

**(For Comments Only)**

(TO BE PUBLISHED IN THE GAZETTE OF INDIA, Extraordinary,  
PART II, SECTION 3, SUB-SECTION (i))  
GOVERNMENT OF INDIA  
MINISTRY OF AGRICULTURE  
DEPARTMENT OF AGRICULTURE AND COOPERATION

New Delhi, Dated: 2010

Notification

**G.S.R(E)**.....the following draft of the Oil Cake Grading and Marking Rules, 2010 which the Central Government proposes to make in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937) and in super session of Vegetable Oil Cakes (Expressed or Solvent extracted) Grading and Marking Rules, 1979 is hereby published as required by the said section for information of all persons likely to be affected thereby, and notice is hereby given that the said draft rules shall be taken into consideration after the expiry of a period of forty five days from the date on which the copies of the Gazette of India containing this notification are made available to the public;

2. Any person desirous of making any suggestion or objection in respect of the said draft rules, may forward the same for consideration of the Central Government within the period specified to the Agricultural Marketing Adviser to the Government of India, Directorate of Marketing and Inspection, Head Office, CGO Complex, NH-IV, Faridabad (Haryana) - 121001.

3. All objections or suggestions which may be received from any person with respect to the said draft rules from any person with respect to the said rules before the expiry of the period so specified will be taken into consideration by the Central Government.

## Draft rules

1. **Short title, application and commencement.** - (1) these rules may be called Vegetable Oil Cakes Grading and Marking Rules, 2010.  
(2) They shall apply to all Vegetable Oil Cakes (Expressed or Solvent extracted) appended in the schedules.  
(3) They shall come into force on the date of their publication in the Official Gazette.
2. **Definitions.** - In these rules, unless the context otherwise requires,-
  - (a) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
  - (b) "Authorised packer" means a person or a body of persons who has or have been granted a certificate of authorization to grade and mark vegetable oil cakes in accordance with the grade standards and procedure prescribed under these rules;
  - (c) "Certificate of Authorisation" means a certificate issued under the provisions of the General Grading and marking Rules, 1988 authorizing a person or a body of persons to grade and mark Vegetable Oil Cakes (Expressed or Solvent extracted) with the grade designation mark;
  - (d) "General Grading and Marking Rules" means the General Grading and Marking Rules, 1988 made under Section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937);
  - (e) "Grade designation mark" means the "Agmark Insignia" referred to in rule 5;
  - (f) "Schedule" means a Schedule appended to these rules.
3. **Grade designation mark .-** The grade designation mark shall consist of "AGMARK Insignia" consisting of a design incorporating the certificate of authorization number, the word "AGMARK", name of commodity and grade designation resembling the design as set out in Schedule 1.
4. **Grade designations and quality.** - For the purpose of these rules, the quality and general characteristics of Vegetable Oil Cakes (Expressed or Solvent extracted) shall be as set out in each grade designation in schedules II to XI.
5. **Method of packing.**(1) Vegetable Oil Cakes (Expressed or Solvent extracted) shall be packed in new, clean, un-amended and dried gunny bags/jute bags, poly woven bags, poly pouches, HDPE, cloth bags with inner lining of suitable gauge or other suitable packages which shall be clean, sound, free from insects and fungal infestation.

(2) Containers and packaging material shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavor to the product;

(3) Vegetable Oil Cakes (Expressed or Solvent extracted) shall be packed in pack sizes and approved packing materials as per the instructions issued by the Agricultural Marketing Adviser from time to time;

(4) Each package shall contain Vegetable Oil Cakes (Expressed or Solvent extracted) of the same type and of the same variety and grade designation;

(5) Graded material of small pack sizes of the same lot/batch and grade may be packed in a master container with complete details thereon along with grade designation mark;

(6) Each package shall be securely closed and sealed so as to disallow spilling or pilferage.

