ICOA Establishes Uniform Specifications for Castor Oil Import

Methods Same as AOCS

The Board of Directors of the International Castor Oil Association, Inc., have established Uniform Specifications for the importation of Castor Oil, according to an announcement by their Secretary-Treasurer, E. H. Bluman (1940). They are as follows:

ICOA Specifications—1964

Section 1.

Standard of Quality

The quality of each grade of castor oil described in the sales contract shall be the designated grade conforming to the standard specifications of the International Castor Oil Association, Inc. (ICOA) which appears in Section 2, paragraphs (A) and (B).

Section 2.

Definition of Grades

A. Castor Oil of any of the following designated types shall be the triglyceride oil derived from castorseed from a plant of the genus Ricinus communis.

B. *Standard Specifications*

1. *Pale Pressed Castor Oil* shall be pure castor oil obtained by pressing castorseed in mechanical screw (expeller) presses, or hydraulic presses, and thereafter bleaching the oil so obtained with activated earth and/or carbon to the desired color followed by filtration to obtain the final product.

		AOCS Method
Color, Lovibond (5¼ in.), max	10Y 1.0R	Cc 13b-45
Viscosity, Gardner-Holdt	U–V	Ka 6 -59
Free fatty acids, max	0.75%	Ca 5a-40
Moisture and volatile, max	0.25%	Ca 2c-25
Insoluble impurities, max	0.01%	Ca 3 -46
Appearance, 25C	brilliantly clear and free of suspended matter	
Odor	very slight, characteristic	
Solubility in alcohol, 20C	complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)	

2. *No. 1 Castor Oil*

Color, Lovibond (5¼ in.), max	20Y 2.0R
Viscosity, Gardner-Holdt, max	U–V
Free fatty acids, max	1.00%
Moisture and volatile, max	0.355%
Insoluble impurities, max	0.02%
Appearance, 25C	characteristically clear and free from suspended matter
Odor	slight, characteristic
Solubility in alcohol, 20C	complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)

3. *No. 2 Castor Oil*

Color, Lovibond (5¼ in.), max	30Y 3.0R
Viscosity, Gardner-Holdt, max	U–V
Free fatty acids, max	1.5%
Moisture and volatile, max	0.48%
Insoluble impurities, max	0.02%
Appearance, 25C	characteristically clear and free from suspended matter
Odor	slight, characteristic
Solubility in alcohol, 20C	complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)

4. *No. 3 Castor Oil*

Color, Lovibond (5¼ in.), max	40Y 4.0R
Viscosity, Gardner-Holdt, max	U–V
Free fatty acids, max	3.0%
Moisture and volatile, max	0.48%
Insoluble impurities, max	0.02%
Appearance, 25C	not exceeding slight haze and free of suspended matter
Odor	Characteristic
Solubility in alcohol, 20C	Complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)

5. *Commercial Grade Castor Oil*

Specifications shall be as agreed between buyer and seller.

6. In the event of dispute between buyer and seller as to the purity of the oil, the following specifications shall be considered in the settlement.

	Pale pressed and No. 1 oil	No. 2, 3 and commercial	AOCS Method
Specific gravity 25/25C	0.955–0.965	0.950–0.965	Cc 10a-25
Refractive index 25C	1.476–1.479	1.475–1.480	Cc 7 -25
Acetyl value min	142	140	Cd 4 -40
Iodine value	82– 88	80– 88	Cd 1 -25
Saponifiable value	176– 184	174– 184	Cd 3 -25
Unsaponifiable matter, max	0.7%	0.8%	Ca 6a-40

Section 3.

Methods of Analysis

The methods of analysis shall be those of AOCS, the American Oil Chemists' Society (2nd Edition) except where otherwise specified.

Official 1964-65 Referee Chemists List

Certificates reading on cottonseed, oil cake and meal, cottonseed oil and soybean oil

P. D. Cretien, Texas Testing Laboratories., Inc., Dallas, Texas.
*E. R. Hahn and J. B. Scoggins, Hahn Laboratories, Columbia, S.C.
J. H. Hamilton, Barrow-Agee Laboratories, Inc., Shreveport, La.
*D. L. Henry and G. C. Henry, Law & Company, Atlanta, Ga.
*L. H. Hodges, J. R. Mays, Jr., B. C. White and C. E. Worthington, Barrow-Agee Laboratories, Inc., Memphis, Tenn.
W. N. Kesler, Woodson-Tenent Laboratories, Little Rock, Ark.
C. L. Manning and G. W. McMath, Southwestern Laboratories, Fort Worth, Texas.
P. L. Phillips, Barrow-Agee Laboratories of Miss., Inc., Jackson, Miss.
*R. C. Pope and Leon Hunter, The Pope Testing Laboratories, Dallas, Texas.
F. G. Schmid, Texas Testing Laboratories, San Antonio, Texas.
E. H. Tenent, Sr. and E. H. Tenent, Jr., Woodson-Tenent Laboratories, Memphis, Tenn.
M. D. Tilson, Texas Testing Laboratories, Inc., Lubbock, Texas.
P. C. Whittier, Law & Company, Montgomery, Ala.
*F. C. Woekel, R. M. Gilpin and R. C. Miller, Geroge W. Gooch Laboratories, Los Angeles, Calif.
*M. M. Wooden and F. R. Robertson, Houston Laboratories, Houston, Texas.

Certificates reading on cottonseed, oil cake and meal and cottonseed oil

W. A. Bridgers, Southern Testing & Research Laboratories, Wilson, N.C.
G. G. Dickinson, Dickinson Laboratories, El Paso, Texas.
C. E. McLean, Sr. and C. E. McLean, Jr., Arizona Testing Laboratories, Phoenix, Ariz.
B. O. Pattison, D. H. Turner and R. A. Albert, Pattison's Laboratories, Inc., Harlingen, Texas.
J. R. Southwell, Southwell Laboratory, Oklahoma City, Okla.

Certificates reading on cottonseed and oil cake and meal

R. H. Acock and Mrs. Inez Hazeltine, Acock Laboratories, Austin, Texas.
D. A. Bradham, Jr., Barrow-Agee Laboratories, Greenville, Miss.
A. H. Grimes, Barrow-Agee Laboratories, Inc., Decatur, Ala.
Luis Mestas, Luis Mestas Laboratories, Los Angeles, Calif.
E. S. Prevost, Law & Company, Wilmington, N.C.