

FAT SPREAD GRADING AND MARKING RULES

1. (1) **Short title and application** – These rules may be called the Fat Spread Grading and Marking Rules, 1994.
- (2) They shall apply to the Fat spread produced in India.
- (3) They shall come into force on the date of their publication in the official Gazette.

2. Definitions – In these rules unless the context otherwise requires:

- (a) “Agricultural Marketing Adviser” means the Agricultural Marketing Adviser to the Government of India;
- (b) “Authorised Packer” means a person or a body of person, who has been granted certificate of authorisation to grade and marks Fat Spread in accordance with the grade standards and procedures prescribed under these rules;
- (c) “Certificate of Authorisation” means a certificate issued under rule 3 of the General Grading and Marking Rules, 1988;
- (d) “Fat Spread” means a product in the form of water in oil emulsion of an aqueous phase and a fat phase of edible oils and fats excluding animal body fats;
- (e) “Foreign Substance” means any substance other than the additives and ingredients permissible under these rules and,
- (f) “Schedule” means Schedules annexed to these rules.

3. Grade designations- For the purpose of these rules the grade designations shall be the names of the grades which indicate the quality of fat spreads as given under column I of the Schedules I, II and III.

4. Definition of quality- For the purpose of these rules the definition of the quality shall be such as given against each grade designation in columns 2 to 7 of the Schedules I, II and III.

5. Grade designation mark – The grade designation mark shall consist of-

- (a) A label specifying name of the commodity, grade designation and bearing a design consisting of an outline map of India with the word “AGMARK” and the figure of rising sun with the words “Produce of India” and “**Hkkjrh; mRikn**” resembling the one as set out in Schedule IV, or
- (b) “AGMARK” replica consisting of design incorporating the number of certificate of authorisation. The word “AGMARK” the name of the commodity, the grade designation and resembling the one as specified in Schedule V;

Provided that the use of “AGMARK” replica in lieu of “AGMARK” label shall be allowed only to such authorised packers who have been granted necessary permission on application, in writing, by the Agricultural Marketing Adviser or an officer duly authorised in this regard as per rule 10 of the General Grading and Marking Rules, 1988.

6. **Method of Packing-** (1) Fat Spread shall be packed only in sealed packages each weighing 25 gms., 50 gms., 100 gms., 200 gms., 400 gms or 500 gms., net weight.

(2) Fat Spread shall be packed in packaging material conforming to Prevention of Food Adulteration Rules, 1955 or shall be packed in cartons, packets, tins or any other packaging material duly certified as suitable for packaging by the Indian Institute of Packaging, Bombay or Central Food Technological Research Institute, Mysore or Central Institute of Plastic Engineering Technology, Madras and approved by Agricultural Marketing Adviser or any other officer authorised by him in this behalf as per rule 11 of the General Grading and Marking Rules, 1988.

(3) In the case of tin container only cases, sound and new tins properly lacquered on the inside with the ‘food grade’ agents conforming to IS: 5818-1988 shall be used and the containers shall be closed either by soldering or seaming or both. The top and bottom of each tin shall be lined with clean hard neutral vegetable parchment paper.

(4) Small packs of 25 gms. Containing fat Spread of same lot and bearing AGMARK replica shall be packed in a master container not exceeding 500 gms. In net weight provided that such master container is packed, sealed and marked in the manner specified under rule 11 of the General Grading and Marking Rules 1988.

(5) The container shall be free from insect infestation fungus contamination of any obnoxious and undesirable smell,

(6) Each package shall contain fat spread of one grade designation only.

7. Method of Marking – (1) A grade designation shall be securely affixed to or printed on each container of Fat spread in manner approved by the Agricultural Marketing Adviser or an officer authorised by him in this behalf in accordance with rule 11 of the general Grading and Marking Rules, 1988.

- (1) Following particulars shall be clearly and indelibly marked on each container –
 - (a) Name and address of the packer;
 - (b) Place of packing;
 - (c) Lot /batch no.
 - (d) Grade;
 - (e) Net weight ; and
 - (f) Maximum retail price inclusive of all taxes.

