

Assaying parameters of WDRA notified commodities (AP=Assaying Parameters)

Note:-

- I. The following assaying parameters are the extract taken from Agmark / BIS standards. For further details original Agmark standards / BIS standards may be referred.
- II. The Para “*Comply with the restrictions in regard to pesticides / insecticides residue (Rule 65), poisonous metals (Rule 57), naturally occurring toxic substances (Rule 57-B) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 and as amended from time to time*” wherever appearing in the following parameters shall be replaced by,
 - a. *It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.*
 - b. *It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.*

Commodity Code: 2 – Paddy (Dhan)

	AP I	AP II	AP III
Grades	Foreign Matter (% By Wt.)	Admixture (% By Wt.)	Damaged, Immature, Weevilled (% By Wt.)
I	1	5	1
II	2	10	2
III	4	15	5
IV	7	30	10

General Characteristics:-

- (a) Be the dried mature grains (with husk) of *Oryza sativa*, L; (b) Have uniform size, shape and colour;
- (c) Be hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious and all other impurities except to the extent indicated in the Schedule;
- (d) Be in sound merchantable condition; and
- (e) Not have moisture exceeding 14 percent

Commodity Code: 3-Rice

Grade designation and definition of quality of the variety of Raw Milled Rice known commercially as Dehradun Basmati rice grown in the Dehradun Tahsil in the United Provinces

Grade designation	Foreign matter other	Broken grains	Fragment s	Other rices including red grains	Damaged or discoloured grains	Weevilled grains	Chalk y grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	slight trace	3.0	Nil	1.0	0.25	reasonably free having regard to the age of the rice	Nil	4.5	---	Shall not contain more than 2 percent of whole length is less than 6.40 mm	--
A	0.25	7.0	Nil	2.0	0.50	Do.	Nil	10	--	Shall not contain more than 7 percent of whole grains	--

										whose length is less than 6.40 mm	
B	0.25	12.0	Nil	4.0	0.75	Do	Nil	18	--	Shall not contain more than 15% of whole grains whose length is less than 6.40mm	--

General Characteristics:

1. The grains shall be long slender of white creamy or greyish colour and translucent (not chalky)
2. The rice-
 - a. Shall possess in a marked degree the natural fragrant characteristic of Basmati rice both in the raw and cooked state,
 - b. Shall not have been artificially coloured and shall be free from polishing agents,
 - c. May contain upto 10 per cent of grains with an appreciable amount of bran thereon.

Grade designation and definition of quality of the variety of Parboiled Milled Rice known commercially as Saharanpur Basmati Sela rice derived from Basmati paddy grown in the Saharanpur district of the United Provinces

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other rices including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Slight trace only	0.5	Nil	3.0	0.25	Nil	1.0	5	Not less than 14.0	Not less than 6.50	---
A	Slight trace only	0.75	Nil	7.0	0.35	Nil	1.5	10	Not less than 13.5	Not less than 6.30	---
B	Slight trace only	2.0	Nil	10.00	0.75	Nil	2.5	16.00	Not less than 13.5	Not less than 6.30	---

General Characteristics:

1. The grains shall be long slender of white colour and highly translucent and may contain abdominal white (locally known as til) in commercially acceptable proportions.
2. The rice-
 - a. Shall be free from musty or obnoxious odour and shall carry no signs of mould or contain webs.
 - b. Shall not have been artificially coloured and shall be free from polishing agents other than a slight trace of maida (wheat flour).
 - c. Shall not contain more than 1 percent of grain with an appreciable amount of bran thereon.

Grade designation and definition of quality of the variety of Raw and Pounded Rice known commercially as Nellore rice or Molakolukulu grown in the Nellore district of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other rices including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
A	1.0	15.0	1.5	1.5	1.0	Reasonably free	4	25	Within the limits of 15.5 and 16.0	Within the limits of 5.2 and 5.3	Within the limits of 2.3 and 2.4

General Characteristics:

1. The grains shall be reasonably ani form, in size, of white creamy or greyish colour.
2. The rice-
 - a. Shall have been hand pounded and shall not have been milled or processed in any way by means of power driven machinery
 - b. Shall be free from musty, sound of other obnoxious odour and shall carry no sign of mould or contain webs.
 - c. Shall not have been artificially coloured.

Grade designation and definition of quality of variety of Raw Milled Rice (war quality) known commercially as Kothamali Samba or White Sirumali grown in the Tanjore and South Arcot Districts of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	10.0	1.0	2.0	1.0	Reasonably free having regard to the age of rice	2.0	16.0	11.50 to 12.50	3.7 to 4.3	2.3 to 2.8
A	0.25	15.0	2.0	3.5	3.0	do	3.0	25.75	11.50 to 12.50	3.7 to 4.3	2.3 to 2.8

General Characteristics:

1. The grains shall be reasonably uniform in size and colour with a fair proportion of belly whites present.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943.
 - b. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - c. Shall not have been artificially coloured and shall be free from polishing agents.

Grade designation and definition of quality of variety of Raw Milled Rice (war quality) known commercially as Kasipichodi or Bangaruthotga grown in the West Godavari district of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	4.0	2.0	3.0	Trace	Reasonably free having regard to the age of rice	Chalky	9.5	9.7 to 10.00	5.5 to 6.0	1.5 to 1.6
A	0.5	6.0	3.0	6.5	Do	Do	Chalky	15.5	9.7 to 10.00	5.5 to 6.0	1.5 to 1.6

General Characteristics:

1. The grains shall be reasonably uniform in size and may be chalky or opaque.
2. The rice-
 - a. Shall receive one polish as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents.

Grade designation and definition of quality of the variety of Parboiled Milled Rice (war quality) known commercially as Sirumani or Red Sirumani grown in the Tanjore and South Arcot Districts of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Slight trace only	3.0	Nil	1.0	0.25	Reasonably free having regard to the age of rice	Nil	4.5	15.0 to 15.5	4.2 to 4.5	2.4 to 2.7
A	0.25	5.0	1.0	2.0	1.0	Do	Nil	9.25	15.5 to 15.5	4.2 to 4.5	2.4 to 2.7

General Characteristics:

1. The grains shall be small round reasonably uniform in size, of white or greyish colour and translucent (not chalky)
2. The rice-
 - a. Shall receive one polish as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943.
 - b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.

- d. Shall not have been artificially coloured and shall be free from polishing agents.

Grade designation and definition of quality of the variety of Raw Milled Rice (war quality) known commercially as Nellore or Mola Golukulu rice grown in the Nellore Distrit of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Slight trace only	5.0	5.0	2.0	0.5	Reasonably free having regard to the age of rice	2.0	10.5	15.5 to 16.0	5.2 to 5.3	2.3 to 2.4
A	5.0*	10.0	1.0	4.0	1.0	Do	4.0	21.0	15.5 to 16.0	5.2 to 5.3	2.3 to 2.4

General Characteristics:

1. The grains shall be reasonably uniform in size, of fairly white or creamy colour.
2. The rice-

- a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
- c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
- d. Shall not have been artificially coloured and shall be free from polishing agents.

Grade designation and definition of quality of variety of Raw Milled Rice (war quality) known commercially as Krishnakatukulu or Maharajabhogan or Akusanam grown in the East and West Godavari districts of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	4.0	1.0	0.3	0.5	Reasonably free having regard to the age of rice	0.5	9.5	13.5 to 14.0	5.3 to 5.4	2.0 to 2.2
A	0.25	8.0	2.0	4.0	1.0	Do	1.0	17.0	13.5 to 14.0	5.3 to 5.4	2.0 to 2.2

General Characteristics:

1. The grains shall be reasonably uniform in size and of fairly white colour.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents.

Grade designation and definition of quality of the variety of Raw Milled Rice (war quality) known commercially as Atragada or Ramasagara growth in the Kistna and Guntur districts of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	8.0	2.0	2.0	Reasonably free	Reasonably free having regard to the age of rice	Chalky	13.0	17.20 to 18.20	5.5 to 6.0	2.2 to 2.5
A	0.5	12.0	4.0	3.0	0.5	Do	Chalky	20.0	17.20 to 18.20	5.5 to 6.0	2.2 to 2.5

General Characteristics:

1. The grains shall be reasonably uniform in size and colour and may be chalky or opaque.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents.

Grade designation and definition of quality of the variety of Raw Milled Rice (war quality) known commercially as Nellore Samba grown in the Tanjore and Tiruchinapoly districts of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	8.0	1.0	3.0	0.5	Reasonably free having regard to the age of rice	2.0	15.0	14.5 to 16.0	5.2 to 5.6	2.3 to 2.5
A	0.5	12.0	2.0	5.0	1.0	Do	4.0	25.0	14.5 to	5.2 to 5.6	2.3 to 2.5

									16.0		
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General Characteristics:

1. The grains shall be reasonably uniform in size of fairly white colour and may be opaque.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents

Grade designation and definition of quality of the variety of Raw Milled Rice (war quality) known commercially as Kusuma grown in the Kistna and Guntur district of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	8.0	2.0	2.0	Reasonably free	Reasonably free having regard to	Chalky	12.5	18.0 to 19.0	5.8 to 6.3	2.2 to 2.5

						the age of rice					
A	0.5	12.0	5.0	3.0	0.5	Do	Chalky	21.0	18.0 to 19.0	5.8 to 6.3	2.2 to 2.5

General Characteristics:

1. The grains shall be reasonably uniform in size of fairly white colour and may be slightly chalky or semi opaque.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents

Grade designation and definition of quality of the variety of Raw Milled Rice (war quality) known commercially as G.E.B. 24 Kichli or Kichidi Samba grown in the Madras Residency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12

	than rice			red grains							
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	4.0	1.0	2.0	Reasonably free	Reasonably free having regard to	Slightly chalky	8.0	14.0 to 15.0	5.5 to 6.0	1.9 to 2.2
						the age of rice					
A	0.5	10.0	2.0	3.0	0.5	Do	Do	16.0	14.0 to 15.0	5.5 to 6.0	1.9 to 2.2

General Characteristics:

1. The grains shall be reasonably uniform in size of fairly white colour and may be slightly chalky or opaque.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents

Grade designation and definition of quality of the variety of Parboiled Milled Rice (war quality) known commercially as Korangu samba, Kattai samba or Arai samba grown in the Tanjore and Trichinopoly districts of Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	4.0	1.0	3.0	1.0	Reasonably free having	--	9.5	16.4 to 17.4	4.8 to 5.3	2.3 to 2.6
						regard to the age of rice					
A	0.25	6.0	2.0	5.0	1.5	Do	--	15.0	16.4 to 17.4	4.8 to 5.3	2.3 to 2.6

General Characteristics:

1. The grains shall be reasonably uniform in size, of fairly white, creamy or greyish colour and fairly translucent, Abdominal white in commercially acceptable proportion not to be objected to.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents

Grade designation and definition of quality of the variety of Parboiled Milled Rice (war quality) known commercially as Nellore Samba grown in the Tanjore and Trichinopoly districts of Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Trace	3.0	1.0	2.0	Trace	Reasonably free having regard to the age of rice	1.0	8.0	15.5 to 16.5	5.1 to 5.6	2.3 to 2.6
A	0.25	6.0	2.0	3.5	0.5	Do	1.5	14.0	15.5 to 16.5	5.1 to 5.6	2.3 to 2.6

General Characteristics:

1. The grains shall be reasonably uniform in size and colour (not chalky) and may contain abdominal white in commercially acceptable proportions.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.

- d. Shall not have been artificially coloured and shall be free from polishing agents

Grade designation and definition of quality of the variety of Parboiled Milled Rice (war quality) known commercially as Muthusamba or Kothamalli Samba or white sirumani grown in the Tanjore and South Arcot districts of the Madras Presidency

Grade designation	Foreign matter other than rice	Broken grains	Fragments	Other varieties including red grains	Damaged or discoloured grains	Weevilled grains	Chalky grains	Total	1000 kernel weight	Length	Breadth
1	2	3	4	5	6	7	8	9	10	11	12
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Grammes	Millimeters	Millimeters
Special	Slightly trace only	3.0	Nil	2.0	0.50	Reasonably free having regard to the age of rice	Nil	6.0	11.5 to 12.0	3.7 to 3.9	2.3 to 2.5
A	0.25	4.0	1.0	3.0	2.0	Do	Nil	10.25	11.5 to 12.0	3.7 to 3.9	2.3 to 2.5

General Characteristics:

1. The grains shall be small round reasonably uniform in size of white colour and chalky.
2. The rice-
 - a. Shall be prepared as per milling restrictions prescribed by Madras Govt. in G.O. No .242-Devt. Dated 5th March, 1943. b. Shall be reasonably free from paddy.
 - c. Shall be free from musty or obnoxious odour and shall carry no sign of mould or contain webs.
 - d. Shall not have been artificially coloured and shall be free from polishing agents

Commodity Code: 5 – Jawar/Jowar (Sorghum)**Rabi Jowar**

	API	AP II		AP III	AP IV	AP V	AP VI
Grades	Moisture (*Maximum Limits Of Tolerance (Per Cent By Weight))	Foreign Matter (*Maximum Limits Of Tolerance (Per Cent By Weight))		Other Edible Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Damaged Shrivelled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Immature Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Weevilled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))
		organic	inorganic				
grade I	12	0.1	nil	1	1	2	0.5
grade II	12	0.25	0.1	1.5	2	4	1
grade III	14	0.5	0.25	2	3	6	2
grade IV	14	0.75	0.25	4	5	8	6

General Characteristics:-

- (a) Be the dried mature grains of *Sorghum vulgare* pers raised in the Rabi season;
- (b) Be sweet, hard, clean, wholesome, uniform in size, shape, colour and in sound merchantable condition
- (c) Be free from added colouring matter, moulds, weevils, obnoxious substances, discolouration, poisonous seeds and all other impurities except to the extent indicated in the schedule;
- (d) Uric acid and aflatoxin shall not exceed 100 miligrams and 30 micrograms per kilogram respectively; (e) Be free from rodent hair and excreta;
- (f) Comply with the restrictions in regard to pesticides / insecticides residue (Rule 65), poisonous metals (Rule 57), naturally occurring toxic substances (Rule 57-B) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 and as amended from time to time.

Kharif Jowar

	AP I	AP II		AP III	AP IV	AP V	AP VI
Grades	Moisture (*Maximum Limits Of Tolerance (Per Cent By Weight))	Foreign Matter (*Maximum Limits Of Tolerance (Per Cent By Weight))		Other Edible Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Damaged Shrivelled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Immature Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Weevilled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))
		organic	inorganic				
grade I	12	0.1	nil	0.5	1.5	1	1
grade II	12	0.25	0.1	1	3	2	2.5

grade III	14	0.5	0.25	2	4.5	5	4
grade IV	14	0.75	0.25	3	6	8	6

General Characteristics:-

- (a) Be the dried mature grains of *Sorghum vulgare* pers raised in the Kharif season;
- (b) Be sweet, hard, clean, wholesome, uniform in size, shape, colour and in sound merchantable condition
- (c) Be free from added colouring matter, moulds, weevils, obnoxious substances, discolouration, poisonous seeds and all other impurities except to the extent indicated in the schedule;
- (d) Uric acid and aflatoxin shall not exceed 100 miligrams and 30 micrograms per kilogram respectively; (e) Be free from rodent hair and excreta;
- (f) Comply with the restrictions in regard to pesticides / insecticides residue (Rule 65), poisonous metals (Rule 57), naturally occurring toxic substances (Rule 57-B) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 and as amended from time to time.

Commodity Code: 7 – Arhar / Tur (Red Gram) Split (husked)

	AP I	AP II		AP III	AP IV	AP V	AP VI
Grades	Moisture	Foreign Matter		Other Edible Grains	Damaged Grains	Weevilled Grains	Broken And Fragmented Grains
		organic	inorganic				
special	10	0.1	nil	nil	0.5	1	2
standard	12	0.5	0.1	0.2	2	2	5
general	14	0.75	0.25	0.5	5	3	8

General Characteristics:-

- (a) consist of husked and split seeds of Pulse (*Cajanus cajan*);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 8 - Urd Whole (Black Gram, Urd Beans)

	AP I	AP II		AP III	AP IV	AP V
Grades	Moisture	Foreign Matter		Other Edible Grains	Damaged Grains	Weevilled Grains
		organic	inorganic			
special	10	0.1	nil	0.1	0.5	2
standard	12	0.5	0.1	0.5	2	4
general	14	0.75	0.25	3	5	6

General Characteristics:-

- (a) be the dried mature seeds of Pulse (Phaseolus mungo Linn.);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. Crotonia (Crotonia spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 9 – Moong (Whole) (Green Gram)

	AP I	AP II		AP III	AP IV	AP V
Grades	Moisture	Foreign Matter		Other Edible Grains	Damaged Grains	Weevilled Grains
		organic	inorganic			
special	10	0.1	nil	0.1	0.5	2
standard	12	0.5	0.1	0.5	2	4
general	14	0.75	0.25	3	5	6

General Characteristics:-

- (a) be the dried mature seeds of Pulse green gram (Phaseolus aureus Roxb. or phaseolus radiatus Roxb).;
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;

- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A) naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65), and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 10 - Groundnut

Grade Specification of Groundnut kernels commercially known as BOLD and COROMANDEL (*Archis hypogaea*)

Grades	Maximum limit of tolerance						
	Foreign matter %	Damaged pods %	Slightly damaged kernels %	Shrivelled and Immature kernels %	Splits and broken kernels %	Nooks %	Admixture of other varieties %
Special	0.5	1.0	0.5	2.0	5.0	1.0	1.0
Standard	1.0	1.5	1.0	4.0	10.0	2.0	2.0
General	2.0	2.0	2.0	6.0	15.0	3.0	5.0

General Characteristics:- The kernels shall have to obtained from pods of the variety ‘Bold/Coromandal’ shall have characteristics shape, configuration and appearance of the variety shall be of the season’s crop, not mist to touch, shall not show visible signs of insects and moulds and shall be free from dirt and obnoxious smell.

Grade Specification of Groundnut Kernels commercially known as ‘Red Natal/Peanuts’ (Arachis hypogaea)

Grades	Maximum limit of tolerance						
	Foreign matter %	Damaged pods %	Slightly damaged kernels %	Shrivelled and Immature kernels %	Splits and broken kernels %	Nooks %	Admixture of other varieties %
Special	1.0	0.5	0.5	2.0	5.0	1.0	1.0
Standard	2.0	1.0	1.0	4.0	10.0	2.0	2.0
General	3.0	2.0	2.0	6.0	15.0	3.0	3.0

General Characteristics:- The kernels shall have to obtained from pods of the variety ‘Red Natal / Peanuts’ shall have characteristics shape, configuration and appearance of the variety shall be of the season’s crop, not mist to touch, shall not show visible signs of insects and moulds and shall be free from dirt and obnoxious smell.

Grade Specification of Hand Picked Selected (HPS) Groundnut kernels commercially known as Red Natal (Arachis hypogaea)

Grades	Definition of quality			
	Special characteristics			
	No. Of Kernels 25 Gms Max By Count	Damaged And Slightly Damaged Kernels % By Weight (Max)	Broken Including Split Kernels % By Weight (Max)	Moisture % By Weight (Max)
Special	65	0.5	0.50	7.0

Standard	75	0.5	1.00	7.0
Good	80	0.5	2.00	7.0
General	As per contract b/w buyer and seller	0.5	2.00	7.0

General Characteristics:-

- (a) Be obtained from the pods of the Red Natal variety;
- (b) Have characteristics shape, colour configuration and appearance of the variety;
- (c) Be dry, free extraneous matter, living and/or dead insects, weevils, larvae, pupae, any visible mould and rodent contamination, and excreta.
- (d) Be free from rancidity, bitter taste obnoxious smell and deleterious substances; and (e) Be free from nooks.

Commodity Code: 11 – Sesame seeds (Sesamum, Gingelly, Til)

Grade Designation	Foreign Matter per cent by weight (maximum)	Immature- shriveled and dead seeds, per cent by weight (maximum)	Damaged & Discoloured seeds per cent by weight (maximum)	Total impurities (total of col. 2 to 4) per cent by weight (maximum)	Admixture of other varieties/types per cent by weight (maximum)	Moisture content per cent by weight (maximum)
1	2	3	4	5	6	7

Special	0.5	1	Nil	1.5	5.0	5.0
Good	1.0	2.0	1.0	3.0	10.0	6.0
General	2.0	3.0	2.0	5.0	15.0	7.0

General Characteristics:

The Sesame seeds shall be:

- (a) The seeds obtained from the plant *Sesamum indicum linn. Sya, Sesamum orientale Linn*, Family Pedaliaceae.
- (b) Free from fungus and insect attack, live insects obnoxious smell, rodent contamination, excreta, non-edible oil seeds, artificial coloration and all other impurities except to the extent specified.

Commodity Code: 16 – Jute Bales

	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII
Grades	Strenght	Defects	Max Root Content (% By Weight)	Colour	Fineness	Density	Total Score
W 1	very good (26)	free from major and minor defects (22)	10(33)	very good (12)	very fine (5)	heavy bodies (2)	100
W2	good (22)	free from major	15(28)	good (9)	fine (2)	heavy bodies (2)	85

		and minor defects (22)					
W3	fairly good (18)	free from major and minor defects except some loose leaf and a few specks (18)	20(24)	fairly good (7)	fiberess well separated(1)	medium bodied(1)	69
W4	fair average (14)	free from major and minor defects except some loose leaf and a few sticks (14)	26(30)	fair average (4)	fiberess well separated(1)	medium bodied(1)	54
W5	average (10)	free from major defects (10)	36(16)	average (3)			39
W6	average (10)	free from centre roots and dazed / over retted fibre and reaasonable free from entangled sticks (4)	46(12)				26
W7	weak mixed (3)		57				12
W8	Entangled or any other jute not suitable for any of the above grades but of commercial value						0

Commodity Code: 22-Grapes

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
1	2	3	4
Extra Class	Grapes must be of superior quality. The bunches must be typical of variety in shape, development and coloring and have no defects. Berries must be firm, firmly attached to the stalk, evenly spaced along the stalk and have their bloom virtually intact.	As per table 'A'	5% by weight of bunches not satisfying the requirements of the grade, but meeting those of class I grade or exceptionally coming within the tolerances of that grade.
Class I	Grapes must be of good quality. The bunches must be typical of variety in shape, development and coloring. Berries must be firm, firmly attached to the stalk and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the extra class. Following slight defects may be there, provided these do not affect the general appearance of the produce and keeping quality of the package. - a slight defect in shape. - a slight defect in coloring	-do-	10% by weight of bunches not satisfying the requirements of the grade, but meeting those of class II grade or exceptionally coming within the tolerance of that grade.

Class II	The bunches may show defects in shape, development and coloring provided these do not impair the essential characteristics of the variety. The berries must be sufficiently firm and sufficiently attached. They may be less evenly spaced along the stalk than Class I grade. Following defects may be there, provided	-do-	10% by weight of bunches not satisfying the requirements of the grade, but meeting the minimum requirements.
	these do not affect the general appearance of the produce and keeping quality of the package. - defects in shape - defects in coloring - slight sun scorch affecting the skin only, - slight bruising, - slight skin defects		

General Characteristics:-

1. Table Grapes shall be fruits obtained from varieties (cultivars) of *Vitis vinifera* L.
2. Minimum requirements:
 - (i) Bunches and berries of Table grapes shall be:
 - (a) clean, sound, free of any visible foreign matter;
 - (b) free of pests, affecting the general appearance of the produce;
 - (c) free of damage caused by pests and diseases;
 - (d) free of abnormal external moisture;
 - (e) free of any foreign smell and / or taste;
 - (f) free of all visible traces of moulds;
 - (ii) Berries shall be intact, well formed and normally developed, 18
 - (iii) Table grapes shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.
 - (iv) Table grapes shall have minimum soluble solids of 16 degrees Brix.

(v) Table grapes shall have minimum sugar / acid ratio of 20 : 1.

Commodity Code: 23-Onion (Fresh or Dehydrated)

Grade designation	Grade Requirements	Grade tolerances
1	2	3

Extra class	<p>Onion shall be of superior quality.</p> <p>They shall be characteristic of the variety and /or commercial type.</p> <p>The bulbs shall be :</p> <ul style="list-style-type: none"> - firm and compact; - unsprouted (free from externally 	<p>5% by number or weight of onion not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.</p>
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	<p>visible shoots);</p> <ul style="list-style-type: none"> - properly cleaned; - free from swelling caused by abnormal development; - free of root tufts, however, onions harvested before complete maturity, root tufts are allowed. <p>They shall be free of defects, with the exception of very slight superficial blemishes, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p>	
Class I	<p>Onion shall be of good quality.</p> <p>They shall be characteristics of the variety and/or commercial type.</p>	<p>10% by number or weight of onion not satisfying the requirements of the grade, but meeting those of Class II grade or, exceptionally, coming within the tolerances of that grade.</p>

	<p>The bulbs shall be :</p> <ul style="list-style-type: none"> - firm and compact; - unsprouted (free from externally visible shoots); - free from swelling caused by abnormal development; - free of root tufts, however, onions harvested before complete maturity, root tufts are allowed. <p>The following slight defects, however, may be allowed provided, these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - a slight defect in shape; - a slight defect in colouring; 	
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	<ul style="list-style-type: none"> - light staining which does not affect the last dried skin protecting the flesh, provided it does not cover more than one-fifth of the bulb's surface. - Superficial cracks in and absence of part of the outer skins, provided the flesh is protected. 	
Class II	<p>Onion which do not qualify for inclusion in the higher grade, but satisfy the minimum requirements. They shall be reasonably firm. The following defects may be allowed, provided the onion retain their essential characteristics as regards the quality, the keeping quality and presentation.</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring; - early signs of shoot growth visible from outside (not more than 10% by number or weight per unit of presentation); - traces of rubbing; 	10% by number or weight of onion not satisfying the requirements for the grade but meeting the minimum requirements.

