

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

Report No. 1182

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 **Vadakara circle** (name of the local area) have received from the **Food Safety Officer, Vadakara circle** * a sample of **Rice bran oil** bearing Code number **3875** of Designated Officer of Kozhikode area* on **First 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 **Rice bran oil** (category of the sample) falling under Regulation 2.2.1:23 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 **23.09.14 – 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 sealed company labelled plastic cover.
(ii) Physical Appearance: The sample consists of golden yellow coloured oil.
(iii) Label: Company label: Pavizham Refined Edible Rice Bran Oil. Net volume 1 L (910 g at 30°C). Veg. logo-Present. Nutrition Information-Present. Nutrition Information-present. Healthy cooking for Happy Families. Omg CHOLESTEROL 1000mg ORYZANOL. Ingredients-Refined Edible Rice Bran Oil. Contains permitted Anti-Oxidants MFG: 19.08.14. B. No: AUG008. Best before six months from the date of packing. Free from Argemone oil. fssai – FSSL 11312007000412. Manufactured by-Kalady Rice Millers Consortium (P) Ltd, Building No: XXIII/217G, Sidco Industrial Park, Angamaly South (P.O)-683573, Ernakulam (Dist), Kerala State. Ph: 09287292930.

Sl. No.	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per Regulation 2.2.1:23 of (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011.
1	Refractive Index at 40°C	DGHS Method	1.4654	1.4600 - 1.4700
2	Butyro- refractometer reading at 40°C	DGHS Method	59.2	51.0-66.4
3	Iodine value(Wij's Method)	DGHS Method	97.1	90 - 105
4	Saponification value	DGHS Method	189.5	180-195
5	Moisture and volatile matter	DGHS Method	0.023 percent by weight	Not more than 0.1 percent by weight
6	Acid value	DGHS Method	1.06	Not more than 0.5
7	Test for added colouring matter	DGHS Method	Negative	Shall be negative
8	Baudouin test	DGHS Method	Negative	Shall be negative
9	Halphen's test	DGHS Method	Negative	Shall be negative
10	Test for mineral oil (TLC method)	DGHS Method	Negative	Shall be negative
11	Unsaponifiable matter	DGHS Method	3.07 percent	Not more than 3.5 percent

- 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 instrument.

Opinion***: The said sample does not conform to the standards prescribed for Rice Bran Oil falling under Regulation 2.2.1:23 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,
Kozhikode.



Signature
Food Analyst