**6. Method of Marking and labeling.-** (1) A grade designation mark shall be securely affixed to or printed on each package in a manner approved by the Agricultural Marketing Adviser or an officer authorized by him in this behalf in accordance with Rule 11 of the General Grading and Marking Rules, 1988;

(2) In addition to the grade designation mark, following particulars shall be clearly and indelibly marked on each package:-

- (a) Name and address of the authorized packer;
- (b) Place of packing/manufacturing;
- (c) Date of packing;
- (d) Country of origin;
- (e) Lot/batch number/code number;
- (f) Grade;
- (g) Net content (when packed);
- (h) Maximum retail Price (inclusive of all taxes);
- (i) Shelf life;
- (j) Such other particulars as specified by the Agricultural Marketing Adviser.
- (k) Storage conditions, if any.

(3) The ink used for marking on packages shall be of such quality which may not contaminate the product;

(4) The authorized packer, may, after obtaining prior approval of the Agricultural Marketing Adviser or an officer authorized by him in this behalf, mark his private trade mark or trade brand on the graded packages provided that the same do not indicate quality other than that indicating by the grade designation mark affixed to the graded packages in accordance with these rules.

**7. Special conditions of certificate of authorization.-** In addition to the conditions specified under sub-rule(8) of rule 3 of the General Grading and Marking Rules, 1988, the

following shall be the special conditions of every certificate of authorization issued for the purpose of these rules:-

(1) The authorized packer shall either set up his own laboratory or have access to an approved grading laboratory, commercial laboratory/co-operative laboratories for testing of Vegetable Oil Cakes (Expressed or Solvent extracted). He shall also maintain proper records of analysis of the samples;

(2) The premises shall be maintained in hygienic and sanitary conditions with proper ventilations and well lighted arrangement.

(3) The premises shall have adequate storage facilities with pucca floor and free from rodent and insect infestation;

(4) The authorized packer and the approved chemist shall observe all instructions regarding testing, grading, packing, marking, sealing and maintenance of records which may be issued by the Agricultural Marketing Adviser or any other officer authorized by him in this behalf from time to time.

(5)The authorized packer shall take all precautions to avoid admixture of oil cakes with castor seeds, castor cake or any other harmful substances;

(6)If an authorized packer handles more than one type of oil cake in the same premises adequate precaution shall be taken by him to avoid mixing of different oil cakes.

(7) The premises should be subjected to prophylactic treatment at an interval no more than two weeks. The stock should be fumigated as and when any insect infestation is noticed.

(8) All instructions regarding methods of sampling and analysis, packing and marking and maintenance of record, maintenance of chemicals, which may be issued from time to time by the Agricultural Marketing Adviser shall be observed;

(9) A sample of oil cake drawn in the manner prescribed by the Agricultural Marketing Adviser from each lot shall be forwarded to such control laboratory as may be notified from time to time.

8. The product shall be in merchantable condition.
9. The solvent used for the extraction of oilcake s shall be of food grade.

**Schedule- I**

(see rule 3)

(Design of Agmark insignia)



Name of Commodity.....

Grade.....

**Schedule –II-A**

(See rule 4)

(Grade designations and quality of Groundnut Oil Cake (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry weight basis  (Min.)	Crude Fat or Ether extract ,on dry weight basis  (Min.)	Crude fiber, on dry weight basis  (Max.)	Total ash on dry weight basis  (Max.)	Acid insoluble ash ,on dry weight basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	50.0	7.0	7.0	6.0	1.0	Nil
Standard	8.0	45.0	6.0	8.0	7.0	1.5	Nil
General (Ghani cake)	9.0	42.0	5.0	10.0	8.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Ground nut Oil Cake (Expressed) shall be the product of decorticated groundnut( <i>Archis hypogea Linn</i>) obtained after the extraction of oil by power driven machinery ;</p> <p>(2) Ghani oil cake shall be the product of decorticated groundnut obtained after the extraction of oil by animal driven ghani or chakki ;</p> <p>(3) It shall be of firm texture and natural colour ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and other extraneous matter.</p> <p>(7) Aflatoxin shall be negative.</p>							

Note: Oil cakes in Special and Standard grade shall be obtained only by Power Driven Machinery.