	<ul style="list-style-type: none"> - slight marking caused by parasites or disease; - small healed cracks; - slight bruising, healed, unlikely to impair keeping qualities; -root tufts; - Stains which do not affect the last dried skin protecting the flesh provided they do not cover more than bulb's surface; - Cracks in the outer skins and the absence of a part of the outerskins from not more than half of the bulb's surface; - Cracks in the outer skins and the absence of a part of the outerskins from not more than one-third of the bulb's surface, provided the flesh is not damaged. 	
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OTHER REQUIREMENTS:

(I) The development and condition of the onion must be such as to enable them to:

- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

(II) Onions must be presented as follows:

- arranged in layers;
- loose in the package (including in bulk bins);
- in strings:

either of a certain number of bulbs, in which case the strings must contain at least six onions(with fully dried stems); or of a certain net weight.

For stringed onions, the characteristics of the strings in any one package(number of bulbs or net weight) must be uniform.

PROVISIONS CONCERNING SIZING:

(1) Size is determined by the maximum diameter of the equatorial section in accordance with the following table.

Size code	Diameter (in mm.)	Difference between the diameter of the smallest and largest onion in the same package (in mm)
5	A	10-20

15	B	21-40
20	C	41-70
30	D	71 and above

The minimum diameter is 10mm.

- (iii) Size tolerances: For all grades, 10% by weight of onions not satisfying the size identified, but with a diameter of no more than 20% below or above it.

General Characteristics:

(i) Onion shall be

- (a) intact,
- (b) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded, (c) clean, free from any visible foreign matter,
- (d) free from damage caused by frost;
- (e) sufficiently dry for the intended use (in the case of onions for storing, at least the two first outer skins and the stem must be fully dried)
- (f) without hollow or tough stems;

- (g) practically free from pests;
- (h) practically free from damage caused by pests;
- (i) free of all abnormal external moisture; (j) free of any foreign smell and/or taste.

The stems must be twisted or clean cut and must not exceed 6 cm in length (except for stringed onions).

- (ii) They shall comply with the residue level of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

Commodity Code: 28-Bajra (Pearl Millet / Cumbu)

	AP I	AP II		AP III	AP IV	AP V	AP VI
Grades	Moisture (*Maximum Limits Of Tolerance (Per Cent By Weight))	Foreign Matter (*Maximum Limits Of Tolerance (Per Cent By Weight))		Other Edible Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Damaged Shrivelled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Immature Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Weevilled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))
		organic	inorganic				
grade I	12	0.1	nil	1	0.5	1.5	1
grade II	12	0.25	0.1	2	1	3	2.5
grade III	14	0.5	0.25	2.5	2	5	4
grade IV	14	0.75	0.25	3	4	8	6

General Characteristics:-

- (a) Be the dried mature grains of Pennisetum typhoideum Rich;
- (b) Be sweet, hard, clean, wholesome, uniform in size, shape, colour and in sound merchantable condition;
- (c) Be free from added colouring matter, moulds, weevils, obnoxious substances, discolouration, poisonous seeds and all other impurities except to the extent indicated in the schedule;
- (d) Uric acid and aflatoxin shall not exceed 100 miligrams and 30 micrograms per kilogram respectively; (e) Be free from rodent hair and excreta;
- (f) Comply with the restrictions in regard to pesticides / insecticides residue (Rule 65), poisonous metals (Rule 57), naturally occurring toxic substances (Rule 57-B) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 and as amended from time to time.

Commodity Code: 30 – Ragi (Finger Millet)

	AP I	AP II		AP III	AP IV	AP V	AP VI
Grades	Moisture (*Maximum Limits Of Tolerance (Per Cent By Weight))	Foreign Matter (*Maximum Limits Of Tolerance (Per Cent By Weight))		Other Edible Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Damaged Shrivelled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Immature Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))	Weevilled Grains (*Maximum Limits Of Tolerance (Per Cent By Weight))
		organic	inorganic				
grade I	12	0.1	nil	1	1	2	0.1
grade II	12	0.25	0.1	1.5	2	3	0.2
grade III	14	0.5	0.25	2	3	4	0.3
grade IV	14	0.75	0.25	4	5	4	0.5

General Characteristics:-

- (a) Be the dried mature grains of Eleusine coracana L. Gaetn;
- (b) Be sweet, hard, clean, wholesome, uniform in size, shape, colour and in sound merchantable condition;
- (c) Be free from added colouring matter, moulds, weevils, obnoxious substances, discolouration, poisonous seeds and all other impurities except to the extent indicated in the schedule;
- (d) Uric acid and aflatoxin shall not exceed 100 miligrams and 30 micrograms per kilogram respectively; (e) Be free from rodent hair and excreta;
- (f) Comply with the restrictions in regard to pesticides / insecticides residue (Rule 65), poisonous metals (Rule 57), naturally occurring toxic substances (Rule 57-B) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 and as amended from time to time.

Commodity Code: 36 - Raw Cashewnuts

Raw cashewnut (kerala , maharashtra)

	AP I	AP II	AP III	AP IV	AP V
Grades	No. Of Nuts /Kg (Max)	Void Nuts % By Weight (Max)	Immature Nuts % By Weight (Max)	Damaged Discoloured Nuts % By Weight (Max)	Moisture % By Weight (Max)
extra special	100	nil	nil	nil	12
spacial	150	1	2	2	12
good	160	2	3	3	12
fair	180	3	5	5	12

General Characteristics:-

(a) Raw Cashew nuts shall be the dried ripe nuts of *Anacardium occidentale* L grown in Kerala and Maharashtra State. (b)

The raw cashew nuts shall:-

(a) Have the shape colour and other characteristics of the variety; (b)

Be well dried and mature.

(c) Be free from any musty odour,

(d) Be reasonably free from extraneous matter, and

(e) Be free from mould, diseases decayed nuts and insect attack except to the extent as specified under column 5.

Raw cashewnuts (other states)

	AP I	AP II	AP III	AP IV	AP V
Grades	No. Of Nuts /Kg (Max)	Void Nuts % By Weight (Max)	Immature Nuts % By Weight (Max)	Damaged Discoloured Nuts % By Weight (Max)	Moisture % By Weight (Max)
special	160	1	2	2	12
good	180	2	3	3	12
fair	210	3	5	5	12

General Characteristics:-

(a) Raw Cashew nuts shall be the dried ripe nuts of *Anacardium occidentale* L grown in the States other than Kerala and Maharashtra.

(b) The raw cashew nuts shall:-

(c) Have the shape colour and other characteristics of the variety; (d) Be well dried and mature.

(e) Be free from any musty odour,

(f) Be reasonably free from extraneous matter, and

(g) Be free from mould, diseases decayed nuts and insect attack except to the extent as specified under column 5.

Commodity Code: 37- Coconut

	AP II	AP II
Grades	colour	size in diameter (mm)
Extra Special	brown	110 and above
Special	I Brown white or II Brown white	100 and above
Standard	I Brown white or II Brown white	90 and above
General	mixed	below 90

General Characteristics:- The coconut shall be well developed, matured and husked* (2) with or without water. These shall be free from bad smell, damage and blemish due to fungus and insect infestation and dark brown colour at the top. When struck at the shell with finger or metal it shall give the characters tic metallic sound without any dull note.

Commodity Code: 40 – Cardamoms

Cardamom Whole:-

Grades	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII	AP VIII	AP IX
	Organic extraneous matter percent by mass (max)	Inorganic extraneous matter percent by mass (max)	Empty and malformed capsules percent by count (Maximum)	Immature & shrivelled capsules (Maximum)	Insect damaged matter * (Maximum)	Mass in gm/litre (Minimum)	moisture (max)	total ash on dry basis (max)	volatile oil ml/100 gms (min)
Special	0.2	0.1	2	2	0.2	435	11	8	4
Standard	0.7	0.3	3	3	0.5	385	13	9.5	3.5

General Characteristics:-

- 1) Cardamom capsules shall be dried, sound and wholesome (without split and black) fruits of *Elettaria cardamomum* (L).of family zingiberaceae;
- (2) It shall be oblong in shape with a rounded part or three cornered and having ribbed appearance;
- (3) It shall be well formed and contain sound seeds;
- (4) It shall have all characteristic odour and flavor of Cardamom;
- (5) It shall be free from any foreign odour or flavors including those of rancidity and mustiness;
- (6) Colour of the capsules may be
 - (a) Light Green
 - (b) Green
 - (c) Deep Green or
 - (d) pale Brownish,

(e) pale cream to white when bleached with sulphur dioxide .

Capsules shall be packed according to the colour group and it shall be indicated on the label.

At least 95% of the capsules shall correspond to the respective colour group;

(7) In addition to grade, cardamom may be marked as described below. This marking shall be done only when the product is produced only in the particular area:-

(a) Alleppey Green Extra Bold (AGEB) when retained on sieve having holes of diameter 7.0 mm.

(b) Corg Green Extra Bold (CGEB) when retained on sieve having holes of diameter 8.0 mm.

(c) Alleppey Green Bold (AGB) when retained on sieve having holes of diameter 6.0 mm.

(d) Corg Green Bold (CGB) when retained on sieve having holes of diameter 7.5 mm.

(e) Alleppey Green Superior (AGS) when retained on sieve having holes of diameter 5.0 mm. (f) Corg Green Superior (CGS) when retained on sieve having holes of diameter 6.0 mm.

(8) It shall be free from any added coloring matter and other harmful substances;

(9) It shall be free from mould growth , living and dead insects, insect fragments and rodent contamination;

(10) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act,2006 for domestic trade.

(11) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Bleached or Half Bleached Cardamom Whole Capsules:-

	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII	AP VIII	AP IX	AP X
Grades	Organic extraneous matter percent by mass (max)	Inorganic extraneous matter percent by mass (max)	Empty and malformed capsules per cent by count (Maximum)	Immature & shrivelled capsules (Maximum)	Size Diameter of holes in mm. in the sieve on which retained	Mass in gm/litre (Minimum)	moisture (max)	total ash on dry basis (max)	volatile oil ml/100 gms (min)	Insect damaged matter * (Maximum)
Special	0.5	0.1	nil	nil	8.5	360	12.5	8	4	0.2
Standard	0.75	0.25	nil	nil	5	300	13	9.5	3.5	0.5

General Characteristics:-

- (1) Cardamom Capsules shall be fully developed dried fruits of *Elettaria cardamomum* (L) of family zingiberaceae;
- (2) It shall be oblong in shape with a rounded part or three cornered with skin ribbed or smooth;
- (3) It shall be bleached and/or half bleached by Sulphur dioxide and color shall range from pale cream to white;
- (4) It shall be free from added coloring matter and harmful substances;
- (5) It shall be free from mould growth and living insects and practically free from dead insects, insect fragments and rodent contamination;
- (6) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.

(7) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Commodity Code: 44-Tea (Tea Board)

Grades of CTC Tea

Category	Grades	Nomenclature	Wire Mesh Size (Stainless Steel)	Thickness of Wire SWG	Primary Density in cubic centimeter (cc) for met 100gm. of tea	Secondary Density in cubic centimeter (cc) for met 100 gm. of tea
1	2	3	4	5	6	7

CTC Broken leaf	FP	Flowery Pekoe	Through 6, above 8	Mesh 6xSWG 18 to 20	-	-
	BPS	Broken Pekoe Souchong	Through 6, above 8	Mesh 6 x SWG 20 Or Mesh 8x SWG 22	300	320

	PEKOE	Pekoe	Through 8, above 10	Mesh 8 x SWG 20 to 22	-	-
	BOPL	Broken Orange Pekoe Large	(a) Through 8, above 10 Or (b) Through 10, above 12	(a) Mesh 10 x SWG 24 (b) Mesh 10 x SWG 22 to 23	-	-
	BOP	Broken Orange Pekoe	(a) Through 10, above 12 Or	(a) Mesh 10 x SWG 22 (b) Mesh 12 x SWG 23 to	280	300
			(b) Through 12, above 14	25		

	BOPsm	Broken Orange Pekoe small	(a) Through 10, above 12 Or (b) Through 12, above 14	(a) Mesh 12 x SWG 24 (b) Mesh 14 x SWG 26	270	295
	BP	Broken Pekoe	(a) Through 12, above 18 Or (b) Through 14, above 18	(a) Mesh 18 x SWG 26 (b) Mesh 14 x SWG 24 (b) Mesh 18 x SWG 26	265	275
	BPsm	Broken Pekoe small	Through 18, above 20	Mesh 18 x SWG 27 to 28	-	-
CTC Fanning	OF	Orange Fanning's	(a) Through 18, above 24	(a) Mesh 24 x SWG 28	255	270

			Or 20, (b) Through above 24	Or (b) Mesh 20 x SWC 28 to 30		
	PF	Pekoe Fanning's	(a) Through 18, above 24 Or (b) Through 20, above 24	(c) Mesh 24 x SWG 28 Or (d) Mesh 20 x SWC 28 to 30	255	270
	BOPF	Broken Orange Pekoe Fannings	(a) Through 18, above 24 Or (b) Through 20, above 24	(a) Mesh 24 x SWG 28 Or (b) Mesh 20 x SWC 28 to 30	-	-
CTC Dust	PD	Pekoe Dust	Through 24,	Mesh 30 x SWG 28	230	240

			above 30	to 35		
	D	Dust	Through 30, above 40	Mesh 40 x SWG 35	220	225
	CD	Churamani Dust	Through 40, above 50	Mesh 50 x SWG 37	210	215
	RD	Red Dust	Through 30, above 40	Mesh 40 x SWG 30 to 35		
	GD	Golden Pekoe	Through 50	Mesh 50 x SWG 36	-	-
	SRD	Super Red Dust	Through 40, above 50	Mesh 40 x SWG 36	-	-
	FD	Fine Dust	Through 50	Mesh 50 x SWG 37	-	-
	SFD	Super Fine Dust	Through 50	Mesh 50 x SWG 38	-	-

Black Tea

Category	Grades	
Whole Leaf	FP	Floweryy Pekoe
	FTGF OP	Fine Tippy Golden Flowery Orange Pekoe
	TGF OP	Tippy Golden Flowery Orange Pekoe
	GF OP	Golden Flowery Orange Pekoe
	FOP	Flowery Orange Pekoe
	OP	Orange Pekoe
Broken	BOP 1	Broken Orange Pekoe One
	GF BOP	Golden Flowery Broken orange Pekoe
	BPS	Broken Pekoe Soucheng
	GBOP	Golden Broken Orange Pekoe
	FBOP	Flowery Broken Orange Pekoe
	BOP	Broken Orange Pekoe

Fannings	GOF	Golden Orange Fannings
	FOF	Flowery Orange Fannings
	BOPF	Broken Orange Pekoe Fannings
Dust	OPD	Orthodox Pekoe Dust
	OCD	Orthodox Churamani Dust
	BOPF	Broken Orange Pekoe Dust
	BOPFD	Broken Orange Pekoe Fine Dust
	FD	Fine Dust
	D-A	Dust A
	Spl. Dust	Special Dust
	G. Dust	Golden Dust
	OD	Orthodox Dust

Green Tea

Category	Grades	
Whole Leaf	YH	Yound Hyson
	FYH	Fine Young Hyson
Broken	GP	Gun Powder
	H	Hyson
	FH	Fine Hyson
Fannings	SOURCE	Soumee
Dust	DUST	Dust

Parameters	Green Tea	Black Tea	Kangra Tea	Instant Tea
Total Ash, per cent by mass	Between 4.0% and 8.0%	Between 4.0% and 8.0%	Between 4.5% t 9.0%	Max 20.0%
Acid Insoluble Ash, per cent by mass	Max. 1.0%	Max 1.0%	Max. 1.2%	--

Alkalinity of Water Soluble Ash (as K ₂ O) per cent by mass	Between 1.0% and 2.2%	Between 1.0% and 2.2%	Between 1.0% and 2.2%	--
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Water Soluble Ash of total ash per cent by mass	Min 40.0%	Min 40.0%	Min 34.0%	--
Water Soluble Extract per cent by mass	Min 32.0%	Min 32.0%	Min 23.0%	--
Crude Fibre Content per cent by mass	Max. 17.0%	Max. 17.0%	Max. 18.5%	--
Total catechins per cent by mass	Min 9.0%	--	--	--
Moisture content % (m/m) Max	--	--	--	6.0%
Additional Requirements – Metallic Contaminants				
Lead mg/kg. max	10.0	10.0	10.0	
Copper, mg/kg. max	150.0	150.0	150.0	

Additional Requirements – Pesticide Residues MRL (ppm)					
Ethion 50% EC, (maximum)	5.0	5.0	5.0		
Quinalphos 41% S.L (maximum)	0.01	0.01	0.01		
Dicofol, (maximum)	5.0	5.0	5.0		
Glyphosate (maximum)	1.0	1.0	1.0		
Fenzaquin (maximum)	3.0	3.0	3.0		
Additional Requirements – Mycotoxins					
Aflatoxin (mg/kg)	0.03	0.03	0.03		

Commodity Code: 45-Coffee, Arabica and Robusta (Indian Standard – IS3077:1992)

Requirements for Roasted and Ground Coffee

S. No.	Characteristics	Requirement	Method of Test, Ref to Annex
1	2	3	4

(i)	Moisture (at the time of packing), percent by mass, Max	4'0	E
(ii)	Total ash (on dry basis), percent	3.0 to 6.0	F
	by mass		
(iii)	Acid insoluble ash (on dry basis), percent by mass,Max	0'1	G
(iv)	Water soluble ash (on dry basis), percent by mass, Max	65.0	H
(v)	Alkalinity of soluble ash in millilitres of 0.1 N hydrochloric acid per gram of material (on dry basis)	3.5 to 5.0	J
(vi)	Water soluble matter (on dry basis), percent by mass	26.0 to 35.0	K
(vii)	Coffeine (on dry basis) percent by mass, Min	1'0	L

(viii)	Petroleum ether extract (on dry basis), percent by mass, Min	8.5	M
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*These values are being considered for adoption under the Prevention of Food Adulteration Rules. Till such time these values are adopted, granting ISI Certification Mark will be based on the existing requirements given under the PFA Rules for these characteristics.

Soluble Coffee Powder (Indian Standard – IS 2791: 1992)

S. No.	Characteristics	Requirement	Method of Test, Ref to Annex
1	2	3	4
(i)	Moisture content, percent by mass, Max	4.0	B
(ii)	Total, ash (on dry basis) percent by mass, Max	12.0	C
(iii)	Caffeine content (on dry basis), percent by mass, Min	2.8	D
(iv)	Solubility in boiling water	Dissolves readily in 30 seconds with moderate stirring	E

(v)	Solubility in cold water at 16 =20°C	Soluble with moderate stirring in 3 minutes	E
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Note: This value is being considered for adoption under the Prevention of Food Adulteration Rules, 1955. Till such time this value is adopted, granting BIS certification Mark will be based on the existing requirements given under PFA Rules for this characteristic.

Commodity Code: 47 – Fenugreek seeds / Methi Seeds

	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII	AP VIII	AP IX
Grades	Organic extraneous matter percent by mass (max)	Inorganic extraneous matter by mass (max)	Damage d and insect bored seeds (Maximum)	Total ash on dry basis (max)	Ash insoluble in Dil. HCl , on dry basis (Maximum)	Cold water soluble extract on dry basis (Minimum)	Crude fibre on dry basis (max)	Edible seeds other than fenugreekl seeds (Maximum)	Moisture (max)
Special	0.5	0.2	0.5	4	0.5	35	15	1	9
Standard	1.5	0.4	1	5	1.5	30	18	2	10

General Characteristics:-

- (1) Fenugreek (Whole) shall be wholesome dried mature seeds of *Trigonella foenum graecum* L of family Fabaceae;
- (2) It shall have all characteristic flavour and It shall be free from mustiness, any off-flavours and rancidity;
- (3) It shall be free from any added colouring matter and any other harmful substance;
- (4) It shall be free from mould growth, insect infestation, living and dead insects, insect fragments and rodent contamination;
- (5) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.
- (6) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Commodity Code: 49 – Arhar /Tur (Red Gram) whole

Gades	AP I	AP II		AP III	AP IV	AP V
	Moisture	Foreign matter		Other edible grains	Damaged grains	Weevilled grains
		Organic	Inorganic			
Special	10	0.1	nil	0.5	0.5	3
Standard	12	0.5	0.1	0.5	2	5
General	14	0.75	0.25	2	5	10

General Characteristics:-

- (1) Be the dried and mature seeds of Pulse (*Cajanus cajan*);
- (2) Be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (3) Be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (4) Be free from rodent hair and excreta;
- (5) Be free from toxic or noxious seeds viz. *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health;
- (6) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (7) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time

Commodity Code: 59 – Safflower

Grades	AP I	AP II	AP III	AP IV	AP V
	Foreign matter	Damaged and Wevilled seeds	Slightly damaged seeds	Immature Shrivelled and dead seeds	Moisture
Grade I	0.5	1.5	3.0	3.0	6.0
Grade II	1.0	3.0	6.0	6.0	6.0

General Characteristics:-

- (1) Be obtained from the plant, botanically known as *Carthamus tinctorious* Linn;
- (2) Be well developed, mature, clean dry and free from dirt, obnoxious smell, deleterious substances, contamination except to the extent provided under special characteristics;
- (3) Not show any visible sign of mould attack; (4) Be reasonably uniform in shape, size and colour.

Commodity Code: 63 – Lentil(Masur) / Masoor (Lentil) whole

Grades	AP I	AP II		AP III	AP IV	AP V
	Moisture	Foreign matter		Other edible grains	Damaged grains	Weevilled grains
		organic	inorganic			
Special	10	0.1	nil	0.1	0.5	2
Standard	12	0.5	0.1	0.5	2	4
General	14	0.75	0.25	3	5	6

General Characteristics:-

- (1) Be the dried mature seeds of Pulse lentil (*Lens exculenta* Moench or *Lens culinaris* Medik or *Ervum Lens* Linn.);
- (2) Be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (3) Be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (4) Be free from rodent hair and excreta;
- (5) Be free from toxic or noxious seeds viz. *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health;

- (6) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (7) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 67 – Linseed

Grades	AP I	AP II	AP III	AP IV	AP V	AP VI
	Foreign matter	Damaged and Slightly damaged seeds	Immature Shrivelled and dead seeds	Other Oil seeds	Weevilled seeds	Moisture content
Grade I	2.0	2.0	1.0	1.0	0.5	8.0
Grade II	4.0	4.0	3.0	2.0	1.5	8.0
Grade III	6.0	8.0	6.0	3.0	3.0	8.0

General Characteristics:-

- (1) Be obtained from the plant, botanically known as *Linum usitatissimum* Linn;
- (2) Be well developed, mature, clean dry and free from dirt, obnoxious smell, deleterious substances, insect infestation and rodent contamination except to the extent indicated under special characteristics;
- (3) Not show any visible signs of mould attack; and
- (4) Be reasonable uniform in shape, size and colour.

Commodity Code: 74 – Gur (Jaggery)

	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII
Grades	Moisture % by mas (max)	Total sugar, expressed as invert sugar % by mass on dry weight basis(min)	Sucrose % by mass on dry weight basis (main)	Total ash percent by mass (max)	Extraneous matter insoluble in water % by mass on dry weight basis (max)	Sulphur dioxide content in part per million (max)	Acid insoluble ash percent by mass on dry basis (max)
Special	5	94	80	1	0.2	60	0.1
Standard	7	92	70	2.5	1	70	0.2
General	10	90	65	5	2	70	0.5

General Characteristics:-

(1) Jaggery shall be :-

- (a) Well dried, of firm consistency- not sticky or plastic;
- (b) Having characteristic taste and flavour;

- (c) Clean and free from insect infestations, live insect , dead insects, insect fragments, mould or mites, larvae, rodent hair and excreta;
- (d) Free from fermented and musty odour;
- (e) Free from dirt or soil;
- (f) Free from natural or synthetic colours, artificial sweetening agents;
- (g) Free from any fungal or bacterial contamination;
- (h) Free from deleterious substances injurious to health; (i) Free from bleaching agents; (j) Free from added starch.
- (2) Jaggery shall comply with the residual level of Poisonous Metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), Insecticides and Pesticides residues (rule 65) and other food safety requirements as laid down under the provisions of Prevention of Food Adulteration Rules, 1955 for domestic purposes.
- (3) Jaggery shall comply with the residual levels of heavy metals, pesticides residue and any other food safety requirements as prescribed under Codex Alimentarius Commission or importing countries requirement for export purposes.
- (4) Jaggery shall be sweet to the taste and free from any objectionable flavour.

Commodity Code: 76 – Taramira/ Taramira seeds

	AP I	AP II	AP III	AP IV
Grade designation	Foreign matter	Dead, discoloured & damaged	Unripe shrivelled and slightly damaged	Admixture of other varieties of mustard
1	2	3	4	5
Special	2	3	2	10
Standard	4	5	4	15
General	6	8	8	20

General Characteristics:-

- (1) The seeds shall have shape, size, colour and pungency characteristic of the variety/ form, (2) Be mature, hard, wholesome and well dried, moisture not exceeding 6 percent,
- (3) Not have any trace of Argemone seeds.
- (4) Be free from moulds or insect damage and deleterious substances,
- (5) Not bear the grains of any other species except to the extent provided under col.5 of the schedule, and
- (6) Be in a sound merchantable condition.