(3) Every package containing fat spread shall, as the case may be carry and one of the following labels namely :-

Milk Fat Spread

Total milk Fat content _____ per cent
by weight
Date of Packing _____
Use before _____

Mixed Fat Spread

Total Fat content _____ per cent
by weight

Milk Fat content _____ per cent
by weight

*Date of Packing-----

Use before -----

(4). Where and extraneous coloring i.e., annatto or carotene and extraneous flavoring agent, i.e., diacetyl is added for Fat Spread, it shall be indicated in bold letter on the container in the following manner :

CONTAINS PERMITTED COLOUR AND FLAVOUR

(5). The word “Butter” shall not be associated or used while labeling the product so as to mislead the customers.

(6). An authorised packer may, after obtaining prior approval of the Agricultural Marketing adviser of any officer authorised by him in this behalf, in accordance with rule 11 of General Grading and marking Rules, 1988, mark his private trade mark on the container provided that the private trade marks does not represent quality or grade, different from that indicated by the grade designation mark, affixed to the container.

8. Special conditions of grant of Certificate of Authorisation - Notwithstanding anything contained in sub-rule (8) of rule 3 of the General Grading and Marking Rule, 1988 the certificate of authorisation for grading and marking of Fat spread shall not be granted if-

- (a) the authorised packer does not own a unit consisting of equipment and machinery of manufacturing Fat Spread;
- (b) the authorised packer does not set up in the authorised premises a fully equipped laboratory with all necessary chemicals and apparatus for testing the quality of vegetable oils and butter/ghee used in the manufacture of Fat Spread and grading the end product;
- (c) the grading laboratory is not manned by qualified chemist approved by the Agricultural Marketing Adviser or an officer authorised by him in this behalf in accordance with rule 9 of the General Grading and Marking Rules, 1988:

Provided that the Agricultural Marketing Adviser may, if he considers necessary, provide the services of a Government chemist for which the authorised packer shall have to pay such charges as may be prescribed, from time to time, by the Central Government.

- (d) the premises for processing and packing of Fat Spread are not clean adequately lighted, ventilated. Properly white washed or painted, free from air and dust pollution and the surroundings are exposed to any of offensive, noxious or foul smell or any emanation leading to the product contamination;
- (e) the unit is not set up in a permanent structure with well cemented walls and floors having doors and windows fitted with fly and insect proof wire-mesh;
- (f) the machinery and utensils are not clean and hygienic and the utensils are not of stainless steel or of food grade resin-containing or impregnated with fibre glass;
- (g) the water proposed to be used is not pure, of potable quality and free from pathological micro-organisms;
- (h) the drainage system for flow of the refuse water is not properly maintained ;
- (i) a certificate has not been procured from the authorised Medical Officer that the personnel engaged in processing and packing of Fat Spread are of sound health and free from any infections, contagious and other diseases.

9. Other conditions for suspension or cancellation of Certificate of Authorisation- Notwithstanding anything contained in rule 7 of the General Grading and Marking Rules, 1988, the certificate of authorisation shall be suspended or cancelled if a holder of the same fails to comply with the following additional conditions :-

- (i) in the case of resin-coated utensils, recoating have not been done before the expiry of a period of three years after previous recoating and the packer have not furnished a certificate to that effect ;
- (ii) the water used in processing fat spread have not been got examine in every quarter from the public local

Vegetable Fat Spread

Total Fat content _____ per cent
by weight

*Date of Packing-----

Use before-----

Note : The date of packing shall be the date of completion of analysis of sample and is indicated by month and year on all packages containing more than 20 gms. net weight of Fat Spread.

health authorities for chemical and biological impurities and a certificate have not been obtained to that effect have not been obtained to the effect that the water is fit for human consumption;