**Schedule –II-B**

(see rule 4)

Grade designations and quality of Groundnut Oil Cake (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture %  (Max.)	Crude Protein Nx6.25 on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble on dry basis  (Max.)	Castor husk  Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	49.0	0.5	6.0	7.0	1.5	Nil
Standard	8.0	45.0	1.0	8.0	8.0	2.0	Nil
General	9.0	42.0	1.5	10.0	9.0	2.5	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Ground nut Oil Cake (solvent extracted) shall be obtained from decorticated groundnut (<i>Archis hypogea linn</i>) after the extraction of oil by means of power driven machines.</p> <p>(2) The expeller or Ghani pressed groundnut oil cake used for extraction shall have been obtained by the pressing clean and sound groundnut (<i>Archis hypogea linn</i>);</p> <p>(3) The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent denaturation of the protein and removal of traces of solvent used;</p> <p>(4) It shall be of firm texture ;</p> <p>(5) It shall be free from harmful constituents;</p> <p>(6) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(7) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(8) It shall be in the form of either flakes or powder.</p> <p>(9) Aflatoxin shall be negative.</p>							

**Schedule –III-A**

(see rule 4)

Grade designations and definitions of quality of decorticated cotton seed oil cake (expressed)

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Min.)	Crude fiber, on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk Or oil cake, or Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	42.0	8.0	10.0	5.0	1.5	Nil
Standard	8.0	40.0	6.5	12.0	6.0	2.0	Nil
General (Ghanicake)	9.0	38.0	6.0	14.0	7.0	2.0	Nil
General Characteristics							
(9)							
(1) Cotton seed oil cake shall be obtained from clean, dried, decorticated cotton seed ( <i>Gossypium sp.</i> ) by means of power driven machinery; (2) It shall be of firm but not flinty in texture ; (3) It shall be free from harmful constituents and castor cake or husk ; (4) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ; (5) It shall be free from dirt, metallic pieces and extraneous matter. (6) Aflatoxin shall be negative.							

**Note:** cotton seed oil cake of special and standard grade shall be obtained by power driven machinery.



**Schedule –III-B**

(see rule 4)

Grade designations and definitions of quality of Un-decorticated cotton seed oil cake ( expressed)

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Min.)	Crude fiber, on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	24.0	7.0	24.0	6.0	1.5	Nil
Standard	8.0	22.0	6.0	26.0	7.0	2.0	Nil
General	9.0	20.0	5.0	28.0	8.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Cotton seed oil cake (un-decorticated) shall be obtained from clean dried delinted (fuzzy seeds) cotton seed (<i>Gossypium sp.</i>) after the expression of oil.</p> <p>(2) It shall be of firm but not flinty in texture ;</p> <p>(3) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(4) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(5) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(6) Aflatoxin shall be negative.</p>							

**Note:**

(1) Decorticated cotton seed oil cake” means the product obtained from clean, cotton seed oil, composed principally of the kernels with such unavoidable portions of the hull and fiber which may be kept during the expression of oil.

(2) Un decorticated Cottonseed oilcake means the product obtained from whole, clear and wherever necessary, delinted (especially in the Case of fuzzy seeds) cotton seed oil, after expression of oil.

**Schedule –III-C**

(See rule 4)

Grade designations and definitions of quality of de-corticated cotton seed oil cake (solvent extracted)

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture % by mass  (Max.)	Crude Protein (Nx6.25), on dry basis  (Min.)	Crude Fat or Ether extract % by mass, on dry basis  (Max.)	Crude fiber, % by mass, on dry basis  (Max)	Total ash % by mass on dry basis  (Max.)	Acid insoluble ash ,% by mass, on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	43.0	1.0	8.0	5.5	1.0	Nil
Standard	8.0	41.0	1.5	10.0	6.0	1.5	Nil
General	9.0	40.0	2.0	6.0	7.0	2.0	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Cotton seed oil cake (decorticated) solvent extracted shall be obtained from clean, dried delinted (fuzzy seeds) cotton seed (<i>Gossypium sp.</i>) by means of solvent extraction after the expression of oil.</p> <p>(2) The meal may also be obtained directly from decorticated cotton seed after a certain preliminary treatment.</p> <p>(3) Cotton seed oil cake used for extraction shall have been obtained by pressing clean and should Decorticated cotton seed. The meal shall have been subjected to heat and steam treatment under controlled and regulated conditions so as to remove traces of solvent. The material shall be in the form of either flakes or powder and shall be free from harmful constituents and castor cake or husk or both or Mahua cake.</p> <p>(4) It shall be free from musty odour.</p> <p>(5) It shall be of firm but not flinty in texture ;</p> <p>(6) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(7) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(8) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(9) Aflatoxin shall be negative</p>							