Commodity Code: 92 – Lobia/ Cowpea (Karamani)

	AP I	AP II		AP III	AP IV	AP V
Grades	Moisture	Foreign matter		Other edible grains	Damaged grains	Weevilled grains
		organic	inorganic			
Special	10	0.1	nil	nil	2	2
Standard	12	0.5	0.1	2	4	6
General	14	0.75	0.25	6	5	10

General Characteristics:-

- (1) Be the dried and mature seeds of Vigna sinensis;
- (2) Be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (3) Be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (4) Be free from rodent hair and excreta;

- (5) Be free from toxic or noxious seeds viz. Crotonaria (Crotonaria spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (6) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (7) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 93 – Matki / Moth (whole)

	AP I	AP II		AP III	AP IV	AP V
Grades	Moisture	Foreign matter		Other edible grains	Damaged grains	Weevilled grains
		organic	inorganic			
special	10	0.1	nil	1	1	3
standard	12	0.5	0.1	3	3	5
general	14	0.75	0.25	6	5	10

General Characteristics:-

- (1) Be the dried mature seeds of Pulse (Phaseolus aconitifolius);
- (2) Be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (3) Be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (4) Be free from rodent hair and excreta;

- (5) Be free from toxic or noxious seeds viz. Croton (Croton spp.), Corn cockle (Agrostemma githago L.) Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (6) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (7) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 98-Niger Seed (Ramtil)

	AP I	AP II	AP III	AP IV	AP V
Grades	Foreign matter percent by weight (maximum)	Immature Shrivelled and dead seeds, per cent by weight (maximum)	Damaged, discoloured and slightly damaged seeds by weight (maximum)	Total impurities (total of col. 2 & 4) per cent by weight (maximum)	Moisture content per cent by weight (maximum)
1	2.3	4	5	6	7
special	1.0	2.0	2.5	3.0	6.0
good	2.0	3.0	3.5	4.0	8.0
general	3.0	4.0	5.0	5.0	8.0

General Characteristics:- Niger seed shall be:

- (1) Obtained from the plant Guizotia abyssinica Cass, family composite
- (2) Free from fungus and insect attack live insects, obnoxious smell, rodent contamination and excreta, coloring matter, non-edible oil seeds and all other impurities except to the extent specified.

Commodity Code: 105-Cloves

	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII
grades	Organic Extraneous Matter Percent By Mass (Max)	Inorganic Extraneous Matter Percent By Mass (Max)	Headless Clove Percent By Mass (Max)	Immature And Khoker Cloves Percent By Mass (Max)	Insect Damaged Percent By Mass (Max)	Moisture Percent By Mass (Max)	Volatile Oil MI/100 Gms (Min)
grade I	0.5	0.1	3	1	0.1	10	20
grade II	1	0.3	5	3	0.5	10	18.5
grade III	1	0.5	10	5	1	10	17.5

General Characteristics:-

Cloves, whole (Laung) shall :-

- be the dried fully grown but unopened floral bud of cloves tree, *Syzygium aromaticum* (L) Merrill et pery syn.. [*Eugenia coryophyllus* (C : Sprengel) Bullock et-Harrison;]
- be of a reddish brown to blackish brown colour ;
- have a strong aromatic, spicy odour and characteristic flavour;
- be free from off-flavour, rancid taste, mustiness, mould growth, insect infestation, rodent contamination and added coloring matter;
- comply with the restrictions in regard to aflatoxin, metallic and other naturally occurring toxic substance contamination, insecticide residues and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 as amended from time to time.

Commodity Code: 106-Nutmeg

	AP I	AP II	AP III
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grades	Moisture Percent By Mass (Max)	Insect Damaged And Broken Kernel Percent By Mass	Volatile Oil Ml/100 Gms (Min)
standard	8	3	6

General Characteristics:-

Nutmeg (Jaiphal) whole shall:-

- be the dried kernel of ripe fruit of nutmeg tree. *Myristica fragrans* Houttuyn;
- be spherical or slightly ovoid in shape with greyish brown colour and hard surface marked with numerous braided furrows;
- have characteristic and aromatic odour and acrid, warm, slightly bitter taste;
- be free from rancidity, off-flavour, musty odour, mould growth, insect infestation and rodent contamination;
- be free from extraneous matter and added colouring matter; (f) comply with the restrictions in regard to aflatoxin content, metallic contaminants and insecticide residues as prescribed under the Prevention of Food Adulteration Rules, 1955.

Commodity Code: 107-Mace

	AP I	AP II	AP III	AP IV	AP V
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grades	Organic Extraneous Matter Percent By Mass (Max)	Inorganic Extraneous Matter Percent By Mass (Max)	Insect Damaged Percent By Mass (Max/0	Moisture Percent By Mass (Max)	Volatile Oil MI/100 Gms (Min)
standard	0.5	1.5	3	12	11

General Characteristics:-

Mace (Jaepatri) Whole shall :-

- (a) be the dried, flattened seed coat or aril of the ripe fruit of nutmeg tree, *Myristica fragrans* Houttuyn ;
- (b) be free from aril of other variety of *Myristica malabarica* or fatua (Bombay Mace) and *Myristica agrentia* (wild mace) ; (c) be of buff of light brown colour, horny and brittle;
- (d) have the characteristic fresh and aromatic odour and bitter acrid and warm flavour;
- (e) be free from rancid taste musty odour, off-flavour, mould growth, insect infestation, rodent contamination and added coloring matter;
- (f) comply with the restrictions in regard to aflatoxin, metallic and other naturally occurring toxic substances contamination insecticide residues and other provision as prescribed under the prevention of Food Adulteration Rules, 1955.

Commodity Code: 111-Rubber

Grades	Dirt percent by mass (Max)	Volatile matter, percent by mass (Max)	Ash, percent by mass (Max)	Nitrogen, percent by mass, Max	Initial plasticity Po (Min)	Plasticity retention index, PRI (Min)	Colour (Livibond scale)	Mooney viscosity (1+4) at 100 C	Accelerated storage hardening Po (max)	Colour code
ISNR 3CV	0.03	0.80	0.50	>0.60	As agreed to between the purchaser and the supplier	60.00	-	60+5	8.00	Black
ISNR 3L	0.03	0.80	0.50	>0.60	30.00 (Min)	60.00	6.0	-	-	Black
ISNR 5	0.05	0.80	0.60	>0.60	>30.00 (Min)	60.00	-	-	-	Green
ISNR 10	0.10	0.80	0.75	>0.60	30.00 (Min)	50.00	-	-	-	Brown
ISNR 20	0.20	0.80	1.00	>0.60	30.00 (Min)	40.00	-	-	-	Red
ISNR 50	0.50	0.80	1.50	>0.60	30.00 (Min)	30.00	-	-	-	Yellow

Applications of ISNR grades

ISNR 3 CV: High quality products with superior dynamic properties.

ISNR 3 L: Colored products like injection bottle caps, syringe heads, transparent items.

ISNR5: Moulded and extruded items like auto components, bridge bearings, rubber linings etc.

ISNR 10: Inner tubes, conveyor belts, footwear, water proofing materials, hoses and tubes.

ISNR 20: All types of automobile tyres, re-trading materials, mats and other general rubber products.

Rubber – Ribbed Smoked Sheets (RS) (Indian Standards – IS 15361:2003)

Grades

- a. **RSS IX**
- b. **RSS 1**
- c. **RSS 2**
- d. **RSS 3**
- e. **RSS 4**
- f. **RSS 5**

Specific Requirement:

- a. **RSS IX:-** The grade must be produced under conditions where all processes are carefully and uniformly controlled. Each bale must be packed free of mould but very slight traces of dry mould on wrappers or bale surfaces adjacent to wrapper found at time of delivery will not be objected to provided there is not penetration of mould inside the bale.

Oxidized spots or streaks, weak, heated, under-cured, over-smoked, opaque and burnt sheets are not permissible. The rubber must be dry, clean, strong, permissible. The rubber must be dry, clean, strong, sound and evenly smoked, and free from blemishes, specks, resinous matter (rust), blisters, sand, dirty packing and any other foreign matter. Small pinhead bubbles, if scattered, will not be objected to. No master or official sample has been established for this grade.

- b. **RSS 1:-** Each bale must be packed free of mould but very slight traces of dry mould on wrappers or bale surfaces adjacent to wrapper found at time of delivery will not be objected to provided there is no penetration of mould inside the bale.

Oxidized spots or streaks, weak, heated, under-cured, over-smoked, opaque and burnt sheets are not permissible. The rubber must be dry, clean, strong, sound and free from blemishes, resinous matter (rust), blisters, sand, dirty packing and any other foreign matter, except slight specks as shown in the sample. Small pin-head bubbles, if scattered, will not be objected to.

- c. **RSS 2:-** Slight resinous matter (rust) and slight amounts of dry mould on wrappers, bale surfaces and interior sheets, found at the time of delivery will not be objected to. Should rust or dry mould in an appreciable extent appear on more than 5 percent of the bales sampled, it shall constitute grounds for objection. Small bubbles and slight specks of bark to the extent as shown in the sample, will not be objected to.

Oxidized spots or streaks, weak, heated, under-cured, over-smoked, opaque and burnt sheets are not permissible. The rubber must be dry, clean, strong, sound and free from blemishes, blisters, sand, dirty packing and all other foreign matter other than specified above as permissible.

- d. **RSS 3:-** Slight resinous matter (rust) amounts of dry mould on wrappers, bale surfaces and interior sheets, found at the time of delivery will not be objected to. Should rust or dry mould in the appreciable extent appear on more than 10 percent of the bales sampled, it shall constitute grounds for objection. Slight blemishes in colour, small bubbles and small specks of bark are permissible to the extent shown in the sample.

Oxidized spots or streaks, weak, heated, under-cured, over-smoked, opaque and burnt sheets are not permissible. The rubber must be dry, strong and free of blemishes, blisters, sand dirty packing and all other foreign matter other than specified above as permissible.

- e. **RSS 4:-** Slight resinous matter (rust) and slight amounts of dry mould on wrappers, bales surfaces and interior sheets, found at the time of delivery will not be objected to. Should rust or dry mould in an appreciable extent appear on more than 20 percent of the bales sampled, it shall constitute grounds for objection. Medium size bark particles, bubbles, translucent stains, slightly sticky and slightly over-smoked rubber are permissible to the extent shown in the sample.

Oxidized spots or streaks, weak, heated, under-cured, over-smoked (in excess of the degree shown in the sample) and burnt sheets are not permissible. The rubber must be dry, free of blemishes, blisters, sand, dirty packing and all other foreign matter other than specified above as permissible.

- f. **RSS 5:-** Slight resinous matter (rust) and slight amounts of dry mould on wrappers, bale surfaces and interior sheets, found at the time of delivery will not be objected to. Should rust or dry mould in an appreciable extent appear on more than 30 percent of the bales sampled, it

shall constitute grounds for objection. Large bark particles, bubbles and small blisters, stains, over-smoked, slightly sticky rubber and blemishes of the amount and size-shown in the sample are permissible. Slightly under-cured rubber is permissible.

Weak, heated, burnt, oxidized spots or streaks are not permissible. The rubber must be dry, firm, free from blisters, except to the extent shown in the sample. Dirty packing, sand and all other foreign matter other than specified above is not permissible. **General Requirements:**

Sheet rubber, prepared by deliberate coagulation of fresh natural rubber latex, properly dried and smoked, can only be used in making these grades. Lump, cuttings or other scrap or frothy sheets, weak, heated or burnt sheets, air dried or smooth sheets are not permissible. Wet, bleached, under-cured and virgin rubber and rubber that is not completely visually dry at the time of buyer's inspection is not acceptable (Except slightly under-cured rubber as specified in RSS 5). Skim rubber made out of skin latex shall not be used in whole or part in the production of any of these grades. It shall not be used for rubber marking patches as required in 6.1.

Commodity Code: 135-Fennel Seeds / Soanf

	AP I	AP II	AP III	AP IV	AP V	AP VI	AP VII	AP VIII	AP IX	AP X	AP XI
Grades	Organic Extraneous	Inorganic Extraneo	Deffective Seeds		Moisture (Max)	Volatile Oil	Crude Fibre On	Insect damag	Total Ash On Dry	Ash Insoluble In	Edible Seeds Other Than

	Matter Percent By Mass (Max)	us Matter Percent By Mass (Max)	Broken damaged seeds (Maximum)	Imma ture, shriv eled, discol oured , black ened seeds (Max imum)		Ml/100 Gms (Min)	Dry Basis (Max)	ed matter (Max.)	Basis (Max)	Dil. Hcl , On Dry Basis (Maximum)	Fennel Seeds (Maximum)
special	1	0.1	1	1	10	1.75	11	0.2	8	1	absent
standard	1.5	0.4	2	3	12	1	15	0.5	10	2	absent

General Characteristics:-

- (1) Fennel seeds shall be wholesome dried fruits of *Foeniculum vulgare* P Miller. Var. *Vulgare*. of family *Umbelliferae*.
- (2) It shall have all characteristic odour and a pleasant aromatic flavour characteristic of the Fennel;
- (3) It shall be free from mustiness ,rancidity and other foreign flavour;

- (4) It shall be free from added colouring matter and any other harmful substance;
- (5) It shall be free from mould growth, insect infestation, living and dead insects, insect fragments and rodent contamination;
- (6) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.
- (7) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Commodity Code: 137-Ajowan Seeds (Whole and Powdered)

Ajowan Seeds (Whole)

	AP I	AP II	AP III	AP IV	AP V
Grades	Moisture Percent By Mass (Max)	Organic Extraneous Matter Percent By Mass (Max)	Inorganic Extraneous Matter Percent By Mass (Max)	Shriveled, Immature, Weevilled , Damaged And Discoloured Seeds Percent By Mass (Max)	Volatile Oil ml/100 Gms (Min)
grade I	10	1	0.25	1	3.5
grade II	10	1.5	0.5	1.5	2.5
grade III	11	2	1	2	1.5

General Characteristics:-

Ajowan seeds (whole) shall:

- (1) be the dried ripe fruits of the plant *Trachyspermum ammi* (L);
- (2) taste and smell of ajowan seeds shall be fresh and normally associated with the produce. It shall not give rancid taste and musty odour;
- (3) be free from visible mould, live insects, any harmful foreign matter, insect infestation, rodent contamination and added colouring matter;
- (4) comply with the restrictions in regard to aflatoxin content, metallic contaminants, insecticide residue, poisonous metals, crop contaminants, and naturally occurring toxic substances as prescribed under the Prevention of Food Adulteration Rules 1955.

Ajowan Seeds (Powdered)

	AP I	AP II	AP III	AP IV	AP V	AP VI
Grades	Moisture Percent By Mass (Max)	Total Ash On Dry Weight Basis, Percent By Mass (Max)	Acid Insoluble Ash On Dry Weight Basis, Percent By Mass (Max)	Non Volatile Ether Extract On Dry Weight Basis, Percent By Mass (Min)	Crude Fibre On Dry Weight Basis Percent By Mass (Max)	Volatile Oil Ml/100 Gms (Min)
grade I	10	7	0.5	20	14	3.5
grade II	10	8	1	15	18	2
grade III	11	10	1.5	10	20	1

**General Characteristics:- Ajowan
seeds (powdered) shall:**

- (i) Ajowan powder shall be the material obtained by grinding the dry, clean, ripe fruits of the plant *Trachyspermum ammi* (L);
- (ii) The taste and smell of the powder shall be fresh and normally associated with the product. It shall not give rancid taste and musty odour;
- (iii) The produce shall be free from dirt, mould and insects infestation;
- (iv) It shall also be free from added colouring matter, preservatives and foreign starch;
- (v) It shall be free from coarse particles and ground to such a fineness that the whole of it passes through 500 micron sieve;

(vi)It shall comply with the restrictions in regard to aflatoxin content, metallic contaminants, pesticide residue, poisonous metals, crop contaminants and naturally occurring toxic substances as specified under the Prevention of Food Adulteration Rules, 1955.

Commodity Code: 140-Areacanut (Betelnut/Supari)

Whole dried arecanuts or betel nuts (Kottapak)

Grades	AP I	AP II	AP III		AP IV
	Diameter	Minumum Percentage Of Topiwali Nuts	Colour Of Pith		Damaged Nuts Max %
			Copra White Min%	Yellowish Brown Max %	
moti special	25 mm- 30 mm	75	90	nil	0.50
A I	do	40	60	10	1
A II	do	10	10	60	2
shrivardhan special	23mm-25mm	75	90	nil	0.5
A I	do	40	60	10	0.5
A II	do	10	10	60	0.5
jamnagar special	20 mm-23mm	75	90	Nil	0.5
A I	do	40	60	10	0.5
A II	do	40	10	60	0.5
Jeeni special	under 20 mm	75	90	nil	0.5
A I	do	40	60	nil	0.5

A II	do	10	10	60	0.5
mettupalayam special	19mm-23mm	nil	90	nil	1
A I	15mm-19mm	nil	60	10	1.5
A II	12mm-15mm	nil	60	10	2
pooja special	under 12 mm	nil	90	nil	1
koka special	19mm-23mm	nil	90	10	2
A I	13mm-19mm	nil	60	20	3

General Characteristics:-

The areca nuts shall be not exceeding 30 mm whole fully husked, of light colour, reasonably well matured, free from blemish cracks, fissure and shall not be hollow inside . The areca nuts shall not be worm eaten or other be hollow inside.

The areca nuts shall be whole and may be Slightly immature. Small cracks & fissures of allowed slight shrinkage is also permitted. In AI grade, adherent skin is not permitted.

Cut-boiled arecanuts or betelnuts

Grades	AP I	AP II
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	Size (Diameter In Mm)	Broken
Peeton Big	18 and above	0.5
Peeton Medium	18-16	0.5
Peeton Small	16-15	0.5
Rajalu Big	18 and above	0.5
Rajalu Medium	18-16	0.5
Rajalu Small	16-15	0.5
(+) Kadihasa Composite	below 15	0.5
Bette Big	18 and above	0.5
Bette Medium	18-16	0.5
Bette Small	16-15	0.5
Nuli	irregular ashape and size	0.5

General Characteristics:-

All the nuts shall be:-

- (a) Prepared from tender nuts;
- (b) Of uniform colour i.e. bright shining to dull red colour
- (c) Free from insect infestation and visible mould; and
- (d) Reasonably dry and be the tapering and posterior of the cut nut.
- (e) Prepared from tender nuts;
- (f) Of uniform colour i.e. bring shining to dull and red colour

- (g) Free from insect infestation and visible mould; and
- (h) Reasonably dry and be the stalk end (anterior) of the cut-nut with a depression at the top.
- (i) Prepared from tender nuts;
- (j) Of uniform colour i.e. bright shining to dull red colour
- (k) Free from insect infestation and visible mould, and
- (l) Reasonably dry and shall include both anterior and posterior portions of the cut-nut
- (m) Prepared from mature nuts;
- (n) Of uniform colour i.e. bright shining to dull red colour
- (o) Free from insect infestation and visible mould, and
- (p) Reasonably dry and shall include both anterior and posterior portions of cut-nut
- (q) Of no uniform shape of size, shrunken in appearance;
- (r) Of light of drak red in colour
- (s) Thin in structure brittle and lightest of all other nuts;
- (t) Reasonably dry; and
- (u) Free from insect infestation

Commodity Code: 141- Tobacco

Grade designation* and definition of quality of unmanufactured flue-cured Virginia! tobacco grown in India

Grade Designation	Colour	Texture	Body and condition
1	2	3	4
1.§	Bright lemon and/or bright yellow and/or bright orange	Good to fine	Good body leaves or strips free from sponginess, scalding bruising or other blemish.§§
2.§	-Do-	Good	Good body leaves or strips which may have light and occasional spongy or brown spots or other blemish all together not exceeding 5% of the total area.
AF@	Bright lemon and/or bright orange and/or yellow to light orange	Fine to medium	Good body leaves or strips consisting of Agmark grades 1 and 2 put together not less than 45 percent and the balance of Agmark grade 3
AS@	-Do-	Do	Good body leaves or strips consisting of Agmark grades 1 and 2 put together not less than 30 percent and the balance of Agmark grade 3.
AT@	Bright lemon and/or bright orange and/or yellow to light orange	Fine to Medium	Good body leaves or strips consisting of Agmark grades 1 and 2 put together not less than 15 percent and the balance of Agmark grade 3.

3.§	Lemon and/or yellow and/or light orange	Medium to Good	Good body leaves or strips which may have spongy or brown spots or other.§§ blemish altogether not exceeding 10 % of the total area.
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1	2	3	4
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FLG	Bright lemon and/or bright orange and/ or yellow to light orange with light green cast on the veins, midribs, periphery and tips	Fine to medium	Good body leaves or strips having the characteristics of Agmark grades 1,2,3 and 4 separately or mixed with light green cast as specified in column 2 Patches of deeper shades of greenish or brownish cast or other blemish altogether shall not exceed 10 per cent of total area.
4.§	Lemon and/or yellow and or/light orange	Medium to Good	Good body leaves or strips which may have spongy or brown spots or other blemish altogether not exceeding 25 % of the total area.
**C. 1-4	Bright lemon and/or bright orange and/ or yellow to light orange	Fine to medium	Good body leaves or strips consisting of Agmark grades 1 to 3 put together not less than 70 per cent and the balance of Agmark grade 4.
**F. 1-4	Do	Do	Good body leaves or strips consisting of Agmark grades 1 to 3 put together not less than 45 per cent and the balance of Agmark grade 4

**S. 1-4	Do	Do	Good body leaves or strips consisting of Agmark grades 1 to 3 put together not less than 30 per cent and the balance of Agmark grade 4
T. 1-4	Do	Do	Good body leaves or strips consisting of Agmark grades 1 to 3 put together not less than 15 per cent and the balance of Agmark grade 4
LG.§	Light green	Medium to	Good body leaves or strips which may have spongy or brown spots or other blemish§ altogether not xceeding

		fine	10% of the total area
LMG.	Light medium green	Medium to coarse	Good body leaves or strips which may have sponge or brown spots or other blemish altogether not exceeding 25% of the total area
MG.	Medium green	Do	Do
DG	Dark green	Do	Good body leaves or strips.
LBY.	Light brownish lemon and/or light brownish yellow and/or light brownish orange	Medium to good	Good body leaves or strips which may have brown patches spongy or bruised spots or other blemish §§ due to disease altogether not exceeding 25% of the total area

LBY 2	Light brownish lemon and/or light brownish yellow and/or light brownish orange	Coarse to medium	Good body leaves or strips which may have brown patches, scalded spongy or bruised spots or other§§ blemish not exceeding 50% of the total area.
B.	Brown	Coarse to medium	Good body leaves or strips which may have brown patches, spongy, scalded or bruised spots or other§§ blemish due to disease altogether not exceeding 65% of the total area
DB.	Dark brown	Do	Good body leaves or strips which may have brown patches, spongy, scalded or bruised spots or other blemish altogether not exceeding 65% of the total area
DDB***	Deep dark brown	Do	Good body leaves or strips which may have spongy, scalded or bruised spots or other§§ blemish due to disease
			altogether not exceeding 65% of the total area
DBL.	Dark brown	of DB and PL	Good body leaves or strips which may have brown patches, spongy or bruised spots or other§§ blemish due to disease altogether not exceeding 65% of the total area and PL leaves not exceeding 50% of the total quantity.

1	2	3	4
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Bright Bits	Bright lemon and/or yellow and/Or bright orange, lemon and/Or yellow and or/light orange, Light brownish yellow and/or light Brownish orange, light green colour	Medium to fine	Broken pieces not less than 5 centimeters long.
Semi Bright Bits	Light brownish lemon and/or to light brownish yellow and/or light brownish Orange and/or brown and/or light Medium green	Coarse to Medium	Broken pieces not less than 5centimeters long.
Dark Bits	Dark brown and/or medium green and/Or dark green	Do	Do
Bright PL	Colour of all the foregoing grades Separately or mixed except MG, DG, D, DB, and DDB.	Do.	Body not covered by the description given for any of the foregoing straight grades.

Dark PL X****	Colours of grades, B, DB, MG and DG separately or mixed	Variable	Do
FS!!	Bright lemon or bright orange or yellow to light orange or light brownish yellow or brown or light green or light medium green or mixed.	Variable	Broken pieces not less than 2.5 centimeters

FS2!!	Bright lemon or bright orange or yellow to light orange or light brownish yellow or brown or light green or light medium green or mixed.	Do	Broken pieces not less than 2.5 centimeters in length and free from dust and extraneous matter.
Stems\$\$	Stems shall consist of midribs of leaves removed to the extent of at least three-fifths or 60% of the length of the leaf in the process of stemming from Virginia varieties of tobacco and their hybrids.
General Bits	Colour of Grades 4, LBY, LBY2, B, LG, LMG and MG. The colour of either DG or DB is permissible upto the extent of 35% only.	Medium to coarse	Broken pieces of not less than 5 centimeters long.
Semi Bright PL	The colour of Grades 4, LBY, LBY2, B, and LMG.	Do	Body not covered by the description given for any of the fore-going straight grades.
General PL	Colour of Grades 4, LBY, LBY 2, B,LG, LMG and MG. The colour of either DG or DG is permissible up to the extent of 35% only.	Do	Do
Stems and Stem Bits	--	-- --	Shall consist of whole mid-ribs and pieces of midribs removed in the process of stemming from Virginia varieties of tobacco and their hybrids.

