

(PREVIEW)

IS:12068-1987

Indian Standard

SPECIFICATION FOR RICE BRAN FATTY ACIDS

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for rice bran fatty acids.

FOREWORD

0.1 This Indian Standard was adopted by the Bureau of Indian Standards on 30 April 1987, after the draft finalized by the Oils and Oilseeds Sectional Committee had been approved the Chemical Division Council and the Agricultural and Food Products Division Council,

0.2 Rice bran fatty acids are produced by the hydrolysis of rice bran oil. Rice bran oil is obtained by solvent extraction of the layer around the endosperm of rice (*Oryza Sativa*), known as rice bran. Rice bran fatty acids contain 20-25 percent of saturated and 75-80 percent of unsaturated fatty acids. The main unsaturated fatty acids are oleic (40-50 percent) and linoleic (28-12 percent) acids.