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PAKISTAN STANDARD

REFINED MUSTARD OIL (1ST REV.)



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PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY
Standards Development Centre,
39 – Garden Road, Saddar,
Karachi-74400.

PAKISTAN STANDARD SPECIFICATION

FOR

REFINED MUSTARD OIL (1ST REV.)

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PAKISTAN STANDARD SPECIFICATION

FOR

REFINED MUSTARD OIL (1ST REV.).

0. FOREWORD

01. This Pakistan Standard was adopted by the Pakistan Standards & Quality Control Authority, Standards Development Centre on 28th January, 2003, after the draft finalized by the Oil Seeds & their Allied Products Sectional Committee had been approved by the Agriculture & Food Products Divisional Council.
02. This Pakistan Standard Specification was originally adopted in 1958 keeping in view the latest development the committee felt it to revise.
03. The material oil is extracted in Pakistan from a mixture of seeds of a number of species belonging to the genus Brassica. It is therefore, difficult to identify the species from which the oil is derived. Mustard oil is largely consumed in the country for edible purposes; small quantities are also used for pharmaceutical purposes. The inferior quality oil is used as lubricant in axles of carts as an illuminant.
04. In preparation of this standard, the views of the manufacturers, technologists and testing authorities, etc., have been taken into account.
05. The final value, expressing the results of a test or analysis, shall be rounded off in accordance with PS:103-1991 (1st Rev.) "Methods of Rounding off Numerical Values". The number of significant places retained in the rounded off value shall be the same as that of the specified value in this standard.

1. SCOPE

- 1.1 This standard prescribes requirements and methods of sampling and test for Refined Mustard Oil for edible purpose.

2. TERMINOLOGY

- 2.1 For the purpose of this standard, the following definition in addition to the definitions given under 2 of PS:56-1996 Methods of Sampling & Test for Vegetable Oil & Fats (1st Rev.) shall apply.

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2.1.1 Refined Mustard Oil – Mustard Oil shall be obtained by chemical or physical refining, bleaching and deodorizing. The final products shall be free from harmful chemical.

3. REQUIREMENTS

3.1 Description – The material shall be obtained by a process of expression or extraction of clean and sound seeds of Brassica Campestris (Yellow & brown sarson), Brassica Juncea (Lahi, rai or laha) or Brassica Napus (rape or toria), or a mixture of these seeds. It shall be clear and free from adulterants, sediment, suspended and other foreign matter, separated water and added colouring and flavouring substances.

3.1.1 The material shall be clear and free from adulterants, sediments, suspended and other foreign matter, separated water, and shall have acceptable taste and odour. It may contain antioxidants and synergist as follows :-

ANTIOXIDANTS

- | | | |
|-------|--|--|
| i. | Propyl octyl, and dodecyl gallates. | 100 mg/kg individually or in combination. |
| ii. | Butylated hydroxy-toluene (BHT)
Butylated Hydroxyanisole (BHA). | 220 mg/kg individually or in combination. |
| iii. | Any combination of gallates with BHA
Or BHT or both. | 200 mg/kg but galltes not to exceed 100 mg/kg. |
| iv. | Natural and synthetic tocopherols. | Not limited. |
| v. | Ascorbyl palmitate. | 200 mg/kg individually or in combination. |
| vi. | Ascorbyl Stearate. | 200 mg/kg individually or in combination. |
| vii. | Dilauryl thiodiprodionate. | 200 mg/kg. |
| viii. | Tertiary Butly Hydroquinone (TBHQ). | 200 mg/kg. |

ANTIOXIDANT SYsNERGISTS.

MAXIMUM LEVEL OF USE.

- | | | |
|------|----------------------------------|---|
| i. | Citric acid and its Sodium Salt. | Limited by GMP. |
| ii. | Isopropyl citrate mixture | 100 mg/kg. |
| iii. | Phosphoric acid. | 100 mg/kg individually or in combination. |

3.1.2 The following colours are permitted for the purpose of restoring natural colour lost in processing as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value.

MAXIMUM LEVEL OF USE

i.	Beta-carotene.	Not limited.
ii.	Annatto.	Not limited.
iii.	Curcumin.	Not limited.
iv.	Canthaxanthine.	Not limited.
v.	Beta-apo-8 carotenal.	Not limited.
vi.	Methyl and ethyl esters of beta-apo-8 carotenoic acid.	Not limited.

3.1.2.1 When added colour shall be used, the container shall be labeled with the legend “contains added permissible colour”.

3.1.3 Natural flavours and their identical synthetic equivalents except those which are known to represent a toxic hazard and other synthetic flavours approved by the codex Alimentarius commission are permitted for the purpose of restoring natural flavour lost in processing or for the purpose of standardizing flavour as long as the added flavour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value.