Stems Bits	--	-- --	Shall consist of any pieces of mid-ribs obtained from Virginia varieties of tobacco and their hybrids and shall be free from extraneous matter.
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* In the case of grade designation 2,3,4, LG, LMG, MG, LBY, LBY2, and B, composite grades may be indicated by adding the expression

"(C)" after the relevant grade designation under the following conditions, namely:-

- (i) The composite grade shall not contain more than three consecutive grades. for this purpose, the green grades shall be treated as a separate series but grade LG may have an admixture of grade 4.
- (ii) The expression "(C)" shall be applicable to the middle grade of the three consecutive grades. The middle grade shall be the principal grade and it shall not be less than 70 per cent of the total weight. the next Lower grade to the principal grade shall not exceed 15% of the total weight.
- (iii) The consignment is sold to a recognised manufacturer against a written order and not in the open market. In case the manufacturer does not accept the consignment, the authorised packer on producing satisfactory evidence to that effect to the Agricultural Marketing Adviser to the Government of India or to any other officer authorised by him in this behalf may be permitted to sell such tobacco in the open market.

! Virginia tobacco shall consist of Virginia tobacco varieties and their hybrid having similar characteristics but shall be free from slick tobacco, i.e. tobacco produced on low-lying and saline lands, If and when it contains slick tobacco beyond 5 per cent, the letter (s) shall be added to the grade on the Agmark labels.

\$ To allow for accidental errors in grading, a tolerance of 5 per cent of leaves or strips corresponding to the specifications of the next lower grade will be allowed in the cases. Packages containing higher percentage of admixture will be assigned next lower grade.

§ Grades 1,2,3,4 and LG are considered to be tobacco of distinct bright or coloury cigarette character @ The grade designations will be applicable under the following conditions:-

- (i) That the tobacco is sold only to a recognised manufacturer of tobacco products against definite orders;
- (ii) That the tobacco shall not be sold in the market;
- (iii) That the tobacco is sold at a price calculated on the basis of proportions of three constituent grades and their prevailing prices;
- (iv) That the word "General" may be added to each of these grades if the proportion of Agmark grade 1 in the total composite packing is 4 per cent and above, but is below 10 per cent and the word "Special" if the proportion of Agmark grade 1 in the total composite packing is 10 per cent and above.

****Grade designation will be applicable under the following conditions.

- (1) That the sale is against a firm order, the phrase 'firm order' being defined to mean either that the whole of the purchase money is to be paid in cash before hand or is guaranteed in some other way.
- (2) That the consignment is sold to a recognised manufacturer according to specifications and blends which are not covered by designations and definitions of quality laid down in the schedule read with the foot-note regarding tolerance given above in foot-note marked\$. If the order is placed by broker on behalf of a manufacturer/manufacturers evidence should be produced to prove that the whole of the consignment is meant for use of the manufacture/manufacturers concerned. A recognised manufacturer shall mean a manufacturer of tobacco products by-products recognised by the Agricultural Marketing Adviser to the Govt. of India.
- (3) The tobacco marked under 'X' grade shall not be sold in the market. But in exceptional cases where the manufacturer does not except the consignment of 'X' grade tobacco intended for him, the authorised packer concerned shall produce satisfactory evidence to that effect to the Agricultural Marketing Adviser to the Government of India or to any officer authorised by him in this behalf who may permit the authorised packers to sell such tobacco in the open market.

**(i) The packing and export of these composite grades must be against a written order from a manufacturer/importer. **(ii) The packages labeled as composite grades shall not be sold in the open market, provided that in case the

manufacturer/importer does not accept the consignment, the authorised packer on producing the satisfactory evidence to that effect to the Agricultural Marketing Adviser to the Government of India, or to any other officer authorised by him in this behalf, may be permitted to sell such tobacco in the open market.

!! The grade designation shall be applicable only on conditions that the grade designation shall affixed only where the packing is done at the specified premises of packer authorized to grade and mark Flue-cured Virginia tobacco under the supervision of the Tobacco Inspecting Staff.

\$\$ The grade designation shall be applicable on conditions that the consignment is meant for export against a firm order from buyers from foreign countries other than the United Kingdom the expression 'Firm Order' being defined to mean either that the whole of the purchase money is to be paid in cash before hand or is guaranteed in some other way.

§ Blemish includes damage due to pests and diseases.

***It may include artificially fermented tobacco with moisture content not exceeding 17 per cent.

All the above grades of Flue-cured Virginia tobacco containing more than 5 percent admixture of undesirable tobacco produced on saline and low-lying area shall be marked with an additional letter 'S' along with the grade designation.

Grade designations and definition of quality of unmanufactured Sun cured Virginia* tobacco grown in India

Grade				
designation	Colour@	Texture@		Blemish**
1	2	3		4
VBT	Bright	Good	1/16
VBR	Light	Medium	1/16
VDR	Dark brown	Medium	2/16
VG	Dark green	Variable	2/16

VPL§	Bright or light brown or brown of mixed	Variable		
V-BITS	Bright or light brown or dark Brown of mixed	Good to Medium	Broken pieces not less than 7.5centimetres long	
VS.!	Do	Variable	Broken pieces not less than 2.5 centimeters long.	
VS2!	Do	Do	broken pieces less than 2.5 centimeters in length and free from dust and extraneous matter.	

*Virginia tobacco shall consist of Virginia tobacco varieties and their hybrids having similar characteristics.

@ To allow for accidental errors in grading, tolerance of 1/16th for colour and texture in respect of leaves corresponding to the specifications in the next lower grade will be allowed except in grade VBT.

**Blemish shall include green patches, brown spots and patches damaged due to pest and disease, breakage in hand ling, sponginess and black spots. The figures of proportion given in column 4 refer to the total areas of leaf affected in any sample.

§ Perished leaf or strips.

! The grade designation shall be applicable only under the following conditions:-

- (i) That the sale is against a firm order from buyers, the phrase firm order meaning that either the whole of the purchase money is to be paid in advance in cash or is guaranteed in some other way.
- (ii) That the grade designation shall be affixed only when the packing is done at the specified premises of packers authorised to grade and mark Sun cured Virginia tobacco under the supervision of the Tobacco Inspectorate Staff.

Grade designations and definitions of quality of unmanufactured Oriental tobacco grown in India

Grade Designation	Colour	Texture	Blemish
OLBY	Yellow and/or Orange to light brown And/or light brownish yellow/orange And light brownish and /or light to darkish green.	Fine to medium	Light to good body, embodying leaves from the various plant position from bottom to top leaves. Leaves may have brown or green patches, spongy, Bruised or other blemishes but not exceeding 50% of the total area.
ODGB	Dark green, brown and/or burnt brown	Medium to coarse	Light to heavy body, embodying leaves from the various plant position from bottom to top leaves. Leaves may be heavily blemished up to 90% of the total area

Grade designation and definition of quality of unmanufactured Sun cured ‘Natu’ (Country) *tobacco

Grade Designation	Colour	Texture	Blemish
1	2	3	4
CBT	Bright	Good Texture and body	1/16
CBR	Light brown	Medium texture and body	2/16

CDK	Light dark	Do	2/16
CHBR	Heavy brown	Heavy body	2/16
CHD	Heavy dark	Do	2/16
GG	Wholly or partly green	Medium to coarse	2/16
SB§	Brown or dark or mixed	Good body and texture	It shall consist of bits (not less than 50.8 mm. length) obtained from whole leaves after discarding 'butt and 'tip' ends. It shall be free from dust, other extraneous matter and mould. Blemish due to breakage, handling, insect attack and spot disease (frog eye) shall not exceed 4/10ths of the surface.
SB2§	Do.	Medium body and medium to fair texture	Do.
SBM§	Brown of dark or mixed	Good to medium texture	It shall consist of strands or shreds (not less the 25.4mm length and 2.1 mm. in width) Obtained from whole leaves.
CPL£ NS**	Bright or brown dark or Mixed Brown or dark or mixed	Variable Variable	Broken piece (not than 2.5 centimeters long) leaves of all grades but excluding dust or other extraneous matter.

NS2**	Brown or darker mixed	Variable	Broken pieces of less than 2.5 centimeters in length and free from dust and extraneous matter.
Stems%	---	---	Stems shall consist of mid-ribs without butts of leaves removed to the extent of at least three-fifth or 60% of the length of the leaf in the process of stemming from Sun cured 'Natu' Country) tobacco which may include any of the varieties of <i>Nicotiana tabacum</i> .

Natu (Country) tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in and any sample or container shall have similar varietal characteristics.

! To allow for accidental errors in grading a tolerance of 1/16th for colour and texture in respect of leaves corresponding to the specifications in the next lower grade will be allowed except in grade CBT.

@Blemish shall include green patches, brown spots and patches, damage due to pests and diseases, breakage in handling, sponginess and black spots. The figures of proportion given in column 4 refers to the total areas of leaf affected in any sample.

§ Applicable to sweated tobacco. £ Perished leaf or strips.

Grade designation shall be applicable only under the following conditions:-

- (i) That the sale is against a 'firm order' from buyers, the phrase 'firm order' meaning that either the whole of the purchase money is to be paid in advance in cash or is guaranteed in some other way.
- (ii) That the grade designation shall be affixed only when the packing is done at the specified premises of packers authorised to grade and mark Sun cured 'Natu' (country) tobacco under the supervision of the Tobacco Inspectorate Staff.

% Grade designation will be applicable only under the following condition:-

That the consignment is meant for export against the firm order from buyers from foreign countries other than the United Kingdom, the phrase 'firm order' being defined to mean either that the whole of the purchase money is to be paid in cash before hand or is guaranteed in some other way.

Grade designations and definition of quality of unmanufactured Sun cured Jutty* tobacco grown in Madras			
Special characteristics			
Grade Designation	Colour@	Texture@	Blemish**
JBT	Bright	Thin	1/16
JBN	Brown	Thin	2/16

*Jutty tobacco may include sand leaves of any of Virginia tobacco varieties and their hybrids having similar characteristics and also of any of the indigenous varieties of Nicotiana tobacco included under 'Natu' country tobacco.

@To allow for accidental errors in grading, a tolerance of 6-1/4% for colour in respect of leaves corresponding to the specifications in the next lower grade will be allowed.

**Blemish shall include damage due to pests and diseases, breakage in handling, black spots, and sun-burn. The figures of proportion given in column 4 refer to the total area of leaf affected in any sample.

Grade designations and definition of quality of unmanufactured Sun cured motihari tobacco (*Nicotiana Rustica*) in Bengal

Grade Designation	Texture*	Colour*	Body and condition
1	2	3	4
D	Thick	Dark with brown patches	Heavy body leaves which may have slight greenish tinge at veins. Blemish @ permissible unto 5% of the total area.
DB	Medium	Dark brown with light brown Patches	Good body leaves which may have greenish tinge at veins. Blemish @ permissible unto 10% of the total area.
B	Thin	Brown	Good body leaves which may have brown spots or blemish @ altogether not exceeding 15% of
			the total area
DG	Thin	Dark Green	Good body leaves which may have brown spots or

			blemish @ altogether not exceeding 25% of the total area
--	--	--	--

*To allow for accidental errors in grading a tolerance of 5% of leaves corresponding to the specifications in the next lower grade will be allowed.

@ Blemish shall include damage due to pests and diseases or breakage in handling, black spots and sun-burn.

Grade designation and definition of quality of unmanufactured Sun cured Jutty Tobacco (*Nicotiana Tobacum*) grown in Bengal

Grade designation	Texture*	Colour*	Body and condition
1	2	3	4
DLB	Fine and pliable	dull brown	Good body leaves not less than 30 centimeters long, free from blemish@.
DLBS	Do.	Do	Good body leaves between 15 centimeters and 30 centimeters long free from blemish@
DB	Thick	Dark brown	Good body leaves which may have slight Greenish tinge at veins or occasional brown spot or blemish@,
			altogether not exceeding 5% of the total area.
D	Medium	Brown	Good body leaves which may have occasional brown spots or blemish @ altogether not exceeding 10% of the total area.

DBM	Medium	Dark Brown	Good body leaves which may have occasional brown spots or blemish @ altogether not exceeding 25% of the total area.
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* To allow for accidental errors in grading, a tolerance of 5% of leaves corresponding to the specification of the next lower grade will be allowed.
 @ Blemish shall include damage due to pests and diseases or breakage in handling.

Grade designation and definition of quality of unmanufactured Sun cured Jatty Bispath tobacco (*NicotianaTtobacum*) grown in Bengal

Special characteristics			
Grade Designation	Colour*	Texture*	Blemish@
1	2	3	4
LB	Light Brown	Fine	1/16
DB	Dark brown or brown	Medium to coarse	2/16
DG	Dark brown and dark green mixed	Thin	2/16

*To allow for accidental errors in grading, a tolerance of 5% of leaves corresponding to the specification in the next lower grade will be allowed.

@Blemish shall include damage due to pests and diseases or breakage in handling. The figures in column 4 refer to the total area of the leaf affected.

Grade designations and definition of quality of unmanufactured Top Leaf* tobacco			
Special characteristics			
Grade Designation	Colour!	Texture!	Blemish@
1	2	3	4
TL1	Brown and dull green mixed	Coarse	1/16
TL 2	Dark brown and dark green mixed	Coarse	2/16

* Top leaf tobacco shall consist of top leaves and suckers (not less than 7.5 centimeters long) of any varieties of virginia tobacco and their hybrids having similar characteristics.

! To allow for accidental errors in grading, a tolerance of 5% of leaves corresponding to the specification in the next lower grade will be allowed.

@ Blemish includes damage due to pests and diseases, breakage in handing, black spots, sunburns The figures in column 4 refer to the total area of the leaf affected.

Grade designations and definition of quality of unmanufactured white Burrey* Tobacco grown in India

Grade designation	Colour +	Texture +	Blemish @
1	2	3	4
WBL	Light reddish brown	Medium	2/16
WBR	Reddish brown	Medium	2/16
WBD	Dark reddish brown	Medium to coarse	2/16
WBPL§	Light reddish brown to dark reddish brown.	Variable
WB-BITS	Do.	Medium to coarse	broken piece of not less than 7.5 centimeters long.
WBS£	Light reddish brown	Medium to coarse	Broken pieces of not less than 2.5 centimeters long.

WBS2£	Light reddish brown to dark reddish brown	Medium to coarse	Broken pieces of less than 2.5 centimetres in length, and free from dust and extraneous matter.
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* White Burley tobacco shall consist of Sun cured Burley varieties and its hybrids having similar characteristics.

+ To allow for accidental errors in grading, tolerance of 1/16th for colour and texture in respect of leaves corresponding to the specifications in the next lower grade will be allowed.

@Blemish shall include green patches, brown spots and patches damage due to pest and diseases, breakage in handling, sponginess and black spots. The figures of proportion given in column 4 refer to the total areas of leaves affected in any sample.

§Perished leaf.

£The grade designation shall be applicable only under the following conditions:

- (i) That the sale is against a firm order from buyers, the phrase firm order meaning that either the whole of the purchase money is to be paid in advance in cash or is guaranteed in some other way.
- (ii) That the grade designation shall be affixed only when the packing is done at the specified premises of packer authorised to grade and mark Sun-cured Burley tobacco under the supervision of the Tobacco Inspectorate Staff.

Grade designations and definition of quality of unmanufactured Sun cured Desi tobacco (*Nicotiana tabacum*) of chewing type grown in Bihar

Grade Designation	Colour*	Texture+	Blemish@	Minimum length + in centimeters
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1	2	3	4	5
Grade I				
Special	Reddish to dark brown	Thick	Nil	50
Large	Reddish to dark brown	Thick	Nil	40
Medium	Reddish to dark brown	Thick	Nil	30
Small	Reddish to dark brown	Thick	Nil	20
Grade II				
Special	Brown	Medium	2/16	50
Large	Brown	Medium	2/16	40
Medium	Brown	Medium	2/16	30
Small	Brown	Medium	2/16	20
Grade III				
Special	Light Brown	Medium	2/16	50
Large	Light Brown	Medium	2/16	40
Medium	Light Brown	Medium	2/16	30
Small	Light Brown	Medium	2/16	20

* Greenish tinge may be permitted in grade I and II while greenish and/or brownish patches may be permitted in Grade III.

+ To allow for accidental errors in grading, a tolerance of 1/16th for colour and texture and a tolerance of 10% of size in respect of leaves corresponding to the specification in the next lower grade will be allowed.

@ Blemish shall include patches damaged due to pest and diseases, breakage in handling, and black spots. The figures of proportion given under this column refers to the total area of leaf affected in any sample.

Grade designations and definition of quality of unmanufactured Sun-cured 'Lal Chapodia' tobacco grown Bombay State

Grade Designation	Colour	Texture	Body and condition
1	2	3	4
(L) BY	Brownish yellow with heavy spangling on the leaf.	Thick	Good body leaves with fine aroma with or without Greenish tinge at veins. Blemish @ upto 5% of the total area.
(L) DB	Dark brown with medium spangling	Medium	Good body leaves with Medium aroma with or without greenish tinge at veins Blemish @ upto 15% of the total area.
(L) GB	Greenish brown with or with out spangles	Medium	Good body leaves with Medium aroma. Blemish @ upto 20% of the total area.
Fole	Mixed		Broken pieces of leaves of <i>Lal Chapodia</i> more than 12.7 mm. in size not less than 60% of the total weight, flakes of this size and stems together not less than 80% of the total. It shall be free from foreign matter.

1. To allow for accidental errors in grading, a tolerance of 5% of leaves corresponding to the specifications of the next lower grade will be allowed.
2. @ Blemish includes damage due to disease, spots, sun-burn and breakage in handling.
3. In the first two grades, greenish patches are also considered as blemish.
4. In case of 'hands' (leaf bundles) the customary placement of small leaves and bits shall be tolerated to the extent of 20%

Grade designation and definition of quality of unmanufactured Sun-cured 'Judi' tobacco grown Bombay State

Grade Designation	Colour	Texture	Body and condition
1	2	3	4
JBY	Brownish yellow with heavy spangling	Medium	Medium body with fine aroma with or without green-ish tinge at the veins Blemish @ upto 5% of the total area
JDB without	Dark brown with medium spangling	Medium	Good body leaves with Medium aroma with or greenish tinge at veins Blemish @ upto 15% of the total area
JGB	Greenish brown with medium to thin spangling	Medium	Good body with Medium aroma. Blemish @ 20% of the total area
Fole	Mixed		Broken pieces of leaves of Lal Chapodia more than 12.7 mm. in size not less than 60% of the total weight; flakes of this size and stems together not less than 80% of the total. It shall be free from foreign matter.

1. To allow for accidental errors in grading, a tolerance of 5% of leaves corresponding to the specifications in the next lower grade will be allowed.
2. Blemish @ includes damage due to disease, spots, sun-burn and breakage in handling.
3. In case of 'hands' (leaf bundles), the customary placement of small leaves and bits shall be tolerated to the extent of 20%.

Grade designations and definition of quality of unmanufactured Sun-cured 'Natu' Bidi tobacco flakes and stems.

Grade Designation	Colour	Texture and Body	Size
1	2	3	4
Processed	Greenish to dark green or Yellowish to dark brown or mixed.	Thick to medium	Between 1.59 mm to 6.35 mm free from foreign matter khandi (stems) shall not exceed 10% of the total weight
Semi-Processed	Greenish to dark green or yellowish to dark brown or mixed.	Thick to medium	More than 6.35 mm flakes not less than 50% and flakes and stems together not less than 75%.
Rawa	Greenish to dark or Yellowish to dark brown or mixed.	Medium to coarse	Between 0.85 mm and 1.59 mm in size and free from foreign matter.

Stems*	--	--	Stems shall consist of mid-ribs of leaves of bidi tobacco only between 6.35 mm and 12.7 mm in length and free from foreign matters. Butts and bark shall not exceed 10 percent.
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1. 6.35mm, 1.59 mm and 0.85 means not more than 4th or 16th or 30th square of circular aperture per linear 25.4 mm respectively.
2. To allow for accidental errors in grading, a tolerance of 5% of tobacco not conforming to the specifications will be tolerated in grades 'processed' and 'semi-Processed'
3. *The grade designation shall be marked provide the sale is against a firm order from the buyer, the phrase 'firm order' meaning that either the whole of the purchase money is to be paid in advance in cash or is guaranteed in some other way.

Grade designation and definition of quality of unmanufactured Sun-cured Black Chapodia tobacco

Grade designation	Colour	Texture	Body and condition
1	2	3	4
(B) DB	Dark brown	Medium	Good body with fine aroma Blemish @ unto 10 percent of the total area.
(B) D	Dark	Medium to coarse	Do
(B) GD	Greenish dark	Do	Do

Fole	Mixed		Broken pieces of leaves of <i>Back Chapodia</i> more than 12.7 mm. in size not less than 60% of the total weight, flakes of this size and stems together not less than 80% of the total. It shall be free from foreign matter.
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@ Blemish includes damage due to disease, spots, sun-burn and breakage in handing.

1. To allow for accidental errors in grading, a tolerance of 5 percent of leaves corresponding to the specifications in the next lower grade will be allowed.
2. In case of 'hands' (leaf bundles) the customary placement of small leaves and bits shall be tolerated to the extent of 20 percent

Grade designation and definition of quality of unmanufactured Sun-cured Calcuttia (*Nicotiana rustica*) tobacco

Grade Designation	Colour	Texture	Body and condition
1	2	3	4
C (BY)	Brownish yellow with heavy span- gling on the leaf.	Thick	Good body leaves with fine aroma Blemish @ up to 5 percent of the total area.

C (DB)	Dark brown with medium spangling	Medium	Good body leaves medium with aroma Blemish @ Up to 15 percent of the total area.
C (GB)	Greenish brown with or without Spangling	Medium	Good body leaves medium with aroma Blemish @ up to 20 percent of the total area.
Fole	Mixed	---	Broken pieces of 'Calcuttia' leaves of tobacco more than 6.35 mm in size and free from foreign matter.

@ Blemish includes damage due to disease, spots, sun-burn and breakage in handing. In the first two grades, greenish patches are also considered as blemish Greenish tinge at veins is, however not considered as blemish.

1. To allow for accidental errors in grading, a tolerance of 5% of leaves corresponding to the specifications of the next lower grade will be allowed.
2. In the case of 'hands' (leaf bundles) the customary placement of small leaves and bits shall be tolerated to the extent of 20percent.

Grade designation and definition of quality of unmanufactured Dark Western Fire-cured tobacco grown in Andhra Pradesh

Grade	Colour	Texture	Body	Blemish	Size	Aroma
Designation						
1	2	3	4	5	6	7

DWF	Brown to dark Brown	Medium to coarse	Light to heavy	not to exceed 1/4th face of the leaf	Variable	Distinct Smoke aroma
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Grade designation and definition of quality of unmanufactured air cured cigar tobacco (Northern) (Commonly grown in West Bengal State)* Filler (*Nicotiana tobacum*) Type 1

Grade	Colour@	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
NBFI	Olive green	Medium to average	Not to exceed 25%	Should not be less than 15 cm. long. Free from dust or other extraneous matter, light to heavy body good to fair aroma and burning.	<p>The leaves shall -</p> <p>(1) be reasonably uniform in shape colour, characteristic of the variety/type</p> <p>(2) be mature, solid in feel;</p>	

NBF II	Olive green	Average to coarse	Not to exceed 65%	Medium to heavy body fair to average aroma and moderate burning , should not be less than 12 cm. long . Free from dust or other extraneous matter.	(3) be thoroughly air-cured and dried and with a reasonable moisture (4) be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc .	
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Cigar filler-leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana glauca* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to pests and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Northern) Commonly grown in West Bengal Bihar and Northern Indian States)* Filler (*Nicotiana glauca*) Type II

Grade designation	Colour@	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
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1	2	3	4	5	6	7
NF I	Light to brownish Dark Variable	Medium to average	Not to exceed 25%	Should not be less than 15 cm. long. Free from dust or other extraneous matter, light to heavy body, fair aroma and burning	The leaves shall (1) be reasonably uniform in shape colour, characteristic of the variety/type. (2) be mature, solid in feel. (3) be thoroughly air-cured and dried and with a reasonably moisture (4) be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc	
NF II	Light to brownish Dark Variable	Average to coarse	Not to exceed 65%	Medium to heavy body fair to average aroma and moderate burning. should not be less than 12 cm. long Free from dust or other extraneous matter.		

* Cigar filler leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana glauca* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Commonly grown in East and West Godavari of Andhra Pradesh States)* Filler (*Nicotiana tabacum*) Type III

Grade designation	@Colour	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
CFF I	Brownish to light Desk	Medium to coarse	Not to exceed 25%	Should not be less than 15 cm. Long, free from dust or other	The leaves shall -	

CFF II	Brownish to light Desk	Medium to coarse	Not to exceed 25%	extraneous matter, light to heavy body and moderate burning, should not be less than 12 cm. long, free from dust or other extraneous matter. good to fair aroma & burning. Medium to heavy body, fair to average aroma	<p>(1) be reasonably uniform in shape colour, characteristic of the variety/type</p> <p>(2) be mature, solid in feel.</p> <p>(3) be thoroughly aircured and dried and with a reasonable moisture</p> <p>(4) be reasonably free from damage caused by insects. mechanical injury and staining due to moisture or fungus etc.</p>	
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* Cigar filler (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Circar) Commonly grown in Andhra Pradesh State)* Filler (*Nicotiana tabacum*) Type IV

Grade	@Colour	Texture	% Blemish	Size, shape, body, aroma	General Characteristics	Re-
designation				burning		marks
1	2	3	4	5	6	7
COF I Light Dark to Medium to	Light Dark to Heavy Dark from	Medium to coarse	Not to exceed 25%	Should not be less 15 cm. long. Free dust or other extraneous matter light to heavy body good to fair aroma and burning.	The leaves shall (1) be reasonably uniform in shape colour, characteristic of the variety/type (2) be mature solid in feel. (3) be thoroughly air-cured and dried and with a reasonable moisture (4) be reasonably free from damage caused by insects. Mechanical injury and staining due to moisture or fungus etc	
COF II	Light Dark to Heavy Dark	Average to course	Not to exceed 25%	Medium to heavy body, fair to average aroma and moderate burning. Should not be less than 12 cm long free from dust or other extraneous matter.		