- (iii) the personnel engaged in processing and packing of fat spread have not got medically checked up annually from the authorised Medical officer and a certificate of that effect have not been procured and produced on demand;
- (iv) the personnel have not been inculcated against the enteric group of diseases and vaccinated against it once in a year and a certificate thereof have not been obtained. Person with injury on the body and a bandage or plaster there over is being permitted to handle the product ;
- (v) all necessary facilities and assistance to the approved chemist for carrying out the Grading and Marking of fat spread under the rules have not been provided by the authorised packer ;
- (vi) the proper record of milk fat or vegetable oils used in processing the fat spread and their analysis have not been maintained and periodical returns to the Directorate of Marketing and Inspection in the proforma prescribed in the relevant grading and marking instruction issued by the Agricultural Marketing Adviser as per sub-rule (8) of rule 3 of the General Grading and Marking Rules, 1988 have not been submitted within the prescribed period:

Provided that for suspension or cancellation of a Certificate of Authorisation under this rule, the procedure as laid down under rule 7 of the General Grading and Marking Rule 1988 shall be complied with.

SCHEDULE-1

(See rules 3 and 4)

Grade designations and definition of quality of Milk fat Spread

Special requirements

Grade designation	Special requirements				Description
	Moisture Percent by weight	Fat percent by weight	Unsaponifiable matter percent by weight (not more than)	Acid value of extracted fat (not more than)	
1	2	3	4	5	6
Medium Fat	16.0 to 36.0	60.1 to 80.0	1.0	0.50	It shall be the product in the form of an emulsion of an aqueous phase and milk-fat phase produced to the desired consistency similar to butter. The milk-fat used in the preparation shall conform to the quality requirements stipulated for 'ghee' under the Prevention of Food Adulteration Rules, 1955.
Low Fat	36.1 to 56.0	40.0 to 60.0	1.0	0.50	It shall be the product in the form of an emulsion of an aqueous phase and milk-fat phase produced to the desired consistency similar to butter. The milk-fat used in the preparation shall conform to the quality requirements stipulated for 'ghee' under the Prevention of Food Adulteration Rules 1955.

General Requirements

(7)

1. The product shall be free from animal body fat, mineral oil, vegetable oil and wax.
2. The product shall be free from any foreign substances other than those additives permitted and shall be free from any adulterants and contaminants.
3. The product shall be free from any objectionable odour, deleterious substances, obnoxious smell and poisonous substances.
4. The product shall have uniform texture and appearance in colour.
5. The product shall contain edible starch not less than 100 parts per million and not more than 150 parts per million by weight.
6. The requirements regarding optional additives to the product shall conform to the following relevant provisions under the prevention of Food Adulteration Rules, 1955, namely:-
The product may contain:-
 - (i) edible common salt not exceeding 2 percent by weight in aqueous phase ;
 - (ii) milk solids-not-fat;
 - (iii) no flavoring agent except diacetyl whose concentration may not exceed 4.0 parts per million by weight;
 - (iv) Permitted emulsifiers and stabilizers as per rule 61 of PFA Rule, 1955;
 - (v) Permitted anti-oxidants, namely, Butylated Hydroxy Anisole (BHA) or Tertiary Butyl Hydro Quinone (TBHQ) not exceeding in concentration 0.02 percent of the fat content of the Spread;
 - (vi) permitted class II preservatives namely Sorbic acid including its Sodium, Potassium and Calcium salts (Calculated as Sorbic acid) or Benzoic acid and its Sodium and Potassium salts (Calculated as Benzoic acid) or both not exceeding in concentration of 1000 parts per million by weight;
 - (vii) Permitted sequestering agents as per rule 72 of the PFA Rules, 1955;
 - (viii) no other colouring agents except Annatto and/or Carotene.

SCHEDULE – II

(See rules 3 and 4)

Grade designations and definition of quality of Mixed Fat Spread.

