

LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT  
OTTAWA, CANADA.

BULLETIN No. 328

SALAD OIL.

OTTAWA, November 25, 1915.

J. U. VINCENT, Esq.,  
Deputy Minister of Inland Revenue.

SIR,—I beg to hand you a report upon the examination of one hundred and fifty-nine (159) samples sold as Salad Oil. This collection was made in July, August and September of the present year, and covers all the Inspectoral Districts.

Edible Vegetable Oils are defined by an Order in Council of March 28, 1912, published as Circular G. 1002, in the following terms.

28. G. 1002.  
FOOD. 10,000.

DEPARTMENT OF INLAND REVENUE.

OTTAWA, April 9th, 1912.

MEMORANDUM.

Under the authority of an Order of His Royal Highness, in Council, bearing date the twenty-eighth day of March ultimo, and in virtue of the provisions of the twenty-sixth section of the "Adulteration Act," the following standards of quality have been established for "Edible Vegetable Oils":—

EDIBLE VEGETABLE OILS.

1. *Olive Oil, Sweet Oil*, is entirely a product of the fruit of the olive tree.  
Its specific gravity, at 15.5° C., is not less than 0.9140 nor more than 0.9196.  
Its specific refractive index, at 15.5° C., is not less than 1.4700 nor more than 1.4718.  
Its Maumene number lies between 42 and 52.  
Its iodine absorption number (using the Hubl solution) lies between 77% and 94%.  
Its saponification number (Koettstorfer number) lies between 185.0 and 195.0.  
It does not contain above 3.5% of free fatty acids.