* Cigar filler leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of un-manufactured air-cured cigar tobacco (South) Commonly grown in Tamil Nadu State)* Filler (*Nicotiana tobacum*) Type V.

Grade designation	@Colour	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Re- marks
1	2	3	4	5	6	7
ST I	Light brownish to Dark	Medium to coarse	Not to exceed 25%	Should not be less 15 cm. long. Free dust or other extraneous matter light to heavy body good to fair aroma and burning.	The leaves shall - (1)be reasonably uniform in shape colour, characteristic of the variety/type (2)be mature, solid in feel. (3)be thoroughly air-cured and dried and with a reasonable moisture (4)be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc.	
STF II	Light brownish Dark/Heavy Dark	Medium to coarse	Not to exceed 65%	Medium to heavy body, fair to average aroma and moderate burning. Should not be less than 12 cm. long. Free from dust or other extraneous matter.		

* Cigar filler leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Southern) (Commonly grown in Mysore State)* * Filler (*Nicotiana tobacum*) Type VI

Grade Designation	@Colour	Texture	% Blemish	Size, shape, body, and aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
SMF I	Almond brown/Light to brownish Dark	Medium to Average	Not to exceed 25%	Should not be less 15 cm. long. Free dust or other extraneous matter light to heavy body good to fair aroma and burning.	The leaves shall - (1) be reasonably uniform in shape colour, characteristic of the variety/type. (2) be mature, solid in feel.	
SMF II	Almond brown/Light to brownish Dark	Medium to average	Not to exceed 65%	shall not be less than 12 cm. long free from dust or other extraneous Matter. Medium to heavy body, Fair to average aroma and		

				moderate burning	<p>(3) be thoroughly air-cured and dried and with a reasonable moisture.</p> <p>(4) be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc</p>	
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* Cigar filler leaf (air cured) tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Northern) (Commonly grown in West Bengal)
Binder Leaf (*Nicotiana tabacum*) Type VII

Grade description	@Colour	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
NBB I	Medium Olive green	Fine to Medium fairly elastic	Not to exceed 10%	Length above 30cm.,thin to medium body, oily depressed veins, good aroma and burning . Between 20 cm. to 30 cm long, medium body, oily depressed few prominent veins, good aroma and burning	<p>The leaves shall</p> <p>(1) be reasonably uniform in shape colour, characteristic of the variety/type</p> <p>(2) be mature, solid in feel.</p> <p>(3) be thoroughly air-cured and dried and with a reasonable moisture.</p> <p>(4) be reasonable free from damage caused by insects. mechanical injury and staining due to moisture or</p> <p>(5) be reasonably free from perforations.</p>	
NBB II	Medium Olive green	Fine to Medium fairly elastic	Between 11 to 25%	Between 20 cm. to 30 cm long, medium body, oily depressed few prominent veins, good aroma and burning.		
NBB III	Medium to deep Olive perforations.	Medium Semi-elastic	Between 26 to 50%	Between 5 cm. to 20 cm. long, medium body, Green depressed few prominent veins, fair aroma and moderate burning.		

Cigar binder leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to post and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Northern) (Commonly grown in West Bengal, Bihar and Northern Indian States) Binder Leaf (*Nicotiana tabacum*) Type VIII

Grade	@ Colour	Texture	% Blemish	Size, shape, body, aroma Burning	General Characteristics	Remarks
1	2	3	4	5	6	7
NB I	Medium to Almond Brown	Fine to Medium, fairly elastic	Not to exceed 10%	Length above 30cm. Thin to medium body, oily depressed veins, good aroma and burning	The leaves shall:- (1) be reasonably uniform in shape colour, and characteristic of the variety/type	

NB II	Medium Almond Brown	Fine to Medium, fairly elastic	Between 11 to 25%	between 20 cm. to 30 cm. long, medium body, oily, depressed few prominent veins, good aroma and burning.	(2) be mature, solid in feel. (3) be thoroughly air-cured and dried and with a reasonable moisture (4) be reasonably free from damage caused by insects. mechanical injury and staining due to moisture or fungus etc.	
NB III	Medium to deep almond Brown prominent	Medium semi-elastic	Between 26 to 50%	Between 15 cm. to 20 long, medium body, less oily, depressed few veins, fair aroma and moderate burning	(5) be reasonably free from perforation	

* Cigar binder leaf (air-cured) tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Commonly grown in east and West Godawari Districts of Andhra Pradesh State)* Binder Leaf (*Nicotiana tobacum*) Type IX

Grade designation	@ Colour	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Re- marks
1	2	3	4	5	6	7
CEB I	Light brown to light Maho- gany Brown	Fine to medium, elastic	Not to exceed 10%	Length above 30 cm thin to medium body, oily, depressed veins, good aroma and burning	The leaves shall :- (1) be reasonably uniform in shape, colour, characteristic of the variety/type (2) be mature, solid in feel. (3) be thoroughly air-cured and dried and with a reasonable moisture. (4) be reasonably free from damage caused by insects. mechanical injury and staining due to moisture or fungus etc. (5) be reasonably free from	
CB II	Medium brown to medium mahogany brown	Fine to medium, fairly elastic	Between 11 to 25%	Between 20 cm to 30 cm long, medium body, oily, depressed few prominent veins, good aroma and burning.		

CB III	Dark Brown to deep Mahogany Brown	Medium Semi-elastic	Between 26% to 50%	Between 5 cm to 20 cm long medium body, less only, medium depressed few prominent veins, fair aroma and moderate burning.		
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* Cigar Binder leaf (air-cured) tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

* @ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

*

* % Blemish shall include green patches, brown spots and damage due to pest and disease, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Commonly grown in Andhra Pradesh State)

Binder Leaf (*Nicotiana tabacum*) Type X

Grade Designation*	Colour@	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
CB1	Light Brown	Fine to Medium, elastic	Not to exceed 10%	Length above 30 cm and thin to medium body, oily depressed veins, pleasant	The leaves shall :- (1) be reasonably uniform in	

				aroma and uniform burning	shape, colour, characteristic of the variety/type.	
CBII	Medium brown	Medium, fairly elastic	Between 11 to 25%	Between 20 cm to 30 cm long medium body, oily, depressed few prominent veins, pleasant aroma and uniform burning.	(2) be mature, solid in feel. (3) be thoroughly air-cured and dried and with a reasonable moisture.	
CB III	Dark brown	Medium Semi-elastic	Between 26 to 50%	Between 15 cm to 20 cm long, medium body, less only, depressed few prominent veins, fair aroma and moderate burning.	(4) be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc (5) be reasonably free from perforations.	

* Cigar binder leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Southern) (Commonly grown in Tamil nadu State) Binder Leaf (*Nicotiana tabacum*) Type XI

Grade designation	Colour@	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
STB I	Light brown to light Maho gany Brown	Fine to Medium, elastic	Not to exceed 10%	Length above 30 cm thin to medium body, oily depressed less, prominent veins, pleasant aroma and uniform burning.	The leaves shall - (1) be reasonably uniform in shape, colour, characteristic of the variety/type, (2) be mature, solid in feel. (3) be thoroughly air-cured and dried and with a reasonable moisture. (4) be reasonably free from damage caused by insect, mechanical injury and staining due to moisture or fungus etc. (5) be reasonably free from perforations.	
STB II	Medium brown to medium Mahogany Brown	Medium fairly, elastic	Between 11 to 25%	Between 20 cm. to 30 cm. long, medium body, oily, depressed few prominent veins, pleasant aroma and uniform burning.		
STB III	Dark brown to deep Mahogany Brown	Medium Semi-elastic	Between 25 to 50%	Between 15 cm to 20 cm long, medium body, less oily, depressed few prominent veins, fair aroma, moderate burning.		

* Cigar binder leaf (air-cured) tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Southern) (Commonly grown in Mysore State)
Binder Leaf (*Nicotiana tobacum*) Type XII

Grade designation	Colour@	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Re-marks
1	2	3	4	5	6	7
SMB I	Light brown/ light dark brown/ Mahogany Brown/ Medium Olive green.	Fine to medium, elastic	Not to exceed 10%	Length above 30cm, thin to medium body, oily depressed veins, pleasant aroma and uniform burning.	The leaves shall (1) be reasonably uniform in shape colour, characteristic of the variety/type (2) be mature, solid in feel. (3) be thoroughly air-cured and dried	

SMB II	Medium Brown/ medium Mahogany Brown/deep olive green.	Medium, fairly elastic	Between 11 to 25%	Between 20 cm. to 30 cm. long, medium body, oily, depressed few prominent veins, pleasant aroma and uniform burning.	and with a reasonable moisture (4) be reasonably free from damage caused by insects. mechanical injury, and staining due to moisture or fungus etc. (5) be reasonably free from perforation.	
STB III	Dark brown/ Deep/ Mahogany Brown/ Deep olive Green.	Medium Semi-elastic	Between 26 to 50%	Between 15 cm. to 20 cm. long, medium body, less oily, depressed few prominent veins, fair aroma and moderate burning		

* Cigar binder leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Northern) (Commonly grown in West Bengal State)* Wrapper Leaf (*Nicotiana tabacum*) Type XIII

Grade designation	Colour@	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
NBW I	Light Olive Green	Fine silky elastic	Not to exceed 5%	Length 40cm. and above, thin body, very oily, very spread, uniform, depressed with few thin veins, good aroma and burning.	<p>The leaves shall :-</p> <p>(1) be reasonably uniform in shape</p> <p>colour, characteristic of the variety / type.</p> <p>(3) be mature, solid in feel;</p> <p>(3) be thoroughly air-cured and dried and with a reasonable moisture</p> <p>(4) be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc</p>	
NBW II	Light Olive Green	Fine silky elastic	Between 6 to 10%	Between 30 cm to 40 cm long, thin body, oily, fairly spread, uniform, depressed with few thin veins, good aroma and burning.		
NBWIII	Medium Olive Green	Fine to medium fairly, silky Semi elastic	Between 11 to 15%	Between 20 cm to 30 cm long medium body less oily, spread, uniform, depressed with few thin veins, fair aroma and burning		

NBW IV	Medium Olive Green	Fine to medium fairly, silky semi elastic	Between 16 to 20%	Between 10 cm to 20 cm long, medium body, less oily, spready, uniform depressed with few thin veins, fair aroma and burning	(5) be reasonably free from perforation.	
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* Cigar wrapper leaf (air-cured) Tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16th for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and disease, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Northern) (Commonly grown in West Bengal and Northern Indian State)* Wrapper Leaf (*Nicotiana tobacum*) Type XIV

Grade Designation	Colour@	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Re- marks
1	2	3	4	5	6	7

NW I	Light Almond brown	Fine silky elastic	Not to exceed 5%	Length 40cm. thin body, very oily, very spready, uniform depressed with few thin veins, good aroma and burning	<p>The leaves shall -</p> <p>(1) be reasonably uniform in shape; colour, characteristic of the variety/type</p> <p>(2) be mature, solid in feel;.</p> <p>(3) be thoroughly air-cured and dried and with a reasonable moisture; (4) be reasonably free from damage caused by insects. mechanical injury and staining due to moisture or fungus etc;</p> <p>(5) be reasonably free from perforations.</p>	
NW II	Light Almond brown	Fine, silky, elastic	Between 6to 10%	Between 30 cm. to 40 cm. long, thin body, oily, fairly spready, uniform depressed with few prominent thin veins, good aroma and burning		
NW III	Medium Almond brown	Fine to medium fairly silky, semi elastic	Between 11 to 15%	Between 20 cm. to 30 cm. long, medium body, less oily, . spready, uniform, depressed with few thin veins, fair aroma and burning.		

NBW IV	Medium Almond brown	Fine to medium fairly semi- silky, elastic	Between 16 to 20%	Between 10 cm. to 20 cm. long, medium body, less oily, spready uniform, depressed with few thin veins, fair aroma and moderate burning		
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Cigar wrapper leaf (air- cured) Tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to pest and disease, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured cigar tobacco (Circars) (Commonly grown in East and West Godavari District of Andhra Pradesh)* Wrapper Leaf (*Nicotiana tobacum*) Type XV

Grade designation	Colour@	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7

CEW I	Light almond brown.	Fine to medium, fairly silky, elastic.	Not to exceed 5%	Length 40cm. and above medium body, oily, spready, uniform, very smooth depressed and few thin veins, good aroma and burning.	<p>The leaves shall -</p> <p>1) be reasonably uniform in shape colour, characteristic of the variety/type</p> <p>(2) be mature, solid in feel.</p> <p>(3) be thoroughly air-cured and dried and with a reasonable moisture</p> <p>(4) be reasonably free from damage caused by insects, mechanical injury and staining due to moisture or fungus etc;</p> <p>(5) be reasonably free from perforation.</p>	
CEW II	Light almond brown.	Fine to medium, fairly silky, elastic.	Between 6 to 10%	Between 30 cm. to 40 cm. long, medium body, oily, spready, uniform, smooth, depressed with few thin veins, good aroma and burning.		
CEW III	Deep almond brown to	Medium fairly elastic.	Between 11 to 15%	Between 20 cm. to 30 cm. long, medium to heavy body, less oily, spready		

	brown.			uniform, depressed with few veins, fair aroma and burning fair aroma and moderate burning		
CEW IV	Deep almond brown to brown.	Medium fairly elastic.	Between 16 to 20%	Between 10 cm. to 20 cm. long, medium body, less oily, spread, uniform ,depressed with few veins, fair aroma and burning		

Cigar wrapper leaf (air- cured) tobacco may include any of the indigenous varieties of *Nicotiana tabacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured cigar tobacco (Circars) Commonly grown in Andhra Pradesh)*
Wrapper Leaf (Nicotine tabacum) Type XVI

Grade Designation	Colour@	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
COW I	Medium almond brown.	Fine to me- dium, fairly silky elastic.	Not to ex- ceed 5%	Length 40cm. and above thin body, oily, spready, uniform depressed with thin veins, good aroma with Fair burning.	The leaves shall - (1) be reasonably uniform in shape colour, characteristic of the variety/type (2) be mature, solid in feel.	
COW II	Medium almond brown.	Fine to me- dium, fairly silky elastic.	Between 6 to 10%	Between 30 cm. to 40 cm. long, thin body, oily spready uniform depressed with few thin veins, good aroma with fair burning.	(3) be thoroughly air-cured and dried and with a reasonable moisture	

COW III	Deep almond brown to dark brown.	Medium, fairly elastic.	Between 11 to 15%	Between 20 cm. to 30 cm. long, medium body, less oily, spready, depressed with few veins, fair aroma with moderate burning.	(4) be reasonably free from damage caused by insects. mechanical injury and staining due to moisture or fungus, (5) be reasonably free from perforation.	
COW IV	Deep almond brown to dark brown.	Medium fairly elastic.	Between 16 to 20%	Between 10 cm. to 20 cm. long, medium body, less oily, spready, uniform, depressed with few veins, fair aroma and moderate burning.		

* Cigar wrapper leaf (air-cured) tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

**Grade designation and definition of quality of unmanufactured air-cured tobacco (Southern) (Commonly grown in Tamil Nadu State)*
Wrapper Leaf (*Nicotiana tobacum*) Type XVII**

Grade Designation	Colour@	Texture	Blemish%	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
STW I	Medium olive green/medium fairly	Fine to medium, fairly	Not to exceed 5%	Length and 40 cm & above, thin body, oily, spready, almond brown, silky elastic	(1) be reasonably uniform in shape	
STW II	Medium olive green/medium fairly	Fine to medium, almond brown silky, elastic	Between 6 to 10%	Between 30 cm. to 40 cm. long, medium body, less oily, spready, uniform, depressed with few veins, fair aroma and moderate burning.	colour, characteristic of the variety/type (2) be mature, solid in feel. (3) be thoroughly air-cured and dried and with a reasonable moisture	
STW III	Deep to olive green/deep almond brown or brown	Medium fairly elastic	Between 11 to 15%	Between 20 cm to 30 cm long, medium body, less oily, spready, depressed with few veins, fair aroma with moderate burning.	(4) be reasonably free from damage caused by insects. Mechanical injury and staining due to moisture or fungus, (5) be reasonably free from	

STW IV	Deep olive Green/deep almond brown or brown	Medium fairly elastic	Between 16 to 20%	Between 10 cm to 20 cm long, medium body, less oily, spready uniform depressed with few veins, fair aroma with moderate and burning.	perforation.	
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* Cigar wrapper leaf (air-cured) tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

% Blemish shall include green patches, brown spots and damage due to pest and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Grade designation and definition of quality of unmanufactured air-cured tobacco (Southern) (Commonly grown in Mysore State)*
Wrapper Leaf (*Nicotiana tobacum*) Type XVIII

Grade designation	@ Colour	Texture	% Blemish	Size, shape, body, aroma burning	General Characteristics	Remarks
1	2	3	4	5	6	7
SMW I	Light almond brown	Fine to medium, fairly	Not to exceed 5%	Length 40cm. and above medium body, oily, spready,	The leaves shall -	

		silky, elastic.		uniform, very smooth, depressed with few thin veins, good aroma and burning.	(1)be reasonably uniform in shape, colour, characteristic of the variety/type, (2)be mature, solid in feel,	
SMW II	Light almond brown	Fine to medium, fairly silky, elastic.	Between 5 to 10%	Between 30 cm. to 40 cm. long, medium body, oily, Smooth, spready, depressed few veins, good aroma and burning	(3)be thoroughly air-cured and dried and with a reasonable moisture (4)be reasonably free from damage caused by insects, mechanical injury and staining due to moisture of fungus etc	
SMW III	Deep almond brown to brown	Medium fairly elastic.	Between 11 to 15%	Between 20 cm. to 30 cm. long, medium to heavy body, less oily,. spready uniform depressed few veins, fair aroma and burning	(5)be reasonably free from perforations.	
SMW IV	Deep almond brown to brown	Medium fairly elastic.	Between 16 to 20%	Between 10 cm. to 30 cm. long, medium body, less oily, uniform spready with		

				depressed with few veins, fair aroma and moderate burning		
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Cigar wrapper leaf (air- cured) tobacco may include any of the indigenous varieties of *Nicotiana tobacum* but all the leaves in any sample or container shall have similar varietal characteristics.

@ To allow for accidental errors in grading, a tolerance of 1/16 for colour and texture in respect of leaves corresponding to the specifications in the next lower grade shall be allowed.

%Blemish shall include green patches, brown spots and damage due to post and diseases, breakage in handling, sponging and black spots. The figures of proportion given in column 4 refer to the total area of leaves affected in any sample.

Commodity Code: 153-Carrot

Carrots shall be obtained from varieties (cultivars) of *Daucus carota L.*

MINIMUM REQUIREMENTS:

- (i) Carrots shall be:-
 - (a) intact, firm, sound and clean;
 - (b) fresh in appearance;

- (c) free from any visible foreign matter;
- (d) free of pests affecting the general appearance of the produce;
- (e) free of damage caused by pests;
- (f) free from damage caused by low and/or high temperature;
- (g) free of abnormal external moisture;
- (h) free of any foreign smell and/or taste;
- (i) free from fissures;
- (j) free from root splitting and forking.
- (k) free from cavity spot, sponginess, pithiness and hollow heart; (l) free from secondary roots; (m) free from Nematode galls.
- (ii) Carrots shall not be woody, running to seed and forked,
- (iii) Carrots shall be properly washed and well dried,
- (iv) Carrots shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3

Extra class	<p>Carrots must be of superior quality. They must be well developed and have all the characteristic and colouring typical of the variety. They must be free of defects with the exception of very slight superficial defects provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <p>The roots must be:</p> <ul style="list-style-type: none"> - regular in shape. <p>Green or violet/purple tops are not allowed.</p>	<p>5 % by weight of Carrots not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.</p> <p>5 % by weight of carrots having a slight trace of green or violet/purple colouring at the top.</p>
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Class I	<p>Carrots must be of good quality. They must be well developed and have all the characteristic and colour typical of the variety.</p> <p>The following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - slight defects in shape; - slight defects in colouring; - slight healed cracks; - slight cracks or fissures due to handling or washing. <p>Green or violet/purple tops upto 1 cm. long for carrots not exceeding 10 cm. in length, and upto 2 cm. for other carrots are allowed.</p>	<p>10 % by weight of Carrots not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade. However, broken carrots /or carrots which have lost their tips are excluded from that tolerance, 10% by weight of broken carrots and/or roots which have lost their tips.</p>
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Class II	<p>This grade includes Carrots which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Carrots may have the following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape and colour; - healed cracks not reaching the heart; - cracks or fissures due to handling or washing <p>Green or violet/purple tops upto 2 cm. long for carrots not exceeding 10 cm. in length and upto 3 cm. for other carrots, are allowed.</p>	<p>10 % by weight of Carrots not meeting the requirements of the grade, but meeting the minimum requirements. In addition, not more than 25% by weight of broken carrots may be allowed.</p>
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OTHER REQUIREMENTS

- (i) The carrots must have been carefully picked and have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the carrot must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

Carrots may be presented in one of the following ways: (a) Bunched carrots:

The roots must be presented with their foliage, which must be fresh, green and sound. Roots in the same bunch should be uniform in size. The bunches in package should be practically uniform in weight and arranged evenly in one or more layers.

(b) Topped carrots:

The foliage must be evened off or neatly cut off at the top of the carrot without damaging the root. The root must be.-

- put up in small packages,
- arranged in several layers or jumble packed.
- despatched in bulk (direct loading into a transport vehicle or vehicle compartment) for class II.

The material used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce.

(iv) In case where washed carrots are covered with pure peat, the peat used shall not be considered as foreign matter.

PROVISIONS CONCERNING SIZING:

(i) Size is determined by the maximum diameter or the weight of the carrot without foliage.

(a) for early carrots/bunched carrots/small root varieties.

Code	Diameter (in mm.)	Weight (in gms.)
A	10 – 20	8 - 20
B	21 - 30	21 - 80
C	31 - 40	81 – 100
D	41 - 45	101 - 110

(b) For topped or Large root varieties

Code	Diameter (in mm.)	Weight (in gms.)
A	21 – 30	45 – 80
B	31 – 45	81 – 150
C	46 and above	151 and above

Size code “C” roots for topped or large root varieties shall not be classified under “Extra class”.

(ii) **Size tolerances**

For all classes: 10 % by weight of roots not satisfying the requirements as regards sizing.

Commodity Code: 190-Pomegranate

Grade designation	Grade Requirements	Grade tolerances
1	2	3
Extra class	Pomegranates must be of superior quality. They must have the shape, development and colouring that are typical of the variety and/or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of pomegranate not satisfying the requirements for the grade, but meeting those of Class I grade or exceptionally coming within the tolerances of that grade.

Class I	<p>Pomegranates must be of good quality. They must be characteristics of the variety and/or commercial type. The following slight defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - slight defects in shape 	10% by number or weight of Pomegranate not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally coming within the tolerances of that grade.
	<ul style="list-style-type: none"> - slight defects in colouring; - slight skin defects (i.e. scratches, scars, scraps and blemishes) provided these do not exceed 5% of the total surface area. 	
Class II	<p>This grade includes Pomegranates which do not quality for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there provided the Pomegranates retain their essential characteristics as regards the quality, the keeping quality and presentation.</p> <ul style="list-style-type: none"> - defects in shape, - defects in colouring, - skin defects(scratches, scars, scrapes and blemishes) provided these do not exceed 10% of total surface area. 	10% by number or weight of Pomegranates not satisfying the requirements of the grade, but meeting the minimum requirements.

OTHER REQUIREMENTS

Pomegranates must be carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown. The development and condition of the Pomegranate must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

.PROVISIONS CONCERNING SIZING: Size is determined by the weight or maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size code	Weight in grams (minimum)	Diameter in mm. (minimum)
A	400	90
B	350	80
C	300	70
D	250	60
E	200	50

Size tolerance:

- For all grades, 10% by number or weight of pomegranate corresponding to the size immediately above and/or below than indicated on the package.

(ii) The maximum size range of 8 mm. between fruit in each package is permitted.

General Characteristics:-

Pomegranates shall be :

- (a) fresh in appearance;
 - (b) mature and solid in feel;
 - (c) clean, free from any visible foreign matter;
 - (d) free from pests affecting the general appearance of the produce;
 - (e) free of damage caused by pests;
 - (f) free of cracking of skin, mechanical injury/rubbing, staining;
 - (g) free of abnormal external moisture excluding condensation following removal from cold storage; (h) free of any foreign smell or taste;
 - (i) free of any pronounced blemishes;
- (ii) Pomegranates should not be affected by rotting or deterioration such as to make it unfit for consumption.
- (iii) Pomegranates shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

Commodity Code: 208-Tamarind Seed

Definition of Quality

- (1) Extraneous matter : shall consist of stones, dust dirt, parts of fruits such as rind, fibrous skeleton and/or any other foreign material.
- (2) Damaged and discolored : shall be the seeds, which are damaged or attacked by the insects, weevils mould and/or showing internal discoloration materially affecting the quality.

Grade Designation	Extraneous matter, percent by weight (Maximum)	Damaged and discoloured, percent by weight (Maximum)	Weight per liter in gms (minimum)	Moisture, per cent by weight (maximum)
1	2	3	4	5
Special	1.0	2.0	900.0	9.0
A	2.0	5.0	800.0	10.0

General Characteristics:

- (1) shall be obtained from the dried, ripe and mature fruits of *Tamarindus indica*;
- (2) decorticated shall be obtained by removing black/ brown skin of the seeds and be white in colour;
- (3) under corticated shall be with brown/black seed coat;
- (4) Shall be free from live insect infestation, visible mould attack, rodent excreta, artificial coloring and polishing, obnoxious smell, deleterious substances and other impurities except to the extent provided under special characteristics.

Commodity Code: 238-Cashew Kernnel

Grade designation and definitions of quality of Cashew Kernels (whole)

Grade designation	Number of Kernels		General Characteristics
	Per 454 gms per kilo		
1	2	3	4
W 210	200/210	440/465	Cashew kernels shall have been obtained through shelling and peeling cashew nuts Anacardium occidentale. Shall have the characteristics shape; shall be white, pale ivory or light ash in colour reasonably dry
W240	220/240	485/530	
W 280	260/280	575/620	
W 320	300/320	660/705	
W 400	350/400	770/880	
W 450	400/450	880/990	and free from insect damage, damaged kernels and black or brown spots The kernels shall be completely free from testa.
W 500	450/500	990/1100	

Grade designations and definitions of quality of scorched cashew kernels (wholes)

Grade designation	Trade name Blemish	General characteristics
1	2	3
		4

SW	Scorched Wholes	Cashew kernels shall have been obtained through shelling and peeling cashewnuts (<i>Anacardium occidentale</i>), shall have the characteristics shape; shall be reasonably dry and free from insect damage, damaged kernels and black spots and testa. The kernels may be light brown, light ivory, light ash or deep ivory in colour due to scorching as a result of over heating.
SWS OR SWIA	Scorched Wholes Seconds Slightly shriveled kernels or scorched wholes IA or special.	Cashew kernels shall have been obtained by shelling and peeling cashewnuts (<i>Anacardium occidentale</i>) shall have the characteristic shape; shall be reasonably dry and: free from insect damage and testa. Slightly scorched kernels and kernels with slight speckling and discolouration permitted. They shall be completely free from rancid kernels. The kernels may also be immature. The kernels may be light brown, light blue or light ivory in colour due to scorching.

Broken kernels and kernels of next lower grade shall not exceed 5 percent at the time of packing.

Grade designations and definitions of quality of dessert cashew kernels (wholes)

Grade Designation	Trade Name	Blemish
1	2	3
DW	Dessert Wholes	-----

General Characteristic:

Cashew kernels shall have been obtained by shelling and peeling cashewnuts (*Anacardium occidentale*); shall have the characteristics shape; shall be reasonably dry and free from insect damage and testa. Scorched, discoloured speckled and shriveled kernels permitted, Fully rancid kernels not permitted. The kernels may show deep black spots.

Grade designations and definitions of quality of cashew kernels (White pieces)

Grade designation	Trade Name	Description
1	2	3
B	Butts	Kernels broken crosswise and naturally attached.
S	Splits	Kernels split naturally lengthwise
LWP	Large White Pieces	Kernels broken into more than two pieces and not passing through 4 mesh 16 S.W. G Sieve.
SWP	Small White Pieces	Broken kernels smaller than those described as LWP but not passing through a 6 mesh 20 S.W.G. Sieve.

BB	Baby Bits	Plemules and broken kernels smaller than those described as S.W.P. but not passing through a 10 mesh 24 S.W.G. Sieve.
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Tolerance - Up to 5 per cent of the next lower grade or pieces at the time of packing

General Characteristics: Chasew Kernels shall have been obtained by shelling and peeling cashewnuts (*Anacardium occientale*); shall be white pale ivory, or light ash in colour, reasonably dry and free from insect damaged, damaged kernels and black spots. The pieces shall be completely free from testa.

Grade designations and definitions of quantity of cashew kernels (Scorched pieces)

Grade designation	Trade name	Description	Blemish	General characteristics
1	2	3	4	5
SB	Scorched butts	Kernels broken crosswise and naturally attached.	---	Cashew kernels shall have been obtained through shelling and peeling cashew nuts (<i>Anacardium occidentale</i>) shall be
SS	Scorched	lengthwise.	---	reaand testa. sonably dry The paineces d freemay be light brown of deep ivory in colour due to scorching as a result of overheating.
SP	Scorched	Kernels broken into	---	

SSP	Scorched	and not passing through a 4 mesh 16 S.W.G.	---	Do. Do.
	pieces	Sievthan et. Brokenhose des cribed as S.P. but not passing through a 6 mesh 20 S.W.G. Sieve.		
SPS or SPIA	Scorched pieces second or scorched pieces IA.	Kernels broken into pieces but not passing through 4 mesh 16 SWG sieve.	Pieces of shriveled kernels, may be deformed due to immature nuts and black spots.	Chashew kernels shall have been obtained through shelling and peeding cashewnuts (Anacardium Occidentale), shall be reasonably dry and free from insect damage and testa. Scorched pieces with surface speckling and discolouration permitted. The kernels may be light brown, deep ivory or light to deep blue in colour. The kernels shall be free from rancidity. May be deformed due to immature nuts and may have spots.

Tolerance - Up to 5 percent of the next lower grade or pieces at the time of packing.

Grade designation and definitions of quality of desserted cashew kernels pieces

Grade Designation		Trade name	Description	Blemish	General characteristics
1		2	3	4	5
DP	. . Dessert pieces		Kernels broken into pieces But not passing through 4 mesh 16 S.W.G. Sieve	More shriveled than those described as SPS and deeply scorched.	Cashew kernels shall have been obtained through shelling and peeling cashew nuts (Anacardium occidentale); shall be reasonably dry and free from insect damage and testa.
DSP	. . Dessert small pieces		Kernels of the same description as, but smaller than D.P. and not passing Through 6 mesh 20 S.W.G. Sieve.	..	Scorched pieces with surface speckling and discoloration permitted. The kernel may be light brown deep ivory of light to deep blue in colour. The kernels shall be free from rancidity. May be deformed due to immature nuts and may have spots.

Tolerance: Up to 10 percent of the next lower grade at the time of packing

Commodity Code: 256-Isabgol (Psyllium)

Grade designation	Colour	Moisture Percent by weight maximum	Organic impurities per cent by weight maximum	Total Ash per cent by weight maximum	Acid Insoluble ash per cent by weight maximum
1	2	3	4	5	6
Special	White to Brown	11.5	2.5	2.5	0.2
Grade –I	White to	11.5	7.5	2.5	0.2
Grade -II	White to Brown	11.5	12.5	3.0	0.3
Non-specified	-	-	-	-	-

General Characteristics:

1. The husk shall be obtained by milling clean psyllium seeds produced in India
2. It shall be free from extraneous matter, added colouring, matter and musty or other objectionable odour.
3. It shall be free from insect and fungus infestation

Note:

1. Organic impurities : Include gritty particles, broken or entire embryo, fragments of endow sperm and/or capsular wall of fruits belonging to isubgol crop.
2. Extraneous matter : Means impurities of extraneous origin like sand, dirt or others which do not belong to the Isubgol crop.
3. Non-specified :- This is not a grade in its strict sense, but has been provided for the produce not covered by other grades. Isubgol husk under this grade shall be exported only against a firm order from the foreign buyer indicating the quantity and quality of the produce desired.

Commodity Code: 263- Chana Split (husked) / Dal Chana Bengal Gram (Chana)

Grade designation	Moisture	Foreign Matter		Other edible grains	Damaged Grains	Broken Grains	Weevilled grains per cent by count
		Organic	Inorganic				
1	2	3	4	5	6	7	8
Special	10.0	0.10	Nil	0.5	0.5	0.5	1.0
Standard	12.0	0.50	0.10	1.0	2.0	2.0	2.0
General	16.0	0.75	0.25	2.0	5.0	5.0	3.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent by weight. **General**

Characteristics:**Chana Split (husked) / Dal Chana Shall:-**

- (a) consist of husked and split grains of gram (*Cicer arietinum* Linn.);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration;
- (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health; (f) Uric acid and Aflatoxin shall not exceed, 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 266-Coconut Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lavibond scale* in 1 inch cell expressed as Y+5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method) (not less than)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Polenske value (not less than)	Description
1	2	3	4	5	6	7	8	9	10	11
Refined	0.10	2	0.915 to 0.920	1.4481 to 1.4491	250	7.5 to 10.0	0.5	0.5	13.0	Coconut oil shall be obtained either by a process of expression of good quality copra (Cocos nucifera), or by a process of solvent extraction** of good quality coconut cake or good quality copra (Cocos nucifera)

										using approved food grade solvents. The refining of the oil shall be done by neutralisation with alkali and / or physical refining and / or by antioxidants not exceeding miscella refining in concentration as specified followed by bleaching with adsorbent earth And / or activated carbon and deodorisation with Steam. No chemical agent shall be used.
Grade - I	0.25	4	0.915 to 0.920	1.4481 to 1.4491	250	7.5 to 10.0	0.8	3.0	13.0	The oil shall be the product obtained by expression of good quality copra (Cocos nucifera only).

Grade - II	0.25	11	0.915 to 0.920	1.4481 to 1.4491	250	7.5 to 10.0	0.8	6.0	13.	The oil shall be the product obtained by expression of goods quality copra (Cocos nucifera) only.
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*In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparator.

**In case of solvent extracted oil, the flash point by Pensky-Mattens (closed up) method shall not be less than 225⁰C and the marked “Solvent Extracted”.

General Characteristics:-

- (a) The oil shall have natural sweet taste, it shall be clear and free turbidity when a filtered sample is kept for 24 hrs. at 30⁰C. The oil shall be free from rancidity, admixture or other oils or substances or adulterants. The oil shall be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted under Prevention of Food Adulteration Rules, 1955.
- (b) The oil shall have natural sweet taste and characteristic odour. It shall be clear and free from rancidity, admixture of any other oil, substances or adulterants. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants not exceeding in concentrations as specified under Prevention of Food Adulteration Rules, 1955.
- (c) The oil shall have natural sweet taste and characteristic odour. It shall be clear and free from rancidity, admixture of any other oil, substances or adulterants. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring agents. The oil may contain permitted antioxidants not exceeding in concentrations as specified under Prevention of Food Adulteration Rules, 1955.

Commodity Code: 270-Castor Oil

Grade Designation	Moisture and impurities percent by weight (maximum)	Colour on Lovibond scale expressed as Y+5R (maximum)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Clarity in height of column of oil in cms through which Bourgoise print can be read in 100 ml nessler tube	Optical rotation at 19.5° to 20.5° on 1. Dm thickness (min.)	Critical solution temperature in alcohol (below)	Saponification value	Iodine value (Wijs method)	Acid value (maximum)	Acetyle value (min.)	Unsaponifiable matter percent by weight (max.)	Description
1	2	3	4	5	6	7	8	9	10	11	12	13	14
Medicinal	0.25	3.5 (in 1" cell)	0.954 to 0.960	1.4700 to 1.4740	10.0	+3.5°	0°C	176 to 187	82 to 90	2.0	143	0.8	The oil shall be the refined fixed oil obtained by cold expression of castor seed

													(Ricinus communis)
Firsts special	0.25	3.7 (in 1" cell)	0.954 to 0.96	1.4700 to 1.4740	10.	--	0°C	176 to 187	82 to 90	2.0	143	0.8	The oil shall be refined
													fixed oil obtained from castor seed (Ricinus communis)
Commercial Grade-I	0.75	30.0 (in 1/4" cell)	0.954 to 0.960	1.4700 to 1.4740	5.0	--	--	176 to 187	82 to 90	4.0	143	1.0	The oil shall be fixed oil obtained from castor seed (Ricinus communis)
Commercial Grade-II	1.00	40.0 (in 1/4" Cell)	0.954 to 0.960	1.4700 to 1.4740	--	--	--	176 to 187	82 to 90	6.0	143	1.0	The oil shall be fixed oil obtained from castor seed (Ricinus communis)

General Characteristics:-

- (a) The oil shall be clear and free from admixture with other oils or substances and also free from sediments, suspended matter, added colouring and flavouring substances.
- (b) Solubility-The oil shall be soluble in 2.5 parts of ethyl alcohol (95% V/V). Further it shall be miscible with absolute ethyl alcohol with chloroform with solvent ether and with glacial acetic acid.
- (c) Identification-The oil shall be miscible with half its volume of light petroleum (boiling range 40⁰ to 60⁰C) and is only partially soluble in two volumes.
- (d) The oil shall be clear and free from admixture with other oils or substances and also free from sediments, suspended matter, added colouring and flavouring substances.
- (e) The oil shall be free from admixture with other oils or substances and also free from sediments and suspended matter. (f) The oil shall be free from admixture with other oils or substances and also free from sediments and suspended.

Note:- *Permission for grading Medicinal grade castor oil shall be granted to only such packers who own an oil crushing and refining plant for extracting castor oil in cold and refining the same and satisfy the conditions prescribed under the instructions issued from time to time in this behalf.

Commodity Code:276 -Sesame (Til or Gingelly Oil)

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on lovibond scale*in ¼ inch cell expressed as Y+5R (not deeper than)	Specific gravity at 30 ⁰ C/30 ⁰ C	Refractive Index at 40 ⁰ C	Saponification value	Iodine value (Wij's) method	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Bellier's Turbidity Temperature by Ever's acetic acid method (not more than ⁰ C)	Description
1	2	3	4	5	6	7	8	9	10	11
Refined	0.10	2	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	0.5	22	Sesame oil shall be obtained by a process of expression of clean and sound Sesame (Til or gingelly) seeds (Sesamum orientable) belonging to black, brown or white varieties or

										<p>mixture thereof or by a process of solvent extraction** of good quality of sesame oil cake or sound seeds. The oil shall be refined by neutralisation with alkali and / or –physical refining or by miscella refining using permitted food grade solvents followed by bleaching with adsorbant earth and / or activated carbon and deodourisation with steam. No other chemical agent shall be used.</p>
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Grade - I	0.25	10	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	4.0	22	Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds (Sesamum orientale) belonging to black, brown or white varieties or mixture thereof

Grade-II	0.25	20	0.915 to 0.919	1.4646 to 1.4665	188 to 193	105 to 115	1.5	6.0	22	Sesame oil shall be obtained by a process of expressing clean and sound Sesame (Til or Gingelly) seeds (Seasmum orientale)
										belonging to black, brown or white varieties or mixtures thereof.

*In the absence of Lovi-bond Tintometer, the colour shall be matched against standard colour comparators.

**In case of solvent extracted oil, the flash point by Pensky-Martens (closed up) method shall not be less than 250⁰C and the container shall be marked "Solvent Extracted"

General Characteristics:-

The oil shall have natural characteristic sweet smell and acceptable taste. It shall be clear and free from rancidity, acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1995.

The oil shall have natural characteristic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have natural characteristic sweet smell and acceptable taste. It shall be clear and free from rancidity, obnoxious odour, added colouring matter and flavouring agents. The oil shall also be free from admixture of any other oil, substances, adulterants, mineral oil, sediments and suspended matter. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulterations Rules, 1955.

Commodity Code: 285-Sunflower Seed

Grade Designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1" cell expressed in Y+5R (not deeper than)	Specific gravity at 30°/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point in PenskyMartens (Closed cup) method in °C (not less than)	Description
1	2	3	4	5	6	7	8	9	10	11
Refined	0.10	5	0.913 to 0.918	1.4640 to 1.4800	188 to 194	100 to 140	1.5	0.5	250	Sunflower seed oil shall be obtained either by a process of expressing sound and clean mature sunflower seeds of the plant <i>Helianthus annus</i> Linn. Fam. Compositae or by a

										process of solvent extraction ** of goods quality sunflower seed oil-cake or from sound and clean mature seeds of Sunflower (Helianthus annus). The oil shall be deacidified with alkali and refining by physical refining and / or by miscella process followed by bleaching earth and or activated carbon and deodorisation
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										by steam. No other chemical
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										agent shall be used.
Grade -I	0.25	20	0.913 to 0.918	1.4640 to 1.4800	188 to 194	100 to 140	1.5	30.	--	Sunflower seed oil shall be obtained by a process of expression of sound clean and mature sunflower, seeds (Helianthus annus Linn Fam. Compositae)

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators,

**In case of solvent extracted oil, the containers of oil, shall be marked “Solvent Extracted”

General Characteristics:-

The oil shall have acceptable taste and odour. The oil shall be clear and free from turbidity when a filtered sample is kept at 30⁰C for 24 hrs. The oil shall also be free from rancidity, adulterants, sediments, suspended and foreign matters, mineral oil, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear, free from rancidity, admixture of other oil or substances, mineral oil, suspended matter sediments, separated water and free from added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration specified under Prevention of Food Adulteration Rules, 1955.

Commodity Code: 291-Sago/Sabu Dan

Grade designation	Special characteristics									
	Moisture, Percent by mass	Total Ash, per- cent by mass (on dry basis)	Acid Insoluble Ash, percent by mass (on dry basis)	Starch, percent by mass (on dry basis)	Protein, Percent by mass (on dry basis)	Crude fibre, percent- by mass (on dry basis)	pH of aque- ous extract	Colour of gelatinized alkaline paste in the porcelain cuvette on the lovibond scale not deeper than.	Sulphu r Dioxi de conte nt in ppm	*HCN test
	Max.	Max.	Max.	Min.	Max.	Max.			Max.	
1	2	3	4	5	6	7	8	9	10	11

Special	11.0	0.30	0.10	98.0	0.3	0.15	4.5 to 7.0	0.2R+1.0Y	100	Negative
Standard	11.0	0.40	0.10	98.0	0.3	0.20	4.5 to 7.0	0.3R+1.0Y	100	Negative
General	12.0	0.40	0.10	96.0	0.3	0.20	4.5 to 7.0	0.4R+1.5Y	100	Negative

* HCN - Hydrocyanic acid.

The condition of the Tapioca sago shall be so as to enable it;

- to withstand transport and handling and
- to arrive in satisfactory condition at the place of destination.

Provisions concerning sizing/ broken:-

(A) The container/package may be marked as “common sago” or “Motidana sago” according to the size of the globule.

- (i) Common sago – upper sieve No.11.75 mesh – lower sieve No.9-3/4 mesh.
- (ii) Motidana sago - Upper sieve No. 9.5 mesh – Lower sieve No.6-3/4 mesh.
- (iii) Broken shall not exceed 2% by weight in special grade and 5% by weight in standard and general grade.

(B) Size Tolerance - A tolerance of 5 per cent is allowed in common and motidana sago for upper and lower sieving.

General Characteristics:- (i) Tapioca sago shall be -

- (a) hard, clean, wholesome, globuls or pearls of uniform colour, shape and size;
- (b) having characteristic taste and flavour;
- (c) free from insect infestations, live insect , dead insects, insect fragments, mould/mites, larvae, etc.
- (d) free from fermented and musty odour;
- (e) free from dirt, extraneous matter (including added colouring matter);
- (f) free from bleaching, whitening agent or optical whiteners, sweetening agents or any other adulterant;
- (g) free from any fungal or bacteria contamination.

(ii) Tapioca Sago shall comply with the residual level of Poisonous Metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), Insecticides and Pesticides residues (rule 65) and other food safety requirements as laid down under the provisions of Prevention of Food Adulteration Rules, 1955.

Commodity Code: 310 - Lemon

Lemons shall be the fruits obtained from varieties (cultivars) of *Citrus Limon* (L). *Burm f.* and its hybrid of *the Rutaceae* family.

Maturity requirements: I. Colouring:

Colouring must be typical of the variety. No lemon fruit shall be entirely dark green. The fruit should be light green and shining.

II. Minimum Juice content:

The juice content is calculated in relation to the total weight of the fruit. Minimum Juice Content :

25

%

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra Class	Lemons shall be of superior quality. They shall be characteristic of the variety and/or commercial type in shape, external appearance, development and colouring. They must be free of defects, with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Lemons must be uniform in colouring.	5 % by number or weight of lemons not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.

Class I	<p>Lemons shall be of good quality. They shall be characteristic of the variety and/or commercial type. Following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Lemons may have the following defects.</p> <ul style="list-style-type: none"> - slight defects in shape, - slight defects in colouring, - slight skin defects not exceeding 1sq. cm. <p>The defects must not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of lemons not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.</p>
Class II	<p>This grade includes lemons which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the lemons retain their essential characteristics as regards the quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - defects in shape, - defects in colouring, - Skin defects not exceeding 2 sq.cm. <p>The defects shall not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of lemons not satisfying the requirements of the grade, but meeting the minimum requirements.</p>

OTHER REQUIREMENTS:

- (i) The lemons shall have been carefully picked and have reached an appropriate degree of development and display satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the lemons must be such as to enable them;
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (ii) The content of each package shall be uniform and contain only lemons of the same origin, variety, quality, size code, same degree of ripeness and development.
- (iii) The use of any substance tending to modify the natural characteristics of the lemons, especially its taste or smell is prohibited.
- (iv) The lemons shall be presented :
 - (a) Arranged in regular layers in packages. It is mandatory for “Extra Class” and optional for Class I and II.
 - (b) Not arranged in regular layers in packages or in bulk bins. This presentation is only allowed for Classes I and II.

PROVISION CONCERNING SIZING:

(A). Size is determined by the maximum diameter of the equatorial section of the fruit in accordance with the following table.

Size code	Diameter (mm.)
A	45-50

B	51-56
C	57-62
D	63-68
E	69-74
F	75 and above

(B). SIZE TOLERANCES:

For all classes, 10 % by number or weight of lemons corresponding to the size immediately below and/or above that mentioned on the packages. In any case, the tolerance of 10 % applies only to fruit not smaller than the minimum of 45 mm.

General Characteristics:-

- (i) Lemons shall be:-
 - (a) Whole; (b) firm;
 - (c) intact;
 - (d) fresh in appearance;
 - (e) sound with characteristics shape of the variety; (f) clean, free from any visible foreign matter;
 - (g) free from bruising and/or extensive healed over cuts; (h) free from damage caused by pest or diseases;
 - (i) free from abnormal external moisture, excluding condensation following removal from cold storage; (j) free from any foreign smell and/or taste; (k) free from signs of internal shriveling; (l) free from damage caused by low temperature and/or high temperature or frost.
- (ii) They shall comply with the residue levels of heavy metals, Pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

(iii) Lemons shall have minimum diameter of 45 mm.

Commodity Code: 312-Groundnut Pods (Raw)

Grade designations and definition of quality of Hand Picked Selected (HPS) Groundnut pods Commercially known as BOLD AND COROMANDEL

Grade		Definition of quality					General characteristics
Designation		Special characteristics					
	Extraneous Matter per cent by Weight	Immature and shrivelled pods per cent	Damaged and discoloured pods per cent	Pods of other varieties per cent by weight	Shelling per cent by weight (Minimum	Moisture per cent by weight (Max.)	
1	(2M ax.)	3by weight	4cent	we5 ight)6	7	8
Special	0.5	2.0	0.5	1.0	69	8.0	The Hand Picked
Selected Groundnut							
Standard	1.0	3.0	1.0	2.0	66	8.0	(a) be the pods obtained
from the plant Arachis hypogaea:							

General 2.0	4.0	2.0	4.0	62	8.0	(b) have characteristics	
configuration of the		shape, size, appearance					and
		variety;				Bold Coromandel	
					(c) be free from fungus		
		and insect attack, live					and/ or dead
insects,					obnoxious smell, rodent		
		contamination and					excreta,
larvae and					pupae.		

Definition

1. **Extraneous matter:** means dust, lumps of earth, shell, dirt, stones, stem, straw or any other impurity or any other edible/non-edible oilseeds.
2. **Immature and shriveled pods:** are those pods which are imperfectly developed and / or shrunken.
3. **Damaged and discolored pods :** are those pods that are damaged mechanically or by mould, weevil or any other insect attack or those showing internal discoloration materially affecting the quality.
4. **Pods of other varieties :** means the pods of other than the principal variety/ type of groundnut.
5. **Shelling per cent :** means the weight of kernels found in 100 grams of pods

Note : Hand picked selected Groundnut pods shall be subject to Aflatoxin test only if there is specific demand from the foreign buyer.

Grade designations and definition of quality of Hand Picked Selected (HPS) Groundnut pods Commercially known as peanuts

Grade Designation	Definition of quality						General characteristics
	characteristics						Special
	Immature Matter per Cent by per cent by weight	Damaged and shrivel led pods per cent by weight (Max.)	Pods of and discolor- pods per cent (Max.)	Shelling other varieties (Minimum) (Max.)	Moisture per cent by weight (Max.)	per cent by weight	Extraneous Weight weight
1	2	3	4	5	6	7	8
Special	0.5	2.0	0.5	1.0	72	8.0	The Hand Picked Selected Groundnut
Standard	1.0	3.0	1.0	2.0	69	8.0	(a) be the pods obtained from the plant Arachis
General	2.0	4.0	2.0	4.0	66	8.0	(b) have characteristics Shape, size, appearance and configuration of the peanuts variety; (c) be free from fungus and

insect attack live and/
or dead insects,
obnoxious smell,
rodent contamination
and
excreta, larvae and pupae

Definition:

1. **Extraneous matter:** means dust, lumps of earth, shell, dirt, stones, stem, straw or any other impurity or any other edible/ non edible oil seeds.
2. **Immature and shriveled pods:** are those pods, which are imperfectly, developed and/ or shrunken.
3. **Damaged and discolored pods :** are those pods that are damaged mechanically or by mould, weevil or any other insect attack or those showing internal discoloration materially affecting the quality.
4. **Pods of other varieties:** means the pods of other than the principal variety/ type of groundnut.
5. **Shelling per cent:** means the weight of kernels found in 100 grams of pod

Note: Hand picked selected Groundnut pods shall be subject to Aflatoxin test only if there is specific demand from the foreign buyer.

Grade designations and definition of quality of Hand Picked Selected (HPS) Groundnut pods Commercially known as Red Natal

Grade
Designation

Definition of quality

General characteristics

----- characteristics -----							Special
----- Extraneous							
	Immature Matter per Cent by Weight weight (Max.)	Damaged and shrivel led pods per cent (Max.)	Pods of and discol- ured pods per cent (Max.)	Shelling other varieties per cent weight (Max.)	Moisture per cent by weight by weight (Minimum)	per cent by weight by (Max.)	
1	2	3	4	5	6	7	8
Special	0.5	2.0	0.5	1.0	75	8.0	The Hand Picked
	Selected Groundnut						
	pods shall :-						
Standar d	1.0	3.0	1.0	2.0	70	8.0	(a) be the pods obtained from the plant <i>Arachis hypogaea</i> ;
General	2.0	4.0	2.0	4.0	68	8.0	(b) have characteristics Shape, size, appearance
and configuration of the Red-Natal variety; (c) be free from fungus and insect attack live and/ or dead insects,							
							obnoxious smell, rodent contamination and excreta, larvae and pupae.

Definition:

1. **Extraneous matter:** means dust, lumps of earth, shell, dirt, stones, stem, straw or any other impurity or any other edible/ non edible oil seeds.
2. **Immature and shriveled pods:** are those pods, which are imperfectly, developed and/ or shrunken.
3. **Damaged and discolored pods :** are those pods that are damaged mechanically or by mould, weevil or any other insect attack or those showing internal discoloration materially affecting the quality.
4. **Pods of other varieties:** means the pods or other than the principal variety/ type of groundnut.
5. **Shelling per cent:** means the weight of kernels found in 100 grams of pods.

Note: Hand-picked selected Groundnut pods shall be subject to Aflatoxin test only if there is specific demand from the foreign buyer.

Commodity Code: 316-Cinamon / Cinnamon (Dalchini) (Indian Standard-IS 4811:1992)

Grade designation of Cinnamon Bark and Their Requirements

Grade Designation	Length	Diameter	Colour	Texture
1	2	3	4	5
Quills fine	Up to 1 m	Not more than 10 mm	Pale, Brownish Yellow	Brittle and smooth
Quills average	Up to 1 m	Not more than 20 mm	Slightly reddish	Brittle and smooth
Quillings	Large pieces of quills less than 1 m	Not more than 30 mm	Pale brown to reddish	Brittle and smooth

Chips	10 to 30 mm	--	Pale brown to reddish	Brittle
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Chemical requirements for Cinnamon, Whole

S. No.	Characteristics	Requirement		Method of Test Ref to Clause No. of IS 1797:1985
		Quills Fine/Quills average	Other Grades	
1	2	3	4	5
i)	Moisture content, percent by mass, max	11.0	12.0	9
ii)	Volatile oil content, percent by mass, Min	1.0	0.8	15
iii)	Extraneous matter content, percent by mass, max	1.0	2.0	4

Commodity Code:324-Mustard Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour Lovibond scale* in 1/4" cell expressed as Y+5R (Not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Percentage natural essential oil content (as Allyl isothiocyanate)	Acid value (not more than)	Beller's turbidity temperature by Ever's acetic acid method (not more than)°C	Test for the presence of Argemone oil (by circular paper/Thin Layer Chromatographic)	Test for the presence of Hydrocyanic	Polybromide Test
1	2	3	4	5	6	7	8	9	10	11	12	13	14
Refined	0.10	15	0.907 to 0.910	1.4646 to 1.4662	169 to 177	98 to 110	1.2	---	1.5	23.0 to 27.5	Neg.	Neg.	Neg.
Grade-I	0.25	50	0.907 to 0.910	1.4646 to 1.4662	169 to 177	98 to 110	1.2	0.25 to 0.60	1.5	23.0 to 27.5	Neg.	Neg.	Neg.

Grade -II	0.25	50	0.907 to 0.910	1.4646 to 1.4662	169 to 177	98 to 110	1.2	0.10 to 0.60	4.0	23.0 to 27.5	Neg.	Neg.	Neg.
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Description:

Refined: Mustard oil shall be obtained by a process of expression of clean and sound mustard seeds of *Brassica campestris* Linn, (Yellow and Brown sarson) or *Brassica Juncea* Linn, (Lahi, rai or laha) or *Brassica napus* (rape or toria), or admixture of these sees, or by a process of solvent extraction** of good quality of mustard oil cake or sound mustard seeds.

The oil shall be refined by neutralisation with alkali and /or physical refining / or by miscella refining using permitted food grade solvents followed by bleaching with adsorbent earth and / or activated carbon and deodorisation with steam. No other chemical agent shall be used.

Grade-I: Mustard oil shall be obtained by a process of expression of clean and sound mustard seeds of *Brassica campestris* linn(yellow and brown sarson) or *Brassica Juncea* Linn,. (Lahi, rai or laha) or *Brassica napus* (rape or toria) or admixture of these.

Grade-II: Mustard oil shall be obtained by a process of expression of clean and sound mustard seeds of *Brassica campestris* Linn (Yellow and brown sarson) or *brassica Juncea* Linn, (Laha, rai or laha) or *Brassica napus* (rape or toria) or admixture of these.

General Characteristics:

The oil shall have characteristic and acceptable taste and flavour the oil shall be clear and free from turbidity when a filtered sample of oil is kept for 24 hours at 30⁰C. The oil shall be free from rancidity, adulterants, sediments or suspended matter or mineral oils, or any foreign matter or oils. It shall also be free from separated water, added colouring or flavouring matter, obnoxious odour. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955. The oil shall have characteristic and acceptable taste and Flavour. The oil shall be free from rancidity, adulterants, sediments or suspended matter, or mineral oils, or any foreign matter or oils. It shall be free from separated water, added colouring or flavouring matter and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have characteristics and acceptable taste and flavour. The oils shall be free from rancidity, adulterants, sediments or suspended matter, or mineral oils, or any foreign matter or oils. It shall also be free from separated water, added colouring or flavouring matter and obnoxious odour. The may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

*In the absence of Lovibond Tinto-meter the colour shall be matched against standard colour comparaters.

**In case of solvent extracted oil, the flash-point by Pensky-Martens (Closed up) method shall not be less than 250⁰C and the containess shall be marked “Solvent Extracted”.

Commodity Code:335-Mahua

Grade designation	Special characteristics						
	Organic extraneous matter per cent by mass	Inorganic extraneous matter per cent by mass	Moisture content per cent by mass	Total ash per cent by mass on dry basis	Acid insoluble ash per cent by mass on	Crude fibre per cent by mass on dry basis	Total reducing sugar plus sucrose per
	on Maximum	on dry Maximum	Maximum	Maximum	dry basMaximumis	Maximum	centMinimum

(1)	(2)	(3)	m (4)	m (5)	m (6)	m (7)	m (8)
Special	0.8	0.3	12.0	3.0	0.5	3.0	60
Standard	1.0	0.5	14.0	4.0	1.0	4.0	50
General	1.5	0.8	16.0	5.0	1.5	5.0	40

Other requirements. - The condition of the mahua flower shall be such as to enable them--

- (a) to withstand transport and handling; and
- (b) to arrive in satisfactory condition at the place of destination.

Explanation 1. - For the purposes of these rules, “organic extraneous matter” means vegetable matter of plant other than the mahua flower.

Explanation 2.- For the purposes of these rules, “inorganic extraneous matter” means sand, stones, pebbles, lumps of earth, clay, mud etc.

General Characteristics:

- (i) Mahua flower shall have the size, shape and colour characteristics of the commodity.
- (ii) It shall be,-
 - (a) dried, sound and clean;
 - (b) free of any visible foreign matter;
 - (c) free from insect infestations, live insect , dead insects, mould growth, larvae and added colouring matter, rodent hair and excreta, etc.;
 - (d) free from fermentation, rancid taste and musty odours; (e) free from dirt, extraneous matter and other adulterants; (f) free from any fungal or bacterial contamination; and (g) free from any external moisture.

- (iii) The taste and smell of mahua flower shall be associated with the produce.
- (iv) Mahua flower shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.
- (v) It shall comply with the restrictions in regard to metallic contaminants, naturally occurring toxic substances, insecticide and pesticides as specified in rules 57, 57B and 65 of the Prevention of Food Adulteration Rules, 1955 respectively and other provisions of the said rules.

Commodity Code: 336-Kinnow

Mandarins shall be obtained from varieties (cultivars) of Mandarins, tangerines and their hybrids grown from species of *Citrus reticulata* Blanco including Satsumas (*Citrus unshiu* Marcow), Clementines (*Citrus clementina* Hort. ex. Tan.), Common mandarins (*Citrus deliciosa* Tan.) and tangerines (*Citrus tangerina* Hort. ex. Tan.) grown from these species and their hybrids including “Kinnow” (*Citrus nobilis* x *Citrus deliciosa*) of the *Rutaceae* family.

B. Maturity requirements: I. Colouring:

- (a) Colouring shall be typical of the variety on at least one fifth of the surface of the fruit. (b) Mandarins produced in areas with high air temperature and high relative humidity conditions during the development period can be of a light green colour exceeding four fifth of the total surface area, provided they satisfy the criteria mentioned in II, III and IV.

II. Minimum Juice content:

Juice content is calculated in relation to the total weight of the fruit and after extraction of the juice by means of a hand press.

(a) Clementines and Tangerines 35 %

(b) Varieties “Nagpur”
& “Coorg” with four fifth

of the surface green 35 %

(c) “Khasi” Mandarins 35 %

(d) “Kinnow” hybrid 40 %

(e) Satsumas 33 %

Other mandarin varieties
and their hybrids

III. Minimum Total soluble solids Content:

T.S.S. - minimum 10 degree Brix.

IV. Minimum Total soluble solids: acid ratio.

TSS: Acid ratio in juice- 12: 1

Grade designations	Grade requirements	Grade tolerances
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1	2	3
Extra class	<p>Mandarins shall be of superior quality. They shall be characteristic of the variety and/or commercial type in shape, external appearance, development and colouring. They shall be free of defects, with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Mandarins must be uniform in colour.</p>	<p>5 % by number or weight of Mandarins not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.</p>
Class I	<p>Mandarins shall be of good quality. They shall be characteristic of the variety and/or commercial type. Following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.-</p> <ul style="list-style-type: none"> - slight defects in shape, - slight defects in colouring, - slight skin defects occurring during the formation of the fruit, such as silver scurf, russets etc., - slight healed defects due to mechanical cause such as hail damage, rubbing; - damage from handling. The defects shall not in any case affect the pulp of the fruits 	<p>10 % by number or weight of Mandarins not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.</p>

Class II	<p>This grade includes Mandarins which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided Mandarins retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape, - defects in colouring, - slight skin defects occurring during the formation of the fruit, such as silver scurf, russets etc., - skin healed defects due to mechanical cause such as hail damage, rubbing, - damage from handling, Slight puffing of fruit is allowed. <p>The defects shall not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of Mandarins not satisfying the requirements of the grade, but meeting the minimum requirements. Within this tolerance, a maximum of 5 % may be fruits showing slight superficial unhealed damage, dry cuts or soft and shriveled fruit.</p>
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4. OTHER REQUIREMENTS:

- (i) The Mandarins shall have been carefully picked and have reached an appropriate degree of development and display satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the Mandarins must be such as to enable them;
- to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.

- (ii) The content of each package shall be uniform and contain only Mandarins of the same origin, variety, quality, size, same degree of ripeness and development.
- (iii) The use of any substance tending to modify the natural characteristics of the Mandarins, especially its taste or smell is prohibited.
- (iv) The Mandarins shall be presented :
 - i. Arranged in regular layers in packages. It is mandatory for “Extra Class” and optional for Class I and II.
 - ii. Not arranged in regular layers in packages. This presentation is only allowed for Class I and II.

5. PROVISION CONCERNING SIZING:

- A.** Size is determined by the maximum diameter of the equatorial section of the fruit in accordance with the following table.

Size scales:

Size Code	Diameter in mm.
A	54-61
B	62-69
C	70-77
D	78-85
E	Above 85

B. SIZE TOLERANCES:

- (i) For all classes and types of presentation : 10 % by number or weight of Mandarins corresponding to the size immediately below and/or above that mentioned on the packages, provided the maximum difference between the smallest and largest fruits does not exceed the following maxima.

Size code	Maximum difference between fruit in the same package in mm
A,B,C and D	7 mm
E	10mm

- (ii) In any case, the tolerance of 10 % applies only to fruit whose diameter is not less than 54 mm.

General Characteristics:-

- (i) Mandarins shall be:-

- (a) firm;
- (b) whole, undamaged;
- (c) fresh in appearance;
- (d) sound, with characteristic shape of the variety;
- (e) clean, free of any visible foreign matter;
- (f) free of damage caused by low temperature or high temperature;
- (g) free of damage caused by frost;
- (h) free from damage caused by pests or diseases;
- (i) free from abnormal external moisture, excluding condensation following removal from Cold storage;
- (j) free of any foreign smell and/or taste;
- (k) free of signs of internal shriveling;
- (l) free of bruising and/or extensive healed over cuts.

- (ii) The stalk shall be removed close to the fruit keeping the button intact.

(iii) They shall comply with the residue levels of heavy metals, Pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

(iv) Mandarins shall have minimum diameter of 54 mm.

Commodity Code: 338-Saffron

Grade designation	Qualit											
	Specialy											
	Floral waste, per-cent by mass on dry basis (max.)	Extraneou s matter, per- cent by mass on dry basis		Mois t ure and volat i le matt e r perc depe rent by mass (max .	Tota l ash perce nt by mass on dry basis (max .)	Acid Cha insolub l e ash percen t by mass on dry basis (max.)	racterSolubist i lity in cold water perce nt by mass on dry basis (max.)	csCr u d e fibre perce nt by mass on dry basis (max .)	Bittern ess expres sed as direct readin g of the absorb ance of Picrocr ocine at 257	Safran al expres sed as direct readin g of the absorb ance at 330 nm on dry	Colourin g strength expressed as direct reading of the absorban c e of Crocin at 440 nm on dry basis (min.)	Total nitrog en perce nt by mass on dry basis (max.)

1	2	3	4	5	6	7	8	9	10	bas11is	12	13
Special	0.5	0.10	NIL	10.0	6.0	1.00	65	5.0	70.0	20-50	200	2.00
Standard	4	0.40	0.10	11.0	7.0	1.25	65	6.0	55.0	20-50	170	2.00
General	6	0.75	0.25	12.0	8.0	1.50	65	6.0	40.0	20-50	120	2.00

Other requirements. – (i) The condition of the Saffron shall be such so as to enable it to withstand transport and handling and to arrive in satisfactory condition at the place of destination;

(ii) Saffron shall be stored in cool and dry place; maintained in a clean and hygienic condition.

Explanation. - For the purposes of this Schedule,-

(a) “Extraneous matter” means,-

(i) organic matter consists of leaf, stem, chaff and other vegetable matters;

(ii) inorganic matter consists of sand, earth, dust, and other inorganic matter;

(b) “Floral waste” means yellow filaments, pollen, stamens, part of ovary and other parts of the flower of the plant *Crocus sativus* Linn. **General Characteristic:**

(1) Saffron shall -

(a) have the characteristic aroma, pleasant smell with slightly bitter and pungent flavour;

(b) be free from any foreign taste or smell;

(c) be free from living insects, dead insects, insect fragments, mites, rodent contamination, mould growth; (d) not contain any added colouring matter.

(2) It shall comply with the restrictions in regard to the limits for metallic contaminants, crop contaminants, naturally occurring toxic substance, insecticides and pesticides residues, microbial requirements and other food safety requirements as specified under the Food

Safety and Standards (Contaminants, Toxins and Residue) Regulation, 2011 and Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011 for domestic trade.

(3) It shall comply with the residual limits of heavy metals, pesticides and other food safety requirements as laid down by the Codex Alimentarius Commission, or importing countries requirement for exports.

India Super Special	32 mm	10 percent of which stony nuts (hard or Katha) not to exceed 2 percent	15 percent	Th walnuts shall :- e be of current year crop only; 1)	Commodity Code:343-Walnuts
Grade designation		Special requirements		General Requirements	
	-----	-----	-----	Size	India-I 26 mm
	-----	Tolerance limit for nuts having (minimum) -----		invisible or internal	
		visible or defects (Maximum)		superficial defects (Maximum)	India-B 24 mm 10 percent of which 15 percent 2) be well developed, well stony nuts (hard or washed or bleached and
1	2	3	4	5	
India Special	30 mm	katha) not to exceed		present a clean and attractive	

2 percent.	stony nuts (hard or katha) not to exceed 2 percent.	4) be reasonably dry so that the loss in weight may not exceed 1 percent on arrival at the destination;
appearance and have bright 10 percent of which 15 percent 3) be free from artificial colouring;	10 percent of which 15 percent nuts (hard or katha) not to exceed 2 percent.	5) be free from live pests, grubs, eggs and the like;
		6) give 90 percent and above good cracking and yield kernels of agreeable taste and 7) aroma; be fairly free from invisible or internal defects and stony (hard or katha) or empty
	8) nuts; be fairly free from visible or superficial defects;	
	9) be clean, well graded and fairly free from foreign matter;	

An additional tolerance of 5 percent for nuts having “hull stains” not exceeding 50 percent of shell surface area is allowed.

NOTE : All percentage for calculating tolerance shall be on the basis of count.

DEFINITIONS:-

1. Invisible or internal defects :- means defects, like darkening, oil seepage or bleeding, mould or fungus attack, rancidity, shrivelling, insect pest infestation and powdering (meal formation.)
2. Visible or superficial defects :- means defects like undersized, partially developed or deformed nuts, damaged or cracked shell, splits or perforations, oil stains, sun burns or blight marks residue of chemical bleaches and the like.
3. Foreign matter :- includes cob-webs, shell grits, hull remains, rodent excreta, human hair and the like.
4. Firm order :- means order from the buyer indicating the quality and quantity of the produce desired.

NOTE :- Non-specified grade shall be allowed for export grading only against specific order from the buyer indicating the quality and quantity required.

Commodity Code:362-Kabuli Chana (Chickpeas-White)

Grade Designation	Moisture		Foreign Matter	Other edible grains	Damaged grains	Weevilled grains percent by count
	Organic	Inorganic				
1	2	3	4	5	6	7
Special	10.0	0.10	Nil	0.5	0.5	3.0
Standard	12.0	0.50	0.10	2.0	2.0	6.0
General	16.0	0.75	0.25	4.0	5.0	10.0

Note.- In foreign matter, the impurities of animal origin shall not be more than 0.10 per

General Characteristics:

- (a) be the dried grains of gram (*Cicer arietinum* Linn.);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. Crotonia (Crotonia spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;

- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic

Commodity Code: 933-Tamarind

	Moisture Content, per cent by mass	Total Ash, per cent By mass on dry basis	Acid insoluble ash, per cent by mass on dry basis	Crude fibre, per cent by mass on dry basis	Damaged Pods, per cent by mass on dry basis	Seed content, per cent by mass on dry basis	Organic Extraneous matter, per cent by mass on dry basis
	Maximum	Maximum	Maximum	Maximum	Maximum	Maximum	Maximum
1	2	3	4	5	6	7	8
Special	18.0	4.0	0.5	7.0	1.0	30	1.0
Standard	20.0	5.0	0.75	8.0	2.0	35	3.0
General	22.0	6.0	1.0	9.0	3.0	40	5.0

OTHER REQUIREMENTS:

The condition of the Tamarind (with seed) shall be such as to enable them: (i) to withstand transport and handling and (ii) to arrive in satisfactory condition at the place of destination. (iii) Tartaric Acid contents shall be mentioned on the packages.

Explanations:

- (i) Organic extraneous matter consists of vegetable matters of the plants other than the Tamarind pods and its seeds.
- (ii) Inorganic extraneous matter consists of sand, stones, pebbles, lumps of earth, clay, mud, etc.
- (iii) Damaged pods means insect damaged pods and those which are devoid of pulp.

General Characteristics:

- (i) Tamarind (with seed) shall have the colour and characteristics of the commodity. (ii) Tamarind (with seed) shall be,- (a) matured and ripe;
 - (b) clean;
 - (c) free from deleterious substances; (d) free from obnoxious odour;
 - (e) free from any external moisture;
 - (f) free from any inorganic extraneous matters.
- (iii) Tamarind (with seed) shall not give rancid taste and musty odour.
- (iv) Tamarind (with seed) shall be free from insect infestation, live or dead insects, mould growth rodent hair and excreta, added colouring matter, dirt or any other impurities of animal origin.
- (v) Tamarind (with seed) shall comply with residual levels of heavy metals, pesticides and other food safety parameters laid down by the Codex Alimentarius Commission for exports.

- (vi) Tamarind (with seed) shall comply with residual levels of heavy metals, insecticides and pesticides, crop contaminants, naturally occurring toxic substances and other food safety parameters as prescribed under the Prevention of Food Adulteration Rules, 1955.

Commodity Code: 934-Ginger (Fresh or dehydrated)

Grade designations and quality of Garbled Non-bleached Ginger (Whole)

Grade Designation	Quality							
	Special Characteristics (percent by mass)							
	Size of rhizomes, (length in mm). (Minimum)	Organic Extraneous matter (Maximum)	Inorganic extraneous matter (Maximum)	Moisture (Maximum)	Total ash on dry basis (Maximum)	Calcium (as calcium oxide) on dry basis (Maximum)	Volatile Oil on dry basis % (v/w) (Minimum)	Insect damage d matter (Maximum)
(1)	m) (2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)

Special	20.0	0.20	0.10	11.0	7.0	1.0	1.7	0.20
Standard	15.0	0.75	0.20	12.0	8.0	1.1	1.5	0.50
General Characteristics								
(10)								

- (1) It shall be dried wholesome rhizomes of *Zingiber officinale Roscoe* of family *Zinziberacea* in pieces, irregular in shape and size, pale brown in colour;
- (2) Its fibrous content shall be characteristic of the variety with peel not entirely removed ; (3)
- It shall have all characteristic taste and flavour of Ginger;
- (4) It shall be free from musty odour , rancid or bitter taste;
- (5) It shall be free from added colouring matter and any other harmful substance;
- (6) It shall be free from mould growth, insects infestation and living and dead insects, insect fragments and rodent contamination;
- (7) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food

Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.
(8) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Explanations:

- (a) “Inorganic extraneous matter” Such as dust, dirt, stones and lumps of earth;
- (b) Organic extraneous matter Such as chaff, stems, straw;
- (c) “Insect damaged” matter The produce internally or partially bored or damaged by pest/insect

- Note:** (1) Pieces of rhizomes smaller than 15 mm can be graded with the marking “ Garbled Non-bleached Ginger(Pieces)”.
- (2) It may be marked “Garbled Non-bleached Calicut” (NGK) or “Garbled Non-bleached Cochin” (NGC) depending upon its place of origin.

Grade designations and quality of Ungarbled Non-bleached Ginger (Whole)

Grade	Quality
Designation	Special Characteristics (percent by mass)

- (1) It shall be dried wholesome rhizomes of *Zingiber officinale Roscoe*, of family *Zinziberacea* in pieces, irregular in shape, pale brown in colour:
- (2) Its fibrous content shall be characteristic of the variety with peel not entirely removed; (3) It shall have all characteristic taste and flavour of Ginger;
- (4) It shall be free from musty odour , rancid or bitter taste
- (5) It shall be free from any added colouring matter and any other harmful substance;
- (6) It shall be free from mould growth, insects infestation and living and dead insects, insect fragments and rodent contamination;
- (7) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.
- (8) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Explanations:

- (a) “Inorganic extraneous matter” Such as dust, dirt, stones and lumps of earth;
- (b) Organic extraneous matter Such as chaff, stems, straw;

(c) “Insect damaged” matter The produce internally or partially bored or damaged by pest/insect

Note: (1) Pieces of rhizomes smaller than 15 mm can be graded with the marking “Ungarbled Non - bleached Ginger(Pieces)”.

(2) It may be marked “Ungarbled Non-bleached Calicut” (NUGK) or “Ungarbled Non-bleached Cochin ” (NUGC) depending upon its place of origin.

Grade designations and quality of Garbled bleached Ginger (Whole)

Grade Designation	Quality							
Special Characteristics (percent by mass)								
	Size of rhizomes, (length in mm). (Minimum)	Organic extraneous matter (Maximum)	Inorganic extraneous matter (Maximum)	Moisture (Maximum)	Total ash on dry basis (Maximum)	Calcium (as calcium oxide) on dry basis (Maximum)	Volatile Oil on dry basis % (v/w) (Minimum)	Insect damaged matter (Maximum)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Special	20.0	0.5	0.1	11.0	11.0	1.0	1.7	0.20
Standard	15.0	0.8	0.2	12.0	12.0	2.5	1.5	0.50
General Characteristics								

(10)

- (1) It shall be dried rhizomes of *Zingiber officinale Roscoe*, of family *Zinziberacea* in pieces, irregular in shape, pale brown in colour;
- (2) Its fibrous content shall be characteristic of the variety with peel not entirely removed; (3) It shall be lime bleached;
- (4) It shall have all characteristic taste and flavour of Ginger ;
- (5) It shall be free from musty odour, rancid or bitter taste;
- (6) It shall be free from any added colouring matter and any other harmful substance;
- (7) It shall be free from mould growth, insects infestation, living and dead insects, insect fragments and rodent contamination;
- (8) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.
- (9) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Explanations:

- (a) “Inorganic extraneous matter” Such as dust, dirt, stones and lumps of earth;

- (b) Organic extraneous matter Such as chaff, stems, straw;
- (c) “Insect damaged” matter The produce internally or partially bored or damaged by pest/insect

Note: (1) Pieces of rhizomes smaller than 15 mm can be graded with the marking “Garbled bleached Ginger (Pieces)”.

(2) It may be marked “Garbled bleached Calicut” (BGK) or “Garbled bleached Cochin” (BGC) depending upon its place of origin.

Grade designations and quality of Ungarbled bleached Ginger (Whole)

Grade Designation	Quality								
	Special Characteristics (percent by mass)								
	Size of rhizomes in (length mm). (Minimum)	Organic Extraneous matter (Maximum)	Inorganic Extraneous matter (Maximum)	Very light pieces (Maximum)	Moisture (Maximum)	Total ash on dry basis (Maximum)	Calcium (as calcium oxide) on dry basis (Maximum)	Volatile Oil on dry basis % (v/w) (Minimum)	Insect damaged matter (Maximum)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Special	20.0	0.60	0.15	4.0	11.0	10.0	1.0	1.7	0.5

Standard	15.0	0.80	0.20	6.0	12.0	12.0	2.5	1.5	1.0
General Characteristics									
(11)									
<p>(1) It shall be dried rhizomes of <i>Zingiber officinale Roscoe</i> of family <i>Zinziberacea</i> in pieces, irregular size shape and pale brown in colour;</p> <p>(2) Its fibrous content shall be characteristic of the variety with peel not entirely removed; (3) It shall be lime bleached;</p> <p>(4) It shall have all characteristic taste and flavour of Ginger; (5) It shall be free from musty odour , rancid or bitter taste;</p> <p>(6) It shall be free from added colouring matter and any other harmful substance;</p> <p>(7) It shall be free from mould growth, insects infestation, living and dead insects, insect fragments and rodent contamination;</p> <p>(8) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.</p> <p>(9) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.</p>									

Explanations:

- (a) “Inorganic extraneous matter” Such as dust, dirt, stones and lumps of earth;
- (b) Organic extraneous matter Such as chaff, stems, straw;
- (c) “Insect damaged” matter The produce internally or partially bored or damaged by pest/insect

- Note:** (1) Pieces of rhizomes smaller than 15 mm can be graded with the marking “Garbled bleached Ginger (Pieces)”.
- (2) It may be marked “Garbled bleached Calicut” (BGK) or “Garbled bleached Cochin” (BGC) depending upon its place of origin.

Commodity Code: 935-Garlic (dehydrated)

As per AGMARK

Grade designation	Grade Requirements	Grade tolerances
1	2	3

Extra class	<p>Garlic shall be of superior quality.</p> <p>They shall be characteristic of the variety and /or commercial type.</p> <p>The bulbs shall be :</p> <ul style="list-style-type: none"> - intact; - regular in shape; - properly cleaned. They must be free of defects, with the exception of very slight superficial blemishes, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation the package. <p>The cloves must be compact; The roots of dry garlic must be cut off flush with the bulb.</p>	<p>5% by weight of Garlic not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.</p>
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Class I	<p>Garlic shall be of good quality. They shall be characteristics of the variety and/or commercial type.</p> <p>The bulbs shall be :</p> <ul style="list-style-type: none"> - intact; - of fairly regular shape <p>The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - slight tears in the outer skin of the bulb; <p>cloves must be reasonably compact.</p>	<p>10% by weight of Garlic not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.</p>
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Class II	Garlic which do not qualify for inclusion in the higher grade, but satisfy the minimum requirements. The following defects may be allowed, provided the garlic retain its essential characteristics as	10% by weight of Garlic not satisfying the requirements of the grade but meeting the minimum requirements.
	<p>regards the quality, the keeping quality and presentation.</p> <p>-tears in the outer skin or missing parts of the outer skin of the bulb;</p> <ul style="list-style-type: none"> - healed injuries; - slight bruises; - irregular shape; - upto three cloves missing. 	

OTHER REQUIREMENTS:

(I) The development and condition of the garlic must be such as to enable it to:

- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

(II) Garlic must be presented as follows:

(i) loose in the package, with cut stems, the length of the stem not to exceed:

- 10 cm. in the case of fresh and semi-dry garlic,
- 3 cm. in the case of dry garlic;

(ii) in bunches by:

- number of bulbs; - net weight.

The stems must be evened off;

(iii) in the case of dry and semi-dry garlic only, in strings by:

- number of bulbs, there being at least six bulbs per string;
- net weight.

In the case of presentation in bunches or strings, each package must have uniform characteristics (number of bulbs or net weight).

Irrespective of the type of presentation, the stems must be cut cleanly, as must roots in the case of dry garlic classified in the 'Extra' class.

(III) Package shall be marked 'fresh garlic', 'semi-dry garlic' or 'dry garlic'.

PROVISIONS CONCERNING SIZING:

(I) Size is determined by the maximum diameter of the equatorial section.

(i) The minimum diameter shall be at 45 mm for garlic classified in the 'Extra' Class and 30 mm for garlic classified in Classes I and II.

(ii) For garlic presented loose - with cut stems - or in bunches, the difference in diameter between the smallest and the largest bulb in the same package may not exceed:

- 15 mm where the diameter of the smallest bulb is less than 40 mm; -
20 mm where the diameter of the smallest bulb is 40 mm or more.

(II) Size tolerances: For all grades: 10% by weight of bulbs not satisfying the requirements as regards sizing and the size indicated but conforming to the size immediately above and/or below that specified. Within this tolerances, not more than 3% of bulbs may have a diameter smaller than the specified minimum but not less than 25 mm.

(III) Garlic bulb without clove may have minimum diameter of 20 mm for Extra class and 15 mm for Class I and Class II.

General Characteristics:-

(i) Garlic bulbs shall be

- (a) sound, fresh in appearance;
- (b) clean, free of any visible foreign matter;
- (c) firm;
- (d) free from damage caused by pests;
- (e) free from damage caused by frost or sun;
- (f) free from externally visible sprouts;
- (g) free of abnormal external moisture;
- (h) free of any foreign smell and/or taste;

(ii) They shall comply with the residue level of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

Foot note : (1) 'Fresh garlic' means produce with a 'green' stem and with the outer skin of the bulb still fresh.

(2) 'Semi-dry garlic' means produce with the stem and the outer skin of the bulb not completely dry.

(3) 'Dry garlic' means produce in which the stem, the outer skin of the bulb and the skin surrounding each clove are completely dry.

As per FSSAI

Grades	Extraneous Matter (%) MAX	Moisture, (% by weight) MAX	Total ash on dry basis (% by dry weight) MAX	Ash insoluble in dil. HCl (% by weight) MAX	Cold water soluble extract on dry basis (% by weight)	Volatile organic sulphur compound on dry basis (% by weight) MIN	Peroxidase test
Not applicable	0.5	8	5.0	0.5	>=70 and <=90	0.3	Negative

Dried (Dehydrated) Garlic (Lahsun) means the product obtained by drying by any suitable method which ensures characteristics of fresh garlic on rehydration the cloves of *Allium sativum* L. without bleaching or precooking. It shall be white to pale cream in colour, free from scorched, toasted and baked particles. It may be whole, sliced, quarters, pieces, flakes, kibbled, granules or powdered. The product on rehydration shall have characteristic pungent of odour of garlic, free from off odour, mustiness fermentation and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination and fungal infection. The products shall be free from added colouring matter and any other harmful substances. It shall be free from stalks, peels, stems, and extraneous matter. When in powdered form, it shall be free flowing and free from agglomerates.

Commodity Code: 940-Khasi/Darjeeling/NE Oranges

Maturity requirements: I. Colouring:

- (a) The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour at their destination point, account being taken of the time of picking the growing area and the duration of transport.
- (b) Colouring must be typical of the variety. Fruit with a light green colour are allowed, provided it does not exceed one fifth of the total surface area of the fruit.

- (c) Oranges produced in areas with high air temperatures and high relative humidity conditions during the developing period can be of green colour exceeding one fifth of the total surface area, provided they satisfy the criteria mentioned in II,III and IV.

II. Minimum Juice content:

Minimum juice content, calculated in relation to the total weight of the fruit and after extraction of the juice by means of a hand press.

- (a) Blood oranges : 30 %
- (b) Navels group : 33 %
- (c) Other varieties : 35 %
- (d) Varieties with more than : 40 % one fifth green colour

III. Minimum Total soluble solids content:

T.S.S. – 10 degree Brix.

IV. Minimum Total soluble solids: Acid ratio:

TSS : Acid ratio in juice - 12 : 1

Grade designations	Grade requirements	Grade tolerances
1	2	3

Extra class	<p>Oranges shall be of superior quality. They shall be characteristic of the variety and/or commercial type in shape, external appearance, development and colouring. They must be free of defects, with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - shall be uniform in colour; - shall have minimum diameter of 70 mm. 	<p>5 % by number or weight of Oranges not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.</p>
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Class I	<p>Oranges shall be of good quality. They must be characteristic of the variety or commercial type (in shape, external appearance, development and colouring). Following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - slight defects in colouring, - slight defects in shape, - slight skin defects occurring during the formation of the fruit, such as silver scurf, russeting etc., - slight healed defects due to mechanical cause such as hail damage, rubbing, damage from handling. <p>The defects shall not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of Oranges not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.</p>
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Class II	<p>This grade includes Oranges which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the Oranges retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring; - skin defects occurring during the formation of the fruit, such as silver scruffs, russeting etc.; - skin defects, healed defects due to mechanical cause such as hail damage, rubbing, damage from handling; - superficial healed skin alteration; - rough skin; <p>The defects shall not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of Oranges not satisfying the requirements of the grade, but meeting the minimum requirements. Within this tolerance, a maximum of 5 % may be fruits showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.</p>
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Other Requirements:

- (i) The oranges shall have been carefully picked and have reached an appropriate degree of development and display satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the oranges must be such as to enable them;
- to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.

- (ii) The content of each package must be uniform and contain only oranges of the same origin, variety, quality, size, same degree of ripeness and development.
- (iii) The use of any substance tending to modify the natural characteristics of the oranges, especially its taste or smell is prohibited.
- (iv) The oranges shall be presented :
 - (a) Arranged in regular layers in packages. It is mandatory for “Extra Class” and optional for Class I and II.
 - (b) Not arranged in regular layers in packages or in bulk bins. This presentation is only allowed for Classes I and II.

PROVISION CONCERNING SIZING:

- A.** Size is determined by the maximum diameter of the equatorial section of the fruit in accordance with the following table.

Size code	Diameter(mm.)
A	53-60
B	61-68
C	69-76
D	77-84
E	85-92
F	93-100
G	Above 100

B. SIZE TOLERANCES:

- (i) For all classes, 10 % by number of oranges corresponding to the size immediately below and/or above that mentioned on the packages, provided the maximum difference between the smallest and largest fruits does not exceed the following maximum.

Size Code	Maximum difference between fruit in the same package in mm
A,B,C and D	7mm
E,F and G	10mm

- (ii) 10 % tolerance only applies to fruit whose diameter is not less than 53 mm.

Commodity Code: 941-Nagpur Mandarin

Mandarins shall be obtained from varieties (cultivars) of Mandarins, tangerines and their hybrids grown from species of *Citrus reticulata* Blanco including Satsumas (*Citrus unshiu* Marcow), Clementines (*Citrus clementina* Hort. ex. Tan.), Common mandarins (*Citrus deliciosa* Tan.) and tangerines (*Citrus tangerina* Hort. ex. Tan.) grown from these species and their hybrids including “Kinnow” (*Citrus nobilis* x *Citrus deliciosa*) of the *Rutaceae* family.

Maturity requirements: I. Colouring:

- (a) Colouring shall be typical of the variety on at least one fifth of the surface of the fruit. (b) Mandarins produced in areas with high air temperature and high relative humidity conditions during the development period can be of a light green colour exceeding four fifth of the total surface area, provided they satisfy the criteria mentioned in II, III and IV.

II. Minimum Juice content:

Juice content is calculated in relation to the total weight of the fruit and after extraction of the juice by means of a hand press.

- (a) Clementines and Tangerines 35 %

- (b) Varieties “Nagpur”
& “Coorg” with four fifth
of the surface green 35 %
- (c) “Khasi” Mandarins 35 %
- (d) “Kinnow” hybrid 40 %
33 %
- (e) Satsumas
Other mandarin varieties
and their hybrids

III. Minimum Total soluble solids Content:

T.S.S. - minimum 10 degree Brix.

IV. Minimum Total soluble solids: acid ratio.

TSS: Acid ratio in juice- 12: 1

Grade Designation	Grade requirements	Grade tolerances
1	2	3

Extra class	Mandarins shall be of superior quality. They shall be characteristic of the variety and/or commercial type in shape, external appearance, development and colouring. They shall be free of defects, with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality,	5 % by number or weight of Mandarins not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
	the keeping quality and presentation in the package. Mandarins must be uniform in colour.	

Class I	<p>Mandarins shall be of good quality. They shall be characteristic of the variety and/or commercial type. Following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.-</p> <ul style="list-style-type: none"> - slight defects in shape, - slight defects in colouring, - slight skin defects occurring during the formation of the fruit, such as silver scurf, russets etc., - slight healed defects due to mechanical cause such as hail damage, rubbing; - damage from handling. <p>The defects shall not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of Mandarins not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.</p>
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Class II	<p>This grade includes Mandarins which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided Mandarins retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape, - defects in colouring, - slight skin defects occurring during the formation of the fruit, such as silver scurf, russets etc., - skin healed defects due to mechanical cause such as hail damage, rubbing, - damage from handling, <p>Slight puffing of fruit is allowed.</p> <p>The defects shall not, in any case, affect the pulp of the fruit.</p>	<p>10 % by number or weight of Mandarins not satisfying the requirements of the grade, but meeting the minimum requirements. Within this tolerance, a maximum of 5 % may be fruits showing slight superficial unhealed damage, dry cuts or soft and shriveled fruit.</p>
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OTHER REQUIREMENTS:

- (i) The Mandarins shall have been carefully picked and have reached an appropriate degree of development and display satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the Mandarins must be such as to enable them;
- to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.

- (ii) The content of each package shall be uniform and contain only Mandarins of the same origin, variety, quality, size, same degree of ripeness and development.
- (iii) The use of any substance tending to modify the natural characteristics of the Mandarins, especially its taste or smell is prohibited.
- (iv) The Mandarins shall be presented :
 - i. Arranged in regular layers in packages. It is mandatory for “Extra Class” and optional for Class I and II.
 - ii. Not arranged in regular layers in packages. This presentation is only allowed for Class I and II.

5. PROVISION CONCERNING SIZING:

A. Size is determined by the maximum diameter of the equatorial section of the fruit in accordance with the following table.

Size scales:

Size Code	Diameter in mm.
A	54-61
B	62-69
C	70-77
D	78-85
E	Above 85

B. SIZE TOLERANCES:

- (i) For all classes and types of presentation : 10 % by number or weight of Mandarins corresponding to the size immediately below and/or above that mentioned on the packages, provided the maximum difference between the smallest and largest fruits does not exceed the following maxima.

Size code	Maximum difference between fruit in the same package in mm
A,B,C and D	7 mm
E	10mm

(ii) In any case, the tolerance of 10 % applies only to fruit whose diameter is not less than 54 mm.

General Characteristics:

A. Quality requirements:

(i) Mandarins shall be:-

- (a) firm;
- (b) whole, undamaged;
- (c) fresh in appearance;
- (d) sound, with characteristic shape of the variety;
- (e) clean, free of any visible foreign matter;
- (f) free of damage caused by low temperature or high temperature;
- (g) free of damage caused by frost;
- (h) free from damage caused by pests or diseases;
- (i) free from abnormal external moisture, excluding condensation following removal from Cold storage;
- (j) free of any foreign smell and/or taste;
- (k) free of signs of internal shriveling;
- (l) free of bruising and/or extensive healed over cuts.

(ii) The stalk shall be removed close to the fruit keeping the button intact.

- (iii) They shall comply with the residue levels of heavy metals, Pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.
- (iv) Mandarins shall have minimum diameter of 54 mm.

Commodity Code: 942-Apples in CA Storage

Grade designation	Grade requirements	Grade tolerances
Extra class	<p>Apples in this class must be of superior quality. The flesh must be sound. They shall be characteristic of the variety and they must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <p>(five percent of the fruits may have the defects as given in Table A)</p>	<p>Five percent by number or weight of apples not satisfying the requirements of the grade, but meeting those of Class-I or, exceptionally, coming within the tolerances of that grade. Included therein shall be allowed not more than 1% for apples affected by internal breakdown.</p>

Class -I	<p>Apples in this class must be of good quality. The flesh must be sound and they must be characteristic of the variety. Provided that the following do not amount to defect if they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package which have:</p> <ul style="list-style-type: none"> -a slight defect in shape and development; - a slight defect in colouring; - slight skin or other defects. <p>(ten percent of the fruits may have the defects as given in Table A)</p>	<p>Ten percent by number or weight of apples not satisfying the requirements of the grade, but meeting the requirements of grade II.</p> <p>Included therein shall be allowed not more than 1% for apples affected by decay or internal breakdown</p>
Class-II	<p>This class includes apples, which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements. Provided that the following do not amount to defect if the apples retain their essential characteristics as regards the quality, the keeping quality and presentation which have:</p> <ul style="list-style-type: none"> - defects in shape and development; - defects in coloring; - skin or other defects. <p>(ten percent of the fruits may have the defects as given in Table A)</p>	<p>Ten percent by number or weight of apples not satisfying the requirements of the grade, but meeting the minimum requirements, with the exception of apples affected by decay or internal breakdown that should not be more than two percent.</p> <p>Included therein shall be allowed, maximum of 2% by number or weight of fruits which may show the following defects:</p> <ul style="list-style-type: none"> □ cork like blemishes(bitter pit)

slight damage or unhealed **TABLE A- DEFECT TOLERANCES**

Defects Allowed		Extra Class	Class I	Class II
Russetting outside Calyx/ stem cavity	<input type="checkbox"/> smooth net-like	1 % of surface area	3% of surface area	5 % of surface area
	<input type="checkbox"/> Smooth solid	1 %	1 % of surface area	3 % of surface area
Accumulation for both types of russetting should not exceed		1 %	3 %	5 %
Accumulated Blemishes & Bruising including -Within this limit scar caused by scabs* (<i>Venturia inaequalis</i>) shall not exceed.		Nil	1 Sq. cm	2 Sq. cm
		Nil	0.25 Sq.cm	0.5 Sq. cm
Stem or Calyx cracks (healed or well cured)		Nil	0.5 cm	1 cm
Maximum length of elongated shaped defects		Nil	1 cm	2 cm

* This provision applies without prejudice to the applicable Plant Protection Rules.

Other Requirements:

- (i) Apples must have been carefully picked and have colour that is characteristic of the variety. The development and condition of the apples must be such as to enable them:
 - to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety; - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (ii) The contents of each package must be uniform and contain only apples of the same origin, variety, quality, size and same degree of ripeness.
- (iii) The Extra Class fruits must be packed in layers only.
- (iv) The apples in Class-I and Class-II may be presented in one of the following forms, namely:- in regular layers according to size; - in open or closed containers;
 - loose in consumer packages;
 - shipping packages (master containers or cartons); or - in bulk or pallet bins.
- (v) Consumer packages (of net weight not exceeding 5 Kg) may contain mixture of varieties, provided they are of uniform grade designation and each variety is of the same origin. The visible part of the content of the package must be representative of the entire content.
- (vi) Other than bulk or pellet packing, the maximum net weight of the fruits shall not exceed 20Kg.
- (vii) Stickers shall be affixed to each produce so that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Provisions Concerning Size

- (i) Size code is determined by the diameter in millimeter of the equatorial section or weight of the fruit in grams in accordance with the Table B as follows:

TABLE B - SIZE CODE

Size code	Diameter in mm	Weight in gm
A	More than 80	More than 241

B	76-80	211-240
C	71-75	181-210
D	66-70	151-180
E	61-65	121- 150
F	56-60	91-120
G	50-55	60-90

(ii) Size Tolerances: For all classes, 10% by number or weight of apples not satisfying requirements of the size code. **Colouring Criteria For Apples:**

Following shall be the colouring criteria for different grades of apples of different varieties except for green and yellow apple varieties.

Grade	Percentage characteristic colour of the variety
Extra class	85 or more
Class-I	70 or more
Class-II	Less than 70

Explanation for the purpose of this ruleeee,-

- (a) “blemish” means superficial bruising which is not covered under other defects.
- (b) “flesh defects” means visible water core and internal or external bitter pit.
- (c) “other skin defects” means defects due to hail (healed), limb damage, dark brown or black marks produced by branches, insect pest and disease spot not resulting in skin punctures.
- (d) “russetting” means particular type of skin, abnormal roughening or streak and scarring of the fruit surface, which characteristically is smooth.

General Characteristics:

- (i) Apples shall be-
 - (a) whole, the stalk should be intact up to the shoulder height, the cut should be clean and should not damage the adjacent skin; (b) firm;
 - (c) sound, not affected by rotting or deterioration which makes it unfit for consumption; (d) clean, free from any visible foreign matter;
- (e) free from scabs;
- (f) free from pests and damage caused by them or diseases affecting the general appearance of the produce; (g) free from abnormal external moisture such as condensation following removal from cold storage; (h) free from any foreign smell or taste;
 - (i) free from damage caused by low or high temperature;
 - (j) free from skin puncture;
 - (k) free from signs of dehydration; and
 - (l) free from internal blackening or rotting.
- (ii) Apples shall have minimum total soluble solids of eleven degree brix.
- (iii) Apples shall comply with the residue levels of heavy metals, pesticides and other food safety requirements as laid down by the Codex Alimentarius Commission or requirement of importing country.

Commodity Code:944-Seed Potatoes

Grade designation	Size min. diameter in mm.	General characteristics	Conformity to variety	Under-size or over-size	Disease, damage etc.**	Earth and /or Extraneous matter*
1	2	3	4	5	6	7
Large	25@	The tubers shall be reasonably clean, healthy viable, reasonably firm and shall have the characteristic shape, and colour of the variety. Each tuber shall have at least two sound, well developed eyes.	Tubers of varieties other than that specified on the label are permitted to the extent of 5% by count as determined on the basis of a representative sample.	A tolerance of 10% shall be allowed for accidental errors in grading in respect of tubers corresponding with the size specifications in the next lower and / or higher grade.	(1) Tubers having mechanical injury and showing signs of external damage shall not exceed 5% by count in any representative sample. (2) Superficial blemishes not affecting quality shall not exceed in aggregate an area equal to 1/4 th of the total surface are on any tuber.	The presence of earth and other foreign matter shall not exceed 2% by weight.
Medium	19					
Small	13					

*where the tubers are certified by the Agriculture Department to be pedigreed and disease free, the fact would be indicated in the Grading Certificate

@Tubers which exceed 32mm. in diameter in the case of seed potatoes raised in the plains and 52 mm. in the case of those raised in the hills shall not be permitted. In the latter case when the tubers have been passed over a riddle of greater mesh than 25mm, the minimum size may, at the packers' discretion, be appended to the grade name, e.g. Large (size 32 mm.)

**Any disease or defect, the presence of which may be established by cutting open the tuber, shall be taken into account and potatoes having worm or slug holes penetrating into the flash shall be regarded as a damaged.

Commodity Code: 945-Table Potatoes (with or without CIPC application)

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra Class	Ware Potatoes shall be of superior quality. They must be well developed and have all the characteristics and colouring typical of the variety. These shall be free from defects including bruises, cuts russet scab , rhizoctonia, green colorations and practically free from soil.	5 % by number or weight of WarePotatoes not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.

Class I	<p>Ware Potatoes shall be of good quality. They must be characteristics of the variety. Following defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - slight defects in shape and colour; - slight skin defects (i.e. scratches, scars, scrapes and blemishes) not exceeding 5% of the total surface area. They shall be free from green colour. - The soil and extraneous matter should not exceed 0.25%. - Greening shall not be on more than 1% by number and should not cover more than 10 % of the surface area. <p>The defects shall not affect the pulp of fruit</p>	10 % by number or weight of Ware Potatoes not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.
Class II	<p>This grade includes Ware Potatoes which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the Ware Potatoes retain their essential characteristics as regards the general appearance, quality, the keeping quality and presentation.</p> <ul style="list-style-type: none"> - defects in shape and colour, - skin defects (i.e. scratches, scars, scrapes bruises and blemishes) not exceeding 10% of the total surface area. - The soil and extraneous matter shall not exceed 0.5%. - Greening should not be on more than 1% by number and should not cover more than 12.5 % of the surface area <p>The defects shall not affect the pulp of fruit.</p>	10 % by number or weight of Ware Potatoes not meeting the requirements of the grade but meeting the