Special requirements					
Grade Designation	Moisture Percent by Weight	Fat percent by weight	Unsaponifiable matter percent by Weight (More than)	Acid value of extracted fat (Not more than)	Description
1	2	3	4	5	6
Medium Fat	16.0 to 36.0	60.1 to 80.0	1.0	0.50	It shall be the product in the form of an emulsion of an aqueous phase and mixed fat phase consisting of milk fat with any one or more of hydrogenated, un hydrogenated refined edible vegetable oils or interesterified fats used in the preparation shall conform to the quality requirements stipulated for 'ghee' and vegetable oils respectively under the Prevention of Food Adulteration Rules, 1955.
Low Fat	36.1 to 56.0	40.0 to 60.0	1.0	0.50	It shall be the product in the form of an emulsion of an aqueous phase and mixed fat phase consisting of milk fat with any one or more of hydrogenated, unhydrogenated refined edible vegetable oils or interest reified fat. The milk-fat and the vegetable oils fats used in the preparation shall conform to the quality requirements stipulated for 'ghee' and vegetable oils respectively under the Prevention of Food Adulteration Rules, 1955

General Requirements

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1. The product shall be free from animal body fat, mineral oil and wax.
2. The product shall be free from any foreign substances other than those additives permitted and shall be free from any adulterants and contaminants.
3. The product shall be free from any objectionable odour, deleterious substances, obnoxious smell and poisonous substances.
4. The product shall have uniform texture and appearance in colour.
5. The product shall contain edible starch not less than 100 parts per million and not more than 150 parts per million by weight.
6. The requirements regarding optional additives to the product shall conform to the following relevant provisions under the Prevention of Food Adulteration Rules, 1955, namely :-

The product may contain-

- (i) edible common salt not exceeding 2 percent by weight in aqueous phase ;
- (ii) milk solids-not fat.
- (iii) no flavouring agent except diacetyl whose concentration may not exceed 4.0 parts per million by weight ;
- (iv) permitted emulsifiers and stabilizers as per rule 61 of PFA Rules, 1955;
- (v) permitted anti-oxidants, namely Butyl and Hydroxyl Anisole (BHA) or Teritary Butly Hydro Quinone (TBHQ) not exceeding in concentration up to 0.02 percent of the fat content of the Spread;
- (vi) permitted class II preservatives namely Sorbic acid including its Sodium, Potassium and Calcium salts (Calculated as Sorbic acid) or Benzoic acid and its Sodium and Potassium salts (Calculated as Benzoic acid) or both not exceeding in concentration of 1000 parts per million by weight ;
- (vii) permitted sequestering agents as per rule 72 of PFA Rules, 1955;
- (viii) No other coloring agents except Annatto and/or Carotene

SCHEDULE-III

(See rules 3 and 4)

Grade designations and definitions of quality of Vegetable Fat Spread.

Grade designation	Special requirements				Description
	Moisture percent by weight	Fat percent weight percent by weight (Not more than)	Unsaponifiable matter	Acid value of extracted fat (Not more than)	
1	2	3	4	5	6
Medium fat	16.0 to 36.0	60.1 to 80.0	1.5	0.50	It shall be the product in the form of an emulsion of an aqueous phase and vegetable fat phase consisting of a mixture of any two or more of hydrogenated refined vegetable oils or interesterified fat produced to the desired consistency similar to butter. The vegetable oils used in the preparation shall conform to the quality requirements stipulated under the Prevention of Food Adulteration Rules, 1955.
Low Fat	36.1 to 56.0	40.0 to 60.0	1.5	0.50	It shall be the product in the form of an emulsion of an aqueous phase and vegetable fat phase consisting of a mixture of any two one or more of hydrogenated, unhydrogenated refined vegetable oils or interesterified fat produced to the desired consistency similar to butter. The vegetable oils used in the preparation shall conform to the quality requirements stipulated under the prevention of Food Adulteration Rules 1955.

