## File No. STD-T008/2/2021-Standard-FSSAI Food Safety and Standards Authority of India

(A Statutory Authority established under the Food Safety and Standards Act, 2006)

(Quality Assurance Division)
FDA Bhawan, Kotla Road, New Delhi - 110002

Dated, the [2] February, 2021

Sub: Instructions for measuring the Refractive Index (RI) value in oil samples, reg.

Refractive index (RI) or butyro refractometer (BR) values are used to identify oils and its purity. RI of oils increases with the increase in unsaturation and also chain length of fatty acids. Different oils have their specific refractive index/BR values measured at a certain temperature. As refractive index/BR Value is greatly affected by temperature, the temperature of the refractometer is needed to be controlled during the process of analysis.

In this regards, all the laboratories are hereby instructed to refer point no **5.0** "**Determination of the Refractive Index**" of FSSAI Manual of Methods of Analysis of Foods (Oils & fats) regarding the Principle, Apparatus to be use, Calibration of the Instrument, Procedure, Temperature correction etc. for measuring refractive index/BR value of oils. All the Food testing Laboratories are also directed not to use methods or apparatus other than the one specified above in the FSSAI Mannual.

This issues with the approval of the Competent Authority.

(Şanu Jacob) Director (QA)

To,

- 1. Commissioners of Food Safety of all States/UT.
- 2. All FSSAI Notified Laboratories.
- 3. All State Food Testing Laboratories.

Copy for information:

- (i) PS to Chairperson, FSSAI
- (ii) PS to CEO, FSSAI