

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

Report No. **1233**

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 **Irikkur circle** (name of the local area) have received from the **Food Safety Officer, Irikkur circle** * a sample of **Rice bran oil** bearing Code number **4672** of Designated Officer of **Kannur area*** on **Tenth 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 **08.10.14 - 16.10.14** (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 bottle.

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

(iii) Label: Company label: Pavizham Rice bran oil-Refined Edible. Ingredient- Rice bran oil. Edible oil, Refined rice bran oil. 0mg cholesterol 1000mg Oryzanol. Best before six months from the date of packing. Nutrition Information- Present. Date of Mfg-18 Aug 2014. Veg. logo-Present. Batch No-16. MRP 67 (Inclusive of all taxes) FSSAI Licence No-11312007000412. Net wt 500ml (455g) Marketed by-Pavizham Healthier Diet Pvt. Ltd. Koovappady, Kerala-688544., S. India. Mfd by-Kalady Rice Millers Consortium Pvt. Ltd. SIDCO Industrial Estate, Chambanoor, Angamaly.

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	1.4656	1.4600 - 1.4700
2	Butyro- refractometer reading at 40°C	DGHS Method	59.4	51.0-66.4
3	Iodine value(Wij's Method)	DGHS Method	97.9	90 - 105
4	Saponification value	DGHS Method	186.2	180-195
5	Moisture and volatile matter	DGHS Method	0.014 percent by weight	Not more than 0.1 percent by weight
6	Acid value	DGHS Method	0.6	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	3.21 percent	Not more than 3.5 percent

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

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

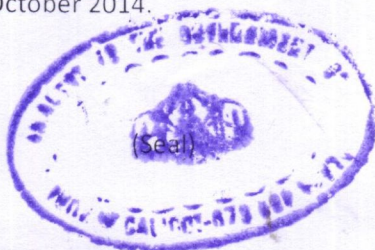
3. Fatty acid profile is not detected due to the lack of GC and GCMS instrument.

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: Seventeenth day of October 2014.

Address:

The Designated Officer,
Kannur.



Signature
Food Analyst