

FORM B  
REPORT OF THE FOOD ANALYST  
(Refer Regulation (2) of 2.3.1)

Report No. 1117

Certified that I **V.K. Sujatha** (name of Food Analyst) duly appointed under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for **Kondotty** circle (name of the local area) have received from the Food Safety Officer, **Kondotty** circle (sample collected from **Cherukavu Panchayat**) \* a sample of **Gingelly** oil bearing Code number **3142** of Designated Officer of **Malappuram** area\* on **Twentieth** day of **September 2014** (date of receipt of sample) by courier for analysis.

The condition of seals on the container and the outer covering on receipt was as follows:-  
The seal found correct and intact.

I found the sample to be **TIL OIL (Gingelly or Sesame oil)** (category of the sample) falling under Regulation **2.2.1:12** of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011. The sample \*\*was in a condition fit for analysis and has been analysed on **26.09.14 - 08.10.14** (give date of starting and completion of analysis) and the result of its analysis is given below/ ~~was not in a condition fit for analysis for the reason given below:~~

Reasons: Nil

- (i) Sample Description: The sample received in a company labelled sealed plastic bottle.  
(ii) Physical Appearance: The sample consists of golden yellow coloured oil.  
(iii) Label: Company label: **RAMESH RG GINGELLY OIL. AGMARK. Veg. logo and Agmark symbol-Present. 500ml. PURELY NATURAL PURELY HEALTH. BATCH NO-Not legible. MRP Rs. 106 (Incl. of all taxes). MFG 03/09/2014 05/14. U753353. Best before 9 months from the date of packing. Ingredients- Sesame seed. Net content (455 gms) at 32°C. fssai No-1-13-12-010-000177. Manufactured & Exported by-Gopal Refineries & Oil Mills, Malappuram, Kerala, India-673673. An ISO 22000 Certified company. Food Safety Management System.**

Sl. No.	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per Regulation 2.2.1:12 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011
1	Refractive Index at 40°C	DGHS Method	1.4644	1.4646 - 1.4665
2	Butyro refractometer reading at 40°C	DGHS Method	57.7	58.0 to 61.0
3	Iodine value	DGHS Method	103.55	103-120
4	Saponification value	DGHS Method	189.54	188-193
5	Acid value	DGHS Method	5.90	Not more than 6.0
6	Test for added colouring matter	DGHS Method	Negative	Shall be negative
7	Baudouin test	DGHS Method	Positive	Shall be positive
8	Halphen's test	DGHS Method	Negative	Shall be negative
9	Test for mineral oil (TLC method)	DGHS Method	Negative	Shall be negative
10	Unsaponifiable matter	DGHS Method	1.44 percent	Not more than 1.5 percent
11	Bellier test Turbidity temperature Acetic acid method	DGHS Method	20.8°C	Not more than 22°C

- Note: 1. The test report relates to the received sample only.  
2. Argemone oil not detected due to the non-availability of standard Argemone Oil.  
3. Fatty acid profile is not detected due to the lack of GC and GCMS instruments.

Opinion\*\*\*: The said sample does not conform to the standards prescribed for Til Oil (Gingelly or Sesame oil) falling under Regulation 2.2.1:12 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011 and is therefore sub-standard.

Signed this: Sixteenth day of October 2014.

Address:

The Designated Officer,  
Malappuram.



  
Signature  
Food Analyst