**SCHEDULE IV-A**

(see rule 4)

Grade designations and quality of Linseed Oil Cake (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture % by mass  (Max.)	Crude Protein (Nx6.25), on dry basis  (Min.)	Crude Fat or Ether extract, ,on dry basis  (Min.)	Crude fiber, , on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash ,on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	32.0	7.0	8.0	5.0	0.5	Nil
Standard	8.0	30.0	5.0	10.0	6.0	1.0	Nil
General (Ghani cake)	9.0	28.0	12.0	6.0	7.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Linseed Oil Cake (Expressed) shall be the products of clean, sound, dried linseed (<i>Linum- usitissimum</i> L.) obtained after the extraction of oil by Power driven machinery ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from linseeds by animal driven ghani or chakki</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(7) Aflatoxin shall be negative.</p>							

Oil cake of Special and Standard grade shall be obtained by Power driven machinery.

**Schedule –IV-B**

(See rule 4)

Grade designations and quality of Linseed Oil Cake (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Max.)	Crude fiber ,on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble ash on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake or Argemone
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	7.0	33.0	0.5	8.0	5.0	0.5	Nil
Standard	8.0	31.0	1.0	10.0	6.0	1.0	Nil
General	9.0	29.0	1.5	11.0	7.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Linseed Oil Cake (solvent extracted) shall be obtained from dried, clean, sound linseeds (<i>Linum- usitissimum</i> L.) by extraction of oil by means of solvent from the ghani or expeller expressed linseed oil cakes.</p> <p>(2) The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent de naturation of the protein and removal of traces of solvent used;</p> <p>(3) It shall be of firm texture either in form of flakes or powder;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative.</p>							

**Schedule –V-A**

(see rule 4)

Grade designations and quality of Mustard Oil Cakes (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, ,on dry basis  (Min.)	Crude fiber, , on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash ,  on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	37.0	8.0	8.0	6.0	1.0	Nil
Standard	9.0	35.0	7.0	9.0	7.0	2.0	Nil
General (Ghanicake)	10.0	33.0	5.0	9.0	8.0	2.5	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Mustard Oil Cake (Expressed) shall be the products of clean, sound Mustard seeds Rai (<i>Brassica Juncea</i> coss), Sarson (<i>Brassica campestris</i> Va. Sarson), toria <i>Brassica compestris</i> Var. Toria) and taramira (<i>Eruca Sativa</i>), obtained after the extraction of oil by Hydraulic or expeller or rotatory method ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from mustard seed by animal driven ghani or kolhu.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(7) Aflatoxin shall be negative</p>							

Note: Mustard Oil cake of Special and Standard grade shall be obtained by Power driven machinery Hydraulic or rotator.

**Schedule –V-B**

(See rule 4)

Grade designations and quality of Mustard Oil Cakes (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash ,on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake  Or Argemone
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	43.0	1.0	10.0	7.0	1.0	Nil
Standard	9.0	41.0	1.5	11.0	8.0	1.5	Nil
General	10.0	39.0	2.0	11.0	9.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Mustard Oil Cake(solvent extracted) shall be obtained from Mustard seeds( Rai (<i>Brassica Juncea</i> coss), Sarson (<i>Brassica campestris</i> Va. Sarson), toria <i>Brassica compestris</i> Var. Toria) and taramira (<i>Eruca Sativa</i>)) after the extraction of oil by means of power driven machines or Ghani method.</p> <p>(2)The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent denaturation of the protein and removal of traces of solvent used;</p> <p>(3)It shall be of firm texture ;</p> <p>(4)It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5)It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6)It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(7) Aflatoxin shall be negative.</p>							