General Requirements

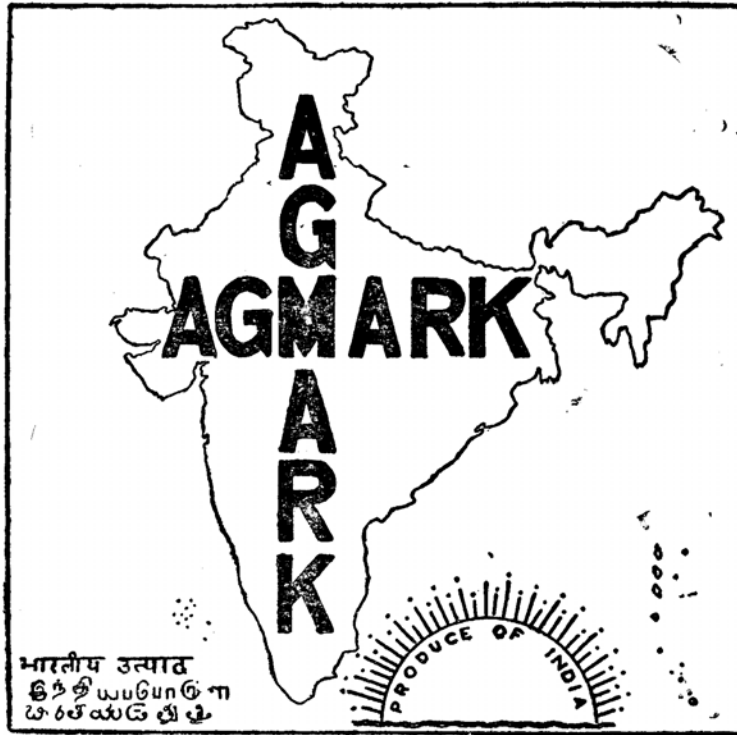
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1. The product shall be free from animal body fat, mineral oil and wax.
2. The product shall be free from any foreign substances other than those additives permitted and shall be free from any adulterants and contaminants.
3. The product shall be free from any objectionable odour, deleterious substances, obnoxious smell and poisonous substances.
4. The product shall have uniform texture and appearance in colour.
5. The product shall contain edible starch not less than 100 parts per million and not more than 150 parts per million by weight.
6. The requirements regarding optional additives to the product shall conform to the following relevant provisions under the Prevention of Food Adulteration Rules, 1955, namely :-

The product may contain -

- (I) edible common salt not exceeding 2 percent by weight in aqueous phase ;
 - (II) milk solids-not fat.
 - (III) No flavouring agent except diacetyl whose concentration may not exceed 4.0 parts per million by weight ;
 - (IV) Permitted emulsifiers and stabilizers as per rule 61 of PFA Rule, 1955;
 - (V) Permitted anti-oxidants, namely Butylated Hydroxy Anisole (BHA) or Teritary Butyl Hydro Quinone (TBHQ) not exceeding in concentration up to 0.02 percent of the fat content of the Spread;
 - (VI) Permitted class II preservatives namely Sorbic acid including its Sodium, Potassium and Calcium salts (Calculated) as (Sorbic acid) or Benzoic acid and its Sodium and Potassium salt(Calculated as Benzoic acid) or both not exceeding in concentration of 1000 parts per million by weight ;
 - (VII) Permitted sequestering agents as per rule 72 of PFA Rules, 1955;
 - (VIII) No other coloring agents except Annatto and/or Carotene
7. The product shall contain raw or refined Sesame (TILL) oil in sufficient quantity so that when separated fat is mixed with refined Groundnut oil in the proportion of 20:80 the red colour produced by Baudouin's test shall not be lighter than 2.5 red units measured in 1 centimeter cell on Lovibond scale.
 8. The product shall contain not less than 25 international units of synthetic vitamin 'A' per gram at time of packing and shall show a positive test for Vitamin 'A' when tested by Antimony Trichloride (Carrurice) reagent as per method prescribed under IS : 5886-1970
 9. The melting point of extracted fat by capillary slip method shall not be more than 37° C.

SCHEDULE -IV
(See Rule 5)
Design of the Agmark Label



SCHEDULE -V
(See rule 5)
Design of Agmark Replica



Name of Commodity : Fat Spread
Grade :

NOTE : Principal rules were published in the Gazette of India, Part II Section 3, sub-section (I) dated 15-4-1995 vide G.S.R. 186, Dated. 20-3-1995