

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

Report No. 66

Certified that I **M. MONI** (name of Food Analyst) duly appointed under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for **Kuthuparamba circle** (name of the local area) have received from the **Food Safety Officer, Kuthuparamba circle** a sample of **Coconut oil** bearing Code number **4184** of Designated Officer of **Kannur** area* on **Twentieth day of May 2015** (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 **Coconut oil** (category of the sample) falling under Regulation **2.2.1:1** 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 **03.06.15 – 06.06.15** (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 and company labelled plastic packet.

(ii) Physical Appearance: The sample consists of pale yellow coloured oil.

(iii) Label: Company label: Pavan™ COCONUT OIL. *പാവൻ*. An ISO 9001:2008 Certified Company. EXTRACTED FROM SELECT COPRA. Net contents: Net wt-450g (at 30°C). Net volume – 500ml. Nutritional Facts in 100g. of oil-Present. Veg. logo-Present. MRP: Rs. 100/- PKD. 2015 MAY. B. No. 48. Best before 6 months from packaging. Ingredients: Coconut Oil. Manufactured by-Ansar Oil Industries, Aluva-5, Kerala, India. Ph:0484-2837119. FSSL: 11312007002220. Customer Care No.: 0484-2836119. E-mail:ansaroil05@gmail.com Website: www.ansaroil.com

Sl. No.	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per Regulation 2.2.1:1 of (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011 and c)As per the Act, Rules and Regulations.
1	Refractive Index at 40°C	DGHS Method	1.4498	1.4481 – 1.4491
2	Butyro- refractometer reading at 40°C	DGHS Method	36.4	34.0 – 35.5
3	Iodine value	DGHS Method	12.6	7.5 to 10
4	Saponification value	DGHS Method	251.9	Not less than 250
5	Polenske value	DGHS Method	12.9	Not less than 13.0
6	Acid value	DGHS Method	0.7	Not more than 6.0
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	1.3 percent	Not more than 1.0 percent

Note: 1. The test report relates to the received sample only and not for the whole Batch No./Lot No.

2. Argemone oil not detected due to the non- availability of standard Argemone Oil.

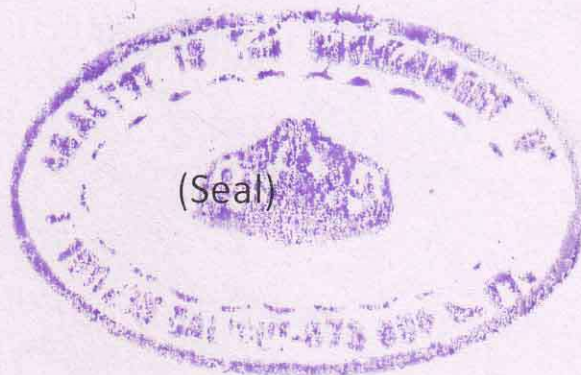
3. Fatty acid profile is not detected due to the lack of GC and GCMS instruments.

Opinion***: The said sample does not conform to the standards prescribed for Coconut Oil falling under Regulation 2.2.1:1 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011 and is therefore sub-standard.

Signed this: Eleventh day of June 2015.

Address:

The Designated Officer,
Kannur.



(Signature)
Signature
Food Analyst