

FORM B
Report of the Food Analyst
(Refer Regulation (ii) of 2.3.1)

Report No. 10/14-15.

Certified that I **S.T.Thankachan** (name of the Food Analyst) duly appointed under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for **Revenue District Idukki** (name of the local area) received from the **Food Safety Officer, Peemedu Circle, (Vandiperiyar Panchayath)** a sample of **Gingelly oil** bearing Code number and Serial-Number **1443** of Designated Officer of Idukki area on **Second day of June 2014** (date of receipt of sample) for analysis.

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

The seal found intact and unbroken. The seal fixed on the container and outer cover of the sample were intact and tallied with the specimen impression of the seal.

I found the sample to be **Gingelly oil** (category of the sample) falling under Regulation No. **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 **10/06/14** and **completed on 19/06/14** (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:

Analysis report

(i) Sample Description : **Gingelly oil (500 ml)**

(ii) Physical Appearance : **The sample consists of yellow coloured viscous liquid received in company labelled polythene bottle.**

(iii) Label : **AGMARK SWARNAM Gingelly Oil. ISO-9001-2008. Mf dt / Batch 05-2014/R02, 04/14-R, Certified**

KL/VO/737810. BEST BEFORE WITHIN 6 MONTHS FROM THE DATE OF MANUFACTURE. Free from Argemone oil, mfd by United Oil Industries, Aluva - 683 105, Vegetarian logo & Nutritional facts - Present. Barcode - Present.

Sl. No	Quality Characteristics	Name of Method of test used	Results	Prescribed Standards as per 2.2.1:12 of Food Safety and Standards (Food Products standards and Food Additives) Regulations 2011
1	Butyro refractometer reading at 40° C	IS- 548 : 1964	58.3	58.0 - 61.0
2	Saponification value	"	192.1	188-193
3	Iodine value	"	93.4	103-120
4	Unsaponifiable matter	"	0.9 Percent	Not more than 1.5 percent
5	Acid value	"	4.93	Not more than 6.0
6	Baudouin test	ICMR1990	Positive	Shall be Positive
7	Test for mineral oil	"	Negative	Shall be Negative
8	Halphen's test	"	Negative	Shall be Negative
9	Added colouring matter	"	Absent	Shall be Absent
10	Bellier Test Turbidity Temperature (Acetic acid method)	"	20° C	Not more than 22° C

Opinion : **The said sample does not conform to the standards prescribed for 'Gingelly oil' falling under Regulation No. 2.2.1:12 of FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011 and is therefore Substandard under section 3.1 (zx) of Food Safety & Standards Act 2006.**

Signed this Nineteenth day of June 2014.

Address:

The Designated Officer, Idukki Dist.
Office of the Designated Officer,
Olamattom, Thodupuzha.P.O.
Idukki Dist. Pin-685584



Food Analyst

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