

(PREVIEW)
Indian Standard
SPECIFICATION FOR
SESAME OIL

FOREWORD

0.1 This Indian Standard (Second Revision) was adopted by the Indian Standards Institution on 28 August 1968, after the draft finalized by the Oils and Oilseeds Sectional Committee had been approved by the Chemical Division Council and the Agricultural and Food Products Division Council.

0.2 The main producing areas of the sesame seeds in the country are Uttar Pradesh, Madhya Pradesh, Rajasthan, Maharashtra and Andhra Pradesh. On the basis of their colour, sesame seeds are generally classified in the trade into black, brown and white seeds. These are also known by their local names, such as *TIL* and gingly. Considerable amounts of sesame oil, both in the raw and refined states, are consumed in India for edible purposes and in the manufacture of hydrogenated vegetable oil products, popularly known as *VANASPATI*. Since 1947, its incorporation in *VANASPATI*, as a latent colouring material has been enforced by the Government of India with a view to providing a test for detecting the adulteration of ghee. The requirements for various grades of the oil have, therefore, been so prescribed in this standard that these grades are suitable for the foregoing purposes. The oil is also used for pharmaceutical purposes.

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for sesame oil for edible and industrial purposes.