after consultation with the Central Committee for Food Standards, here by makes the following rules further to amend the Prevention of Food Adulteration Rules, 1955, namely:

- 1. (1) These rules may be called the Prevention of Food Adulteration (4th Amendment) Rules, 2010.
  - (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, for the item A.17.18 relating to IMPORTED RAPESEED OIL -(Toria-ka-tel) and the 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 otherf oreign 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 Iodine value (Wij's method) Saponification value Acid value Unsaponifiable matter	
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, 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 5.00 ppm:

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

Sd/-(Vineet Chawdhry) Jt. Secy.

G.S.R.651(E)
F.No.P.15014/2/2008-PH(Food)
Issued by:
Ministry of Health and Family Welfare
(Department of Health and Family Welfare)
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. 488 (E), dated the 9th June, 2010.