

**FORM B**  
**REPORT OF THE FOOD ANALYST**

(Refer Regulation (2) of 2.3.1)

Report No.38/2014 -15

Certified that I, S.T.THANKACHAN, duly appointed under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for all the Local Areas of the State received from **Food Safety Officer, Chadayamangalam Circle** a sample of **Gingelly Oil (sample collected from Nilamel Grama Panchayat )** bearing Code No. 114 and Serial Number (not mentioned in the Form VI memorandum) of the Designated Officer, Kollam District on Twentieth day of August 2014 by courier for analysis.

The condition of seals on the container and the outer covering on receipt was as follows:-

The seals fixed on the container and the outer cover of the sample tallied with the specimen impression of the seal sent separately with a copy of memorandum in a sealed cover by the Food Safety Officer. The seals are found correct and intact.

I found the sample to be **TIL OIL(Gingelly or Sesame Oil)** falling under **regulation 2.2.1:12** of Food Safety and Standards (Food Products and Food Additives) Regulations 2011. The sample was in a condition fit for analysis and has been analysed on **26.8.2014** and completed on **30.8.2014** and the result of its analysis is given below / was not in a condition fit for analysis for the reason given below:  
Reasons:

**Analysis Report**

- (i) Sample Description : The sample received in sealed plastic bottle with company label  
 (ii) Physical appearance : The sample consists of brown coloured oil  
 (iii) Label : Pavan Gingelly Oil, Vegetarian Symbol-Present, Batch No:A5  
 Mfg Date:MAY 14, Expiry Date: OCT 14,Manufactured by: Ansar Oil Industries,Aluva-5,Kerala.

Sl. No. (1)	Quality Characteristics (2)	Nature of the method of the test used (3)	Result (4)	Prescribed Standards as per (a) Food Safety and Standards (Food Products Standards and Food Additives) Regulations 2011 (2.2.1:12) (b) Label declaration for proprietary food. (c) provisions of the Act, Rules and Regulations for both the above
1.	Butyro-refractometer reading at 40°C	IS:548(Part I):1964	59.2	58.0 to 61.0
2.	Saponification value	IS:548(Part I):1964	188.79	188-193
3.	Acid value	IS:548(Part I):1964	5.76	Not more than 6.0
4.	Baudouin test	IS:548(Part II):1976	Positive	Shall be positive
5.	Halphen's test	IS:548(Part II):1976	Negative	Shall be negative
6.	Test for Mineral oil	IS:548(Part II):1976	Negative	Shall be negative
7.	Added colouring matter	IS:548(Part II):1976	Absent	Shall be absent
8.	Iodine value	IS:548(Part I):1964	101.4	103-120

9	Bellier test Turbidity temperature - Acetic acid method	IS:548(Part I):1964	21.2 <sup>0</sup> c	Not more than 22 <sup>0</sup> c
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**Opinion :** The said sample does not conform to the standards prescribed for Gingelly Oil (Til; Oil) falling under Regulation 2.2.1:12 of Food Safety and Standards (Food products Standards & Food Additives) Regulations 2011 and is therefore **Substandard**

**Signed this:** Third day of September 2014



*S.T. Thankachan*  
**S.T. THANKACHAN**

Food Analyst

To

The Designated Officer,  
Office of the Designated Officer,  
T. B. Center 1<sup>st</sup> Floor,  
Kollam - 691001.

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*The test report relates to the received part of the sample only.*

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