

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

Report No. 1562

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 **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 **4015** of Designated Officer of Kozhikode area* on **Twenty first day of February 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 **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 **27.02.15 – 06.03.15** (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 bottle.
 (ii) Physical Appearance: The sample consists of golden yellow coloured oil.
 (iii) Label: Company label: Helth OIL. MADE FROM HI-GRADE RICEBRAN. **ചെറു-ശ്രേയ് തമ്പിട് എണ്ണ**. CHOLESTEROL FREE COOKING OIL. VITAMIN E & SQUALENE. Veg. logo & Nutritional facts-Present. NUTRITION FACTS(Approximate composition per mg)-Present. Ingredients: Rice bran oil (Hi-Grade). Net content-1Ltr. (910g at 31°C) Mf. dt/Batch: JAN...2015. 2001 KL/VO/. FSSA NO: 11312007000028. 100% pure vegetarian. Free from Argemone Oil. BEST BEFORE WITHIN 6 MONTHS FROM THE DATE OF MANUFACTURE. Processed and Packed by: UNITED OIL INDUSTRIES, Aluva – 683105, kerala. Customer care no.:+919496160200. ISO 9001-2008 CERTIFIED. email: health.swarnam@gmail.com.

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	Moisture and volatile matter	IS 548 Part I 1964	0.06 percent by weight	Not more than 0.1 percent by weight
2	Refractive Index at 40°C	IS 548 Part I 1964	1.4658	1.4600 - 1.4700
3	Butyro- refractometer reading at 40°C	DGHS Method	59.8	51.0-66.4
4	Iodine value(Wij's Method)	DGHS Method	98.3	90 - 105
5	Saponification value	DGHS Method	191.3	180-195
6	Acid value	DGHS Method	0.7	Not more than 0.5
7	Baudouin test	DGHS Method	Negative	Shall be negative
8	Halphen's test	DGHS Method	Negative	Shall be negative
9	Test for mineral oil (TLC method)	DGHS Method	Negative	Shall be negative
10	Test for added colouring matter	DGHS Method	Negative	Shall be negative
11	Unsaponifiable matter, percent by weight	DGHS Method	2.9 percent	Not more than 3.5 percent for (a)Chemically refined and not more than 4.5 percent for (b) Physically refined.

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 and Oryzanol content 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 & Standards(Food products standards & Food Additives)Regulations,2011 and is therefore sub-standard.

Signed this: Sixth day of March 2015.

Address:

