



## Sarson Tel Mustard oil



Scientific : Sinapis alba, Brassica nigra

English : Mustard oil

French : Huile de moutarde

German : Senföl

Spanish : Aceite de mostaza

Indian : Sarson ka Tel

Mustard is a well-known oil seed and an annual crop. It has round stem with long inter-nodes, simple, alternate and very soft yellowish green leaves. The fruit is a pod containing seeds. Dry mustard seeds are small, round and darkish-brown or grayish-brown in color. They have no smell, but when pounded and moistured with water, they emit a peculiar strong smell.

Mustard oil is of vegetable origin and is obtained from seeds of the black and white (Sinapis alba) mustard plants. In the crude state, black mustard oil (Brassica nigra, light color) has a spicy odor and a strong taste. When refined it is neutral in odor and taste. White mustard oil (yellow color) has a biting pungent taste due to the allyl mustard oil it contains.

India is the fourth largest oilseed producing country in the world. Mustard seed is having major percentage of this. The crude mustard oil is dark brown in colour with a pungent odor. Refined mustard oil is used mainly for cooking as it is slightly more viscous and has a lower saponification value and a higher refractive index compared to other vegetable oils.

### Product description

"Oils" is a collective term for more or less viscous, generally organic-chemical liquids. Depending on their chemical composition, a distinction may be drawn between fatty, essential, mineral and silicone oils. Fatty oils include liquid, semisolid and solid products of vegetable and animal origin. They are also known as sweet oils.

Mustard oil is the third largest edible oil produced in the world after Soy oil and Palm oil. At a production level of 13-14 million tons, it accounts for about 12% of the total World's edible oil production. It refers to two different types of oil that are made from mustard seeds. These are

Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



- \* Fatty vegetable oil resulting from pressing the seeds
- \* Essential oil resulting from grinding the seeds, mixing them with water and extracting the resulting volatile oil by distillation

Mustard oil, which is known for its pungency, strong flavor & smell, is traditionally the most preferred oil for various culinary & medicinal usages. The oil comprises mostly of the fatty acids, oleic acid, linoleic acid and erucic acid. At 5%, mustard seed oil has the lowest saturated fat content of the edible oils.

#### Sarson Tel Mustard oil nutrition

Serving Size	Calories	Fat (g)	Carbohydrates (g)	Protein (g)
Vegetable oil, mustard				
1 1tsp	39.78	4.42	0.00	0.00
1 tbsp	123.76	13.75	0.00	0.00
100g	884.00	98.22	0.00	0.00
1 cup	1,927.12	214.12	0.00	0.00



#### Use of Mustard Oil

Mustard seeds yield 28 per cent of a fixed oil which is used in medicine and soap-making. The seeds also contain about one per cent of a volatile oil which is used as a counter-irritant when greatly diluted. The prime usage of mustard oil are as follows:

- \* Food Value: Widely used as edible oil. The mustard seeds are used as condiment throughout India. The oil extracted from the seeds is used for frying and other cooking purposes.
- \* Natural Benefits and Curative Properties: Mustard oil is used in many prescription for the treatment of various ailments like muscle pain, cold, hair loss, etc. Mustard oil boiled with henna leaves is useful in healthy growth of hair. Regular massage of the head with this oil will produce abundant hair.
- \* As Preservative: Prevent fungous growth. Enhance taste. Preserve flavour. So used in Pickles, chutney, vegetables etc.
- \* Massage: Keeps hair black and shiny and healthy hair roots.
- \* Medicinal Use: Glucosinolate, the pungent principle in mustard oil, has anti bacterial, anti fungal and anti-carcinogenic properties, which account for many medicinal utilities of the oil. Very effective in joint and muscular pains. Penetrates in skin pores keeping it shiny, smooth and healthy by resisting skin diseases. Convulsion in Children, Ringworm, Ear Pain, Hair Growth, Beauty Aid, Treatment of Arthritis and Joint Pains, Controlling Triglyceride Levels, Heart Disease
- \* Industrial Application: Mustard oil is used in Biodiesel Application. Prevents oxidation of iron, brass and metals on application to them. Other than as an edible oil Mustard oil is also used as a lubricating oil, a burning oil and also in soap production
- \* An economic oil with larger shelf life for longer taste and nutrition.
- \* Used for flavouring Indian recipes as well as sausages and western foods

#### Quality

The acidic value of an oil is one of the measures of quality. However, the acid value of the oil must not be too high, as this denotes an excessively high content of free fatty acids that cause the oil to turn sour & leads to discoloration. Mustard oil should have an acid value of at most 6.1%.

Oils and fats spoil by readily becoming rancid. Rancidity is promoted by light, atmospheric oxygen and moisture and leads to changes in odor and taste. So, we ensure that processing & packaging of mustard oil is done under stringent quality control mechanisms. We also ensure appropriate temperature ranges, duration of storage, etc., so as to deliver superior quality oil.

We measure the quality of the oil on as maximum parameter as possible. The parameters for which oil is tested for are Moisture and Insoluble impurities, Colour, Reflective Index, Saponif Value, Iodine Value, Acid Value, Natural Essential Oil Present by Mass, BT Temperature, Flash Point, Presence of Hydroscopic Acid, Presence of Argemone, Packaging, Labeling Info, Actual Quantity, Overall Rating (Based on Total Score).

## Packaging

We also provide reliable packaging of the cardamom seed oil and other cardamom products. During the packaging procedure, we keep the hygienic level high and also ensure that there is no human touch. Moreover, the packaging has also helped in the easy and safe delivery of the products.

We are dealing with various esteemed clients located in India as well as in the markets of New Zealand and Dubai. We also promise to serve a superlative range of cardamom and cardamom products which includes green cardamom powder to our new customers as we serve to our existing satisfied clientele. The frequent and concrete feedbacks from our customers have also helped in the advancement of the managerial activities and serving the products as per the demand prevailing in the market. Last but not the least; we are also looking forward to provide more beneficial deals in the forthcoming years.

## Why Our brand Mustard Oil?

Taj Mustard Oil are well accepted for it's quality in the global market. The main reason behind this popularity is the right pungency and taste of the oil. Modern manufacturing facility, trained manpower, new-generation extraction methods and stringent quality control highlights the salient features of mustard oil manufactured by us. It is manufactured from Best Mustard seed.

- \* Regular checking on every step during process in latest technology incorporated plant
- \* Quality is maintained by Oil Technologists
- \* Well equipped laboratory with trained technologists and technicians
- \* A regular and annual survey of seed and oil markets
- \* Rich in natural colour and sweet fragrance
- \* Consumed less in cooking
- \* Best for namkeens
- \* Immediate approach to consumers on product improvement

## Varieties of Mustards

India is a major producer of mustard and oilseeds in general. There are three main varieties of mustards in the world. Black mustard oil, white mustard oil and Brown mustard oils are the main varieties. Black mustard oil or Banarasi Rai is derived from black mustards and has a spicy and pungent flavour and aroma. Brown Indian mustard is another type of mustard which is grown traditionally in India but is now grown in other places too.. White mustard or safaid rai is decidedly pungent as it contains particular substances. Producing yellow flowers, It has a hairy stem and the seeds of the plant are large and white. Black mustard is self sterile and as it grows well in temperate climates. it has been grown in Europe since the 13 th century.. It has recently been

introduced for cultivation more recently in the northern half of the country. Alba and Hirta are two types of mustard varieties grown in southern Europe and West Asia. they are grown during the winter times in Northern India alone as the climate is suitable for it.

Mustard has high commercial value and the mustard is the principal oilseed grown in India. While some varieties yield more oil, others are more pungent in taste. Traditionally, oil extraction took place using the oil ghani technology. The cold pressing technology is used here and therefore, it is more highly valued and priced. Mustards are used as fuels also and they are used in the production of biofuels as it is renewable. After extraction of the oil, the remaining part can be utilised effectively as pesticide.



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