

(PREVIEW)

Indian Standard
SPECIFICATION FOR
SWEET ORANGE OIL, COLD PRESSED,
FOOD GRADE

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 28 November 1986, after the draft finalized by the Food Additives Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 With the increased production of processed foods, manufacturers have started adding a large number of substances, generally in small quantities, to improve the appearance, flavour, texture or storage properties of the processed foods. As certain impurities in these substances could be harmful, it is necessary to have a strict quality control of these food additives. A series of standards is, therefore, being prepared to cover purity and identification of these substances. These standards would help in checking purity which requires *to* be checked at the stage of manufacture for it is extremely difficult (and in many cases impossible) to detect the impurity once these substances have been added to the processed foods. Besides, these standards are intended to guide the indigenous manufacturers in making their product conform to specifications that are accepted by scientists, health authorities and international bodies.

0.3 Sweet orange oil, cold pressed, is the volatile oil obtained by expression from the fresh peel of the ripe fruit of *Citrus Sinensis* L. Osbeck (Fam Rutaceae). It is an intensely yellow, orange or deep orange liquid, having the characteristic odour and taste of the outer part of fresh, sweet orange peel.

0.3.1 Sweet orange oil, cold pressed, is widely used as a flavouring agent in foods.

0.4 In the preparation of this standard considerable assistance has been derived from Food Chemical Codex, Pub. National Academy of Sciences and National Research Council, Washington DC, USA.

0.5 A separate Indian Standard for oil of Mandarin Orange (*Citrus reticulata*), cold pressed (IS : 6617-1972) used in soap, confectionery, perfumery and beverage industry has already been published.

0.6 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.

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for sweet orange oil, cold pressed, food grade.