**SCHEDULE VI-A**

(see rule 4)

Grade designations and quality of Sesame (Til) Oil Cake (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract ,on dry basis  (Min.)	Crude fiber, on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insolube ash , on dry basis  (Max.)	Castor husk  Or oilcake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	40.0	8.0	6.0	9.0	1.0	Nil
Standard	9.0	38.0	5.0	8.0	10.0	1.5	Nil
General (Ghanicake)	10.0	36.0	10.0	8.0	10.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Sesamum (Til) Oil Cake (Expressed) shall be the products of clean, sound, dried Sesamum seeds (<i>til</i>) obtained after the extraction of oil by Power driven machinery ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from Sesamum seeds (<i>til</i>) by animal driven ghani or chakki.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(7) Aflatoxin shall be negative.</p>							

Note: Sesame (Til) of Special and Standard grade shall be obtained by Power driven machinery.

**Schedule –VI-B**

(see rule 4)

Grade designations and quality of Sesame Oil Cakes (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract % by mass, on dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash , on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	50.0	0.5	6.0	5.0	0.5	Nil
Standard	9.0	48.0	1.0	7.0	7.0	1.0	Nil
General	10.0	47.0	1.5	9.0	9.0	1.5	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Sesamum Oil Cake(solvent extracted) shall be obtained from dried , clean ,sound sesame seeds by extraction of oil by means of solvent from the ghani or expeller expressed sesamum oil cakes.</p> <p>(2)The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent denaturation of the protein and removal of traces of solvent used;</p> <p>(3)It shall be of firm texture either in form of flakes or powder;</p> <p>(4)It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5)It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6)It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative.</p>							



**Schedule –VII-A**

(see rule 4)

Grade designations and quality of Coconut Oil Cakes (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25, on dry basis  (Min.)	Crude Fat or Ether extract, ,on dry basis  (Min.)	Crude fiber, , on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	22.0	6.0	12.0	6.0	1.0	Nil
Standard	9.0	20.0	8.0	10.0	7.0	1.0	Nil
General (Ghanicake)	10.0	18.0	10.0	10.0	8.0	1.5	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Coconut Oil Cake (Expressed) shall be the products of clean, sound, dried Coconut kernels, obtained after the extraction of oil by Hydraulic or expeller or rotatory method ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from coconut kernel by animal driven ghani or chakki.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(7) Aflatoxin shall be negative.</p>							

Note: Coconut Oil cake of Special and Standard grade shall be obtained by Power driven machinery.

**Schedule –VII-B**

(See rule 4)

Grade designations and quality of Coconut Oil Cakes (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25), on dry basis  (Min.)	Crude Fat or Ether extraction dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble ash , on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	25.0	2.0	13.0	7.0	1.0	Nil
Standard	9.0	23.0	1.5	14.0	8.0	1.5	Nil
General	10.0	21.0	1.5	15.0	9.0	2.0	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Coconut Oil Cake (solvent extracted) shall be obtained from dried, clean, sound Coconut kernel with Solvent extraction after the extraction of oil by means of power driven machines or Ghani method.</p> <p>(2)The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent de naturation of the protein and removal of traces of solvent used;</p> <p>(3)It shall be of firm texture either in form of flakes or powder;</p> <p>(4)It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5)It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6)It shall be free from dirt, metallic pieces and extraneous matter.</p> <p>(7) Aflatoxin shall be negative.</p>							

**SCHEDULE VIII-A**

(See rule 4)

Grade designations and quality of Safflower Oil Cakes (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25, on dry basis  (Min.)	Crude Fat or Ether extract ,on dry basis  (Min.)	Crude fiber, , on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble ash on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	42.0	7.0	12.0	6.0	1.0	Nil
Standard	9.0	40.0	8.0	14.0	7.0	2.0	Nil
General (Ghanicake)	10.0	38.0	10.0	14.0	8.0	1.5	Nil
General Characteristics							
(9)							
<p>(1) Safflower Oil Cake (Expressed) shall be the products of clean, sound, dried safflower seeds(<i>Carthamus tinctorious L.</i>) obtained after the extraction of oil By Power driven machinery ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from safflower seeds(<i>Carthamus tinctorious L.</i>) by animal driven ghani or chakki.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect, fungus infestation and from fermented, musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative</p>							

Note: Safflower Oil cake of Special and Standard grade shall be obtained by Power driven machinery.

**Schedule –VIII-B**

(see rule 4)

Grade designations and quality of Safflower Oil Cakes (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25), on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash, on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	52.0	0.5	13.0	5.0	1.0	Nil
Standard	9.0	50.0	1.0	14.0	7.0	1.5	Nil
General	10.0	47.0	1.5	18.0	8.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Safflower Oil Cake(solvent extracted) shall be obtained from dried , clean ,sound safflower seeds by extraction of oil by means of solvent from the ghani or expeller expressed safflower oil cakes.</p> <p>(2)The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent denaturation of the protein and removal of traces of solvent used;</p> <p>(3)It shall be of firm texture either in form of flakes or powder;</p> <p>(4)It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5)It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6)It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative.</p>							

**SCHEDULE IX-A**

(see rule 4)

Grade designations and quality of Niger seeds Oil Cake (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Min.)	Crude fiber, on dry basis  (Max)	Total ash on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	30.0	8.0	9.0	5.5	1.0	Nil
Standard	9.0	25.0	9.0	11.0	6.5	1.5	Nil
General (Ghanicake)	10.0	27.0	10.0	9.0	7.0	1.0	Nil
General Characteristics							
(9)							
<p>(1) Nigerseed Oil Cake (Expressed) shall be the products of clean, sound, dried Niger seeds(<i>Guizotia abyssinica</i> Cass) obtained after the extraction of oil by Power driven machinery ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from niger seeds by animal driven ghani or chakki.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative.</p>							

Note: Niger seed Oil cake of Special and Standard grade shall be obtained by Power driven machinery .

**Schedule –IX-B**

(see rule 4)

Grade designations and quality of Nigerseed Oil Cakes (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25), on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash, on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	51.0	1.0	13.0	6.0	1.0	Nil
Standard	9.0	48.0	1.0	14.0	7.0	1.5	Nil
General	10.0	47.0	1.5	18.0	9.0	2.0	Nil
General Characteristics							
(9)							
<p>(1) Nigerseed Oil Cake(solvent extracted) shall be obtained from dried , clean ,sound niger seeds(<i>Guizotia abyssinica</i> Cass ) by extraction of oil by means of solvent from the ghani or expeller expressed nigerseed cakes.</p> <p>(2)The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent denaturation of the protein and removal of traces of solvent used;</p> <p>(3)It shall be of firm texture either in form of flakes or powder;</p> <p>(4)It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5)It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6)It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative.</p>							

**Schedule –X-A**

(see rule 4)

Grade designations and quality of Soybean Oil Cakes (Expressed).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Min.)	Crude fiber, , on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	52.0	5.0	6.0	7.0	1.5	Nil
Standard	9.0	50.0	6.0	7.0	8.0	2.0	Nil
General (Ghanicake)	10.0	48.0	7.0	8.0	9.0	2.5	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) Soybean Oil Cake (Expressed) shall be the products of clean, sound soybean seeds obtained after the extraction of oil by Hydraulic or expeller or rotatory method ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from soybean seed by animal driven ghani orkolhu.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative</p>							

Note: Soybean Oil cake of Special and Standard grade shall be obtained by Power driven machinery .

**Schedule –X-B**

(see rule 4)

Grade designations and quality of Soybean Oil Cakes (Solvent Extracted).

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Crude Protein (Nx6.25) on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Max.)	Crude fiber, on dry basis  (Max)	Total ash ,on dry basis  (Max.)	Acid insoluble ash ,on dry basis  (Max.)	Castor husk Or oil cake, Mahua oil cake
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	8.0	53.0	1.0	5.0	7.0	0.5	Nil
Standard	9.0	50.0	1.5	6.0	8.0	1.0	Nil
General	10.0	48.0	1.5	7.0	9.0	2.0	Nil
<b>General Characteristics</b>							
(9)							
<p>(1) soybean Oil Cake(solvent extracted) shall be obtained from clean, sound, dried seeds after a preliminary treatment and solvent extracted after the extraction of oil by means of power driven machines or Ghani method.</p> <p>(2)The meal shall have been subjected to heat and steam treatment under controlled and regulated condition so as to prevent denaturation of the protein and removal of traces of solvent used;</p> <p>(3) It shall be of firm texture ;</p> <p>(4 ) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(7) Aflatoxin shall be negative</p>							



**Schedule –XI**

(see rule 4)

Grade designations and quality of Neem Oil Cakes

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Water insoluble organic, on dry basis  (Min.)	Crude Protein (Nx6.25), on dry basis  (Min.)	Crude Fat or Ether extract, on dry basis  (Min.)	Total ash, on dry basis  (Max.)	Acid insoluble ash, on dry basis  (Max.)	Castor husk
(1)	(2)	(3)	(4)	(4)	(5)	(6)	(8)
Special (kernel)	8.0	1.5	35.0	5.0	9.0	3.0	Nil
Standard(Kernel)	9.0	2.0	30.0	6.0	10.0	4.0	Nil
General(with pulp)	10.0	2.5	20.0	3.0	13.0	3.0	Nil
General Characteristics							
(9)							
<p>(1) Neam Oil Cake shall be the product of clean, sound, dried fruits seeds, kernels of Neem ( <i>Azadirachta indica juss, Melia Azadirachta Linn, Melia indica</i> ,Persian lilac) after extracting or pressing the oil by Hydraulic or expeller or rotatory method ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from neem seed by animal driven ghani orkolhu.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from cake of <i>Argemone mexicana</i> and Castor seed or husk;</p> <p>(7) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(8) Aflatoxin shall be negative.</p>							

**Note :** Solvent for extraction : Only Food grade solvent shall be used for the purpose of extraction all oil cakes specified in the schedules.. The requirements of the solvent shall be as follows : (a) Boiling range 63<sup>0</sup>C.to 70<sup>0</sup>C. (b) Aromatic content maximum 1 per cent. (c) Non-volatile content, Maximum 0.001 g/100 ml.

**Schedule –XII**

(see rule 4)

## Grade designations and quality of Karanj Oil Cakes

Grade designation	Quality						
	Special Characteristics (per cent mass/mass)						
	Moisture  (Max.)	Water insoluble organic, on dry basis  (Min.)	Crude Protein (Nx6.25 ),on dry basis  (Min.)	Crude Fat or Ether extract ,on dry basis  (Min.)	Total ash ,on dry basis  (Max.)	Acid insolube ash ,on dry basis  (Max.)	Karanjain  In PPM
(1)	(2)	(3)	(4)	(5)	(6)	(8)	
Special	7.0	1.0	25.0	7.0	5.0	1.0	More than 1800
Standard	8.0	2.0	24.0	6.0	6.0	2.0	More than 1600
General	9.0	2.5	22.0	3.0	7.0	2.5	More than 1500
<b>General Characteristics</b>							
(9)							
<p>(1) Karanj Oil Cake shall be the product of clean, sound, dried seeds , of Pungam /Karanj tree after extracting or pressing the oil by Hydraulic or expeller or rotatory method ;</p> <p>(2) Ghani oil cake shall be the product obtained after the extraction of oil from karanj seed by animal driven ghani or kolhu.</p> <p>(3) It shall be of firm texture ;</p> <p>(4) It shall be free from harmful constituents and castor cake or husk ;</p> <p>(5) It shall be free from rancidity adulterant, living or dead insect , fungus infestation and from fermented ,musty or other objectionable odour ;</p> <p>(6) It shall be free from cake of Argemone mexicana and Castor seed or husk;</p> <p>(7) It shall be free from dirt, metallic pieces and extraneous matter .</p> <p>(8) Aflatoxin shall be negative.</p>							

(F.NO. \_\_\_\_\_)

(RAJENDRA KUMAR TIWARI)

JOINT SECRETART (MARKETING)