

Indian Standard

SPECIFICATION FOR EDIBLE SUNFLOWER SEED GRITS

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for edible sunflower seed grits obtained from the kernels of dehulled sunflower seeds.

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 29 January 1979, after the draft finalized by the Nutrition Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Oilseeds have attracted considerable attention as a source of providers of not only fat, but of protein also for human populations. One such oilseed which is a recent entrant in India is the sunflower seed, and specifications have been issued for screw-pressed and solvent extracted edible flours of this seed (IS : 8677-1977*). Sunflower seed kernels are marketed in the form of grits which have appetising flavour and crunchy texture. The grits are the kernels broken to appropriate size for use in processed foods, such as chocolates, baked foods like cakes and buns, toppings for ice-cream, etc. This standard is intended to provide norms for use both by the producers and users of sunflower seed grits for edible use.

0.3 Sunflower seed grits have a limited shelf life and they get rancid after a long period of storage. They should generally not be stored for a period of more than 30 days from the date of their production from the fresh kernel.

0.4 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960†. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

*Specification for edible sunflower seed flour (solvent extracted).

†Rules for rounding off numerical values (*revised*).