

(PREVIEW)
Indian Standard
SPECIFICATION FOR
EDIBLE COTTONSEED FLOUR PREPARED BY
LIQUID CYCLONE PROCESS

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standard. Institution on 21 February 1986, after the draft finalized by the Nutrition Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Protein forms an essential constituent of human diet. Cottonseed oilcake are now increasingly used for the preparation of edible cottonseed flour and there is considerable scope for commercial production of this product. The flour, is rich in protein and lysine and may be used a protein supplement in human dietaries. It is obtained as a powder which may be used both in blended and processed foods, In view of these possibilities, the Regional Research Laboratory, Hyderabad, carried out pioneering work on the production of edible cottonseed flour made by the liquid cyclone process and it is now being manufactured in the country on a commercial scale. This standard has been prepared to help in exercising proper quality control of edible cottonseed flour, made by the liquid cyclone process (LCP) from cottonseed meals.

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for edible cottonseed flour prepared by liquid cyclone process.