

1964-65 for the two courses is given below:

Name of the Union Territory	Seats allotted for	
	Premedical	M.B.B.S.
Himachal Pradesh	2	31
Manipur	25	11
Tripura	17	7
NEFA	3	2
Andaman and Nicobar Islands	2	1
Laccadive, Mincoy and Amindivi	4	—
Total	53	52

प्रोल्ट मेक्रेटरियेट' भवन

309. श्री नवल प्रभाकर : क्या निम्नलिखित श्री. आवास मंत्री यह बताने की कृपा करेंगे कि :

(क) क्या यह सच है कि दिल्ली में 'प्रोल्ट मेक्रेटरियेट' भवन को तोड़ कर नया रूप देने की कोई योजना है ;

(ख) यदि हाँ, तो इस योजना का व्यंग क्या है; और

(ग) दिल्ली प्रशासन के कौन-कौन से कार्यालयों की इमारतों को फिर से बनाने का विचार है ?

निर्वाण और आवास मंत्री (श्री मेहर-चन्द खन्ना) : (क) ऐसी कोई योजना प्राप्त नहीं हुई है।

(ख) और (ग). सवाल पैदा ही नहीं होता।

Major Projects

310. Shri Gokulananda Mohanty: Will the Minister of Planning be pleased to state:

(a) the number of major projects in different States which started work in the First Plan period but have not yet been completed;

(b) the stipulated date for completion of those projects; and

(c) the primary and the present enhanced estimates of the projects?

The Minister of Planning (Shri B. R. Bhagat): (a) to (c). A statement is placed on the Table of the House. [Placed in library. See No. L.T-3067/64].

Mustard Oil

311. Shri J. N. Hazarika: Will the Minister of Health be pleased to state:

(a) whether a Nutrition expert of the All India Institute of Hygiene and Public Health, Calcutta, held recently that use of mustard oil as cooking medium is detrimental to health and it contributes to the incidence of diseases like Coronary and Cerebral thrombosis; and

(b) if so, whether any steps have been taken to confirm the report by more experts so as to take preventive measures?

The Minister of Health (Dr. Sushila Nayar): (a) and (b). An officer of the All India Institute of Hygiene & Public Health, Calcutta who attended a scientific meeting of nutritional interest at Calcutta in August, 1964, mentioned during the discussion that other vegetable oils like groundnut oil or sesame oil were superior to mustard oil as cooking medium and that mustard oil due to its pungency and deep colour could be easily adulterated with substances which were detrimental to health. Sesame oil and groundnut oil had greater percentage of unsaturated fatty acids and were, therefore, better for prevention of atherosclerosis.

Mustard oil has been found to be adulterated with agremone seeds and mineral oil which are both toxic. Under the Prevention of Food Adulteration Rules standards for mustard oil have been prescribed and present oil have been prescribed and presence of agremone seeds or any other oil