

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

No. 380

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 **Mananthavady circle** (name of the local area) have received from the **Food Safety Officer, Mananthavady circle*** a sample of **Rice bran oil** bearing Code number **4306** of Designated Officer of **Wayanad area*** on **Thirty first day of May 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 **10.06.14 – 30.07.14** (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 and company labelled plastic bottle.
(ii) Physical Appearance: The sample consists of golden yellow coloured oil.
(iii) Label: Company label: Pavizham nature's goodness Rice Bran Oil. Refined Edible. A Healthy Cooking Oil. Veg. logo-Present. NUTRITION INFORMATION Per 100gm Product-Present. Net wt. 500ml. Ingredient-Rice Bran Oil. Edible Oil. REFINED RICE BRAN OIL. CONTAINS PERMITTED ANTI OXIDANT. Best before 6 months from the date of packing. Date of Mfg. 10 May 2014. Batch No. 2. Marketed by: Pavizham Healthier Diet Pvt. Ltd. Kooappady, Kerala-683544, S. India. Manufactured by: Kalady Rice Millers Consortium Pvt. Ltd. SIDCO Industrial Estate, Chambannoor, Angamali. FSSAI Licence No. 11312007000412. E-mail: marketing @pavizhamrice.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	Refractive Index at 40°C	DGHS Method	1.4659	1.4600 - 1.4700
2	Butyro refractometer reading at 40°C	DGHS Method	60.0	51.0-66.4
3	Iodine value(Wij's Method)	DGHS Method	98.7	90 - 105
4	Saponification value	DGHS Method	190.5	180-195
5	Moisture and volatile matter	DGHS Method	0.044 percent by weight	Not more than 0.1 percent by weight
6	Acid value	DGHS Method	1.0	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, percent by weight	DGHS Method	3.5 percent	Not more 3.5 percent (a) for chemically refined Not more than 4.5 percent (b) for physically refined

- Note: 1. The test report relates to the received sample only.
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.
4. Ozyzanol content in Rice Bran oil is detected by Fatty acid profile. Fatty acid profile is not detected due to the lack of GC and GCMS instruments.

Opinion***: The said sample does not conforms 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: Thirtieth day of July 2014.

Address:

The Designated Officer,
Wayanad.




Signature
Food Analyst