

ICS 67.200.10

DMS 63:2018
Second edition

DRAFT PROPOSAL

Vegetable ghee – Specification

NOTE: This is a draft standard and it shall neither be used nor regarded as a Malawi Standard

Vegetable ghee – Specification

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FOREWORD

This draft Malawi standard has been prepared by MBS/TC 14, the Technical Committee on *Edible oils and fats*, to provide the requirements for vegetable ghee. It is the first revision of MS 63:1987.

In preparing this standard reference was made to the following standard:

Indian Standard, IS 10633:1999 (Reaffirmed 2004), *Vanaspati – Specification*.

Acknowledgement is made for the use of the information.

TECHNICAL COMMITTEE

In preparing this draft Malawi standard, the following companies and organisations in the MBS/TC 14, *Edible oils and fats* were represented:

Blantyre City Assembly;
Capital Oil Refining Industries;
Consumers Association of Malawi;
Lilongwe University of Agriculture and Natural Resources (LUANAR);
Malawi Bureau of Standards;
Ministry of Health and population;
Mount Meru Millers Limited;
Moti Oil Mill Limited;
Peoples Trading Centre;
Rab Processors Limited;
SAFA Foods Limited;
Sunseed Oil Limited;
Universal Industries Limited; and
University of Malawi – The Malawi Polytechnic.

NOTICE

This standard shall be reviewed every five years, or earlier when it is necessary, in order to keep abreast of progress. Comments are welcome and shall be considered when the standard is being reviewed.

DRAFT PROPOSAL

Vegetable ghee – Specification

1 SCOPE

This draft Malawi standard prescribes the requirements and methods of sampling and test for vegetable ghee.

2 NORMATIVE REFERENCES

The following standards contain provisions, which through reference in this text, constitute provisions of this Malawi standard. All standards are subject to revision and, since any reference to a standard is deemed to be a reference to the latest edition of that standard, parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent edition of the standard indicated below. Information on current valid national and international standards can be obtained from the Malawi Bureau of Standards.

MS 19: *Labelling of prepacked foods – General standard;*

MS 21: *Code of hygienic conditions for food and food processing units;*

MS 51: *Fortified edible oils – Specification;*

MS 56: *Edible fats and oils – Methods of test;*

MS 237: *Food additives – General standard;*

MS 302: *Contaminants and toxins in foods – General standard; and*

MS 935: *Principles for the establishment and application of microbiological criteria for foods.*

3 TERM AND DEFINITION

For the purpose of this draft standard, besides the definitions given in MS 51, the following shall apply:

3.1

vegetable ghee

any refined edible vegetable oil or oils subjected to a process of hydrogenation in any form or chemical or enzymatic interesterification

4 PROCESS

Vegetable ghee shall be prepared by process of hydrogenation in any form or chemical or enzymatic interesterification

5 ESSENTIAL COMPOSITION AND QUALITY FACTORS

5.1 Raw materials

Edible vegetable oils or mixture thereof, complying with MS 51.

5.1 Requirements

5.1.1 Colour

The vegetable ghee shall be of creamy white to yellow in colour.

5.2 Appearance

The material shall be clear in appearance on melting. The clarity of the material shall be judged by the absence of turbidity after heating the sample to 70 ± 0.5 °C and keeping for 1 h at this temperature.

5.3 Odour and Taste

The material shall have a characteristic odour and taste, shall be free from rancidity or staleness, foreign odour and taste.

5.4 Freedom from defect

The material shall be free from sediments, suspended and other foreign matter, separated water or any other substances deleterious to health.

5.5 The material shall also conform to the requirements given in Table 1.

Table 1 – Requirements for vegetable ghee

1	2	3	4
S/N	Characteristic	Requirements	Methods of test
1	Moisture content, % by mass, max.	0.25	MS 56
2	Acid value, mgKOH/g, max	0.5	
3	Peroxide value, milliequivalents of oxygen/Kg, max	10	
4	Melting point, °C	31 – 41	
5	Fat content, % m/m, min.	99.5	

6 FOOD ADDITIVES

Only those food additives permitted for use in vegetable ghee and as per set maximum levels in MS 237, shall be used.

7 CONTAMINANTS

7.1 Heavy metals

The products covered by this draft standard shall comply with the maximum levels for contaminants that are specified for the product in MS 302.

7.2 Pesticide residues

Vegetable ghee shall comply with those maximum pesticide residue limits as laid down by the current Codex Alimentarius Commission.

8 FOOD HYGIENE

Vegetable ghee shall be prepared and handled under hygienic conditions as prescribed in MS 21. The products should comply with any microbiological criteria established in accordance with MS 935.

9 PACKAGING AND LABELLING

9.1 Packaging

9.1.1 Vegetable ghee shall be packed in clear sachets or opaque containers that shall not impart any foreign odour or taste to the product or contaminate the product, or be affected by the product.

9.1.1.1 Clear sachets shall be of food grade plastics and each sachet shall contain net weight of 500 g to 1000 g of the vegetable ghee.

9.1.1.2 Opaque containers shall be of food grade material and each container shall contain net weight of 2 Kg to 5 Kg of the vegetable ghee. The containers shall be provided with tamper proof seals or closures.

9.2 Labelling

In addition to the provisions of MS 19, the following provisions shall apply on packages of vegetable ghee:

9.2.1 The name of the product;

9.2.2 Net quantity by weight;

9.2.3 The name and address of the manufacturer, packer, distributor, or vendor of the product shall be declared;

9.2.4 Batch number or lot number;

9.2.5 Manufacturing date;

9.2.6 Best before date; and

9.2.7 Source of the vegetable ghee, whether from palm, coconut, sun flower, etc.

9.3 Non-retail containers

The above labelling requirements shall be either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

10 METHODS OF SAMPLING AND TEST

Sampling and tests of vegetable ghee shall be done in accordance with MS 56.

THE MALAWI BUREAU OF STANDARDS

The Malawi Bureau of Standards is the standardizing body in Malawi under the aegis of the Ministry of Industry and Trade. Set up in 1972 by the Malawi Bureau of Standards Act (Cap: 51:02), the Bureau is a parastatal body whose activities aim at formulating and promoting the general adoption of standards relating to structures, commodities, materials, practices, operations and from time to time revise, alter and amend the same to incorporate advanced technology.

CERTIFICATION MARK SCHEME

To bring the advantages of standardization within the reach of the common consumer, the Bureau operates a Certification Mark Scheme. Under this scheme, manufacturers who produce goods that conform to national standards are granted permits to use the Bureau's "Mark of Quality" depicted below on their products. This Mark gives confidence to the consumer of the commodity's reliability.