3.1.3.1 Use of the following solvents in flavour is prohibited :

- i. Diethylene glycol monoethyl ether.
- ii. Isopropyl alcohol.

3.1.3.2 When natural flavour or artificial flavour shall be used, the container shall be labeled with legend “contains natural flavour or artificial flavour:.

3.1.4 The clarity of the material shall be judged by the absence of turbidity after keeping the filtered sample at 30 °C for 24 hours.

4.1 Admixture with other Oils – The material shall be free from admixture with mineral or other oils of vegetable or animal origin when tested according to the methods prescribed in PS:56-1996 “Methods of Sampling and Test for Vegetable Oils and Fats (1st Rev.).

4.2 The material shall also comply with the requirements given in Table – 1.

5. PACKING

5.1 The products shall be packed in suitably sealed and well closed containers made from food grade material in accordance with PS:4797-2002 for Flexible packs for the packing of Banaspati, Cooking Oil and Edible Oils or plastic containers (made from Food Grade Material) or in accordance with PS:4773-2002 for Tinplate Containers for Ghee, Banaspati, Cooking Oil/Edible Oils.

5.2 The weight of tin container for packing of Refined Mustard Oil shall be as follows :

WEIGHT OF FINISHED PRODUCT

WEIGHT OF TIN CONTAINERS

16 Litre	880 g to 890 g
10 Litre	660 g to 670 g
5 Litre	330 g to 340 g
2.5 Litre	180 g to 190 g

6. MARKING

6.1 The containers shall be marked with the following particulars :-

- i. Name of the material in block letter e.g. **“REFINED MUSTARD OIL”**.
- ii. Date of manufacture and Date of expiry.
(PS:4449-1999 Expiration priods for food product shall be strictly followed).
- iii. Name and address of manufacturer.
- iv. Net valume of the contents in litre.
- v. Chemical parameters and their value should be displayed on the label., like Moisture, Iodine Value, Peroxide Value, FFA and Colour etc.
- vi. The words contains 33000 I.U.± 10 % (Assay variation) of Vitamin-A per kg of the finished product when packed.
- vii. Pakistan Standard Number and PS Mark.
- viii. Licence Number.
- ix. Storage conditions.

6.1.1 No label, declaration, methods of preparation and publicity concerning the product, shall be made in a manner likely to mislead the purchaser and/or consumer as to the true nature/or composition of the product as a whole.

TABLE – 1
REQUIREMENTS FOR REFINED MUSTARD OIL

SL: NO.	CHARACTERISTIC	LIMITS	REF. TO CLAUSE OF PS:56-1996*
i.	Moisture and insoluble impurities percent by weight, Max.	0.15	4 & 5
ii.	Colour in a 5¼inch cell on lovibond scale max.	R – 5 Y – 50	12
iii.	Refractive index at 40 °C.	1.4650 – 1.4670	9
iv.	Relative density (20 °C/Water 20 °C.	0.910 to 0.921	9
v.	Saponification value.	169 to 176	14
vi.	Iodine value (Wijs).	98 to 108 0.6 mg/KOH per gram	13
vii.	Acid Value, max.	0.6 mg/KOH per gram	6
viii.	Unsaponifiable matter, percent by weight, max.	1.2	7
ix.	Peroxide value, expressed as milliequivalents oxygen per kg. Max.	10	20
x.	Anisidine Value max / Rancidity (Kries Test) ***, max.	3.0 R	See Appendix-C of PS:221-2003 (3 rd Rev.)**
xi.	Vitamin-A	33000 I.U. ± 10% (Assay variation) per kg of the finished product	23
xii.	Erucic acid percent of the component fatty acids, max. ****	5.0 (optional)	AOAC:28.066
xiii.	Soap content., ppm, max.	50	Appendix-D of PS:221-2003 (3 rd Rev.)**

* Methods of Sampling & Test for Vegetable Oils.

** Banaspati (1st Rev.).

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*** Colour produced in Kries Test shall be interpreted alongwith Peroxide Value and shall be sensory test as negative. If the colour is not deeper than 3.0 R 1 inch cell lovibond scale.

**** The requirements to have equipment for the testing is optional for time being.

7. SAMPLING

7.1 Representative samples of the material shall be drawn as prescribed under PS:-56-1996.

8. TEST

8.1 Test should be carried out as prescribed in PS:56-1996 and PS:221-2003.

8.2 Quality of Reagents – Unless specified otherwise analytical grade chemicals and distilled water (PS:593-1991) shall be used in tests.

NOTE :- Analytical grade chemical's shall mean chemical that do not contain impurities which affect the result of analysis.

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