Dagangan:	**Kod Tarif :**
97. CRUDE JATROPHA SEED OIL Trade Name : Crude Jatropha Oil/ Jatropha Seed Oil	1515.90 990

Keterangan :

1. <u>Keterangan barangan :</u>

1.1 Barangan merupakan cecair berwarna kekuningan. Mengikut maklumat pemohon, barangan adalah terdiri daripada bahan-bahan berikut :

i. *Palmitic acid - 11.3 %*
ii. Stearic Acid - 17 %
iii. Oleic Acid - 12.8 %
iv. Linoleic Acid - 47.3 %
v. Arachidic Acid - 4.7 %
vi. Arachileic Acid- 1.8 %
vii. Behenic Acid - 0.6 %
viii. Free Fatty Acid- 4.5 %

1.2 Maklumat mengikut *Material Safety Data Sheet*:

1.2.1 *Product Name - Jatropha curcas crude oil*

1.2.2 *Product description - Vegetable or plant seed oil*

1.2.3 *Composition :*

Chemical name - Fatty acid/oil

Gross formula - Hydrocarbon compound

1.2.4 *Physical and chemical properties*

i. Appearance - Light brown

ii. Odor - CharacteristicVegetable Oil Odor
iii. Solubility - Soluble in alcohol and oil. Not soluble in water

1.3 Barangan dipek dalam flexibag semasa pengimporatan.

1.4 Kegunaan barangan: Sebagai bahan mentah untuk menghasilkan *biodiesel.*

2. <u>Fakta :</u>

2.1 Laporan Kimia (PJ) IKA 1260/10-0 bertarikh 31.3.2010 :

2.1.1 Cecair berwarna kuning.
2.1.2 Komposisi bahan
i. *Palmitic acid - 45.26 %*
ii. Oleic acid - 38.83 %

iii.	*Linoleic acid*	-	*9.03 %*
iv.	*Stearic acid*	-	*4.35 %*
v.	*Myristic acid*	-	*1.10 %*
vi.	*Lain-lain acid*	-	*1.43 %*
vii.	*Free fatty acid*	-	*0.16 %*

2.2 Mengikut Wikipedia*, jatropha* oil adalah diperolehi daripada bijian tumbuhan *jatropha* yang telah dihancurkan dan diproses. *Jatropha oil* boleh digunakan untuk menghasilkan minyak biodiesel yang berkualiti.

2.3 Mengikut artikel dalam *European Journal of Scientific Research* oleh pensyarah-pensyarah UKM, komposisi utama *jatropha oil* adalah *oleic acid*, dan *linoleic acid.* Selain itu ia juga mengandungi *saturated fatty acid* seperti *palmitic acid* dan *stearic acid.*

3. <u>Ketetapan:</u>

Mesyuarat Panel Penetapan Penjenisan Bil. 64*/*2010 memutuskan barangan ini sesuai diperjeniskan mengikut **GIR 1** di bawah kod tarif **1515.90 990** sebagai ***Other fixed vegetable oil, not chemically modified*** berdasarkan alasan-alasan berikut :-

3.1 Barangan adalah minyak yang diperolehi daripada bijian tumbuhan *jatropha*.
3.2 Barangan masih dalam bentuk *crude.*

3.3 Kod tarif 1511.90 990 yang dicadangkan oleh Jabatan Kimia adalah tidak sesuai kerana barangan tidak dihasilkan daripada bijian kelapa sawit walaupun mengandungi *palmitic acid*. Mengikut fakta di para 2.3, minyak yang dihasilkan daripada bijian *jatropha* juga mengandungi *palmitic acid*.

3.4 Barangan menepati penerangan di HS 2007, EN, muka surat III-15-3, *Part (B)* seperti berikut :

B) Headings 15.07 to 15.15 of this Chapter cover the single (i.e., not mixed with fats or oils of another nature), fixed vegetable fats and oils mentioned in the headings, together with their fractions, whether or not refined, but not chemically modified.

Vegetable fats and oils occur widely in nature and are found in the cells of certain parts of plants (e.g., seeds and fruit), from which they are extracted by pressure or by means of solvents.

The vegetable fats and oils classified in these headings are fixed fats and oils - i.e., fats and oils which cannot easily be distilled without decomposition, which are not volatile and which cannot be carried off by superheated steam (which decomposes and saponifies them).

***With the exception of**, e.g., jojoba oil, vegetable fats and oils are mixtures of glycerides, but whereas palmitic and stearic glycerides, which are solid at room temperature, predominate in solid oils, fluid oils are mainly composed of glycerides which are liquid at room temperature (glycerides of oleic acid, linoleic acid, linolenic acid, etc.).*

These headings cover crude fats and oils and their fractions, as well as those which have been refined or purified, e.g., by clarifying, washing, filtering, decolourising, deacidifying or deodorising.

…….. *The fats and oils covered by these headings are* ***mainly*** *obtained from the oil seeds and oleaginous fruits of headings 12.01 to 12.07, but may also be obtained from vegetable materials classified elsewhere (e.g. : olive oil, oils obtained from the kernels of peaches, apricots or plums of heading 12.12, oils obtained from almonds, walnuts, pignolia nuts, pistachio nuts, etc., of heading 08.02, oil obtained from germ of cereals).* *……..*
Gambar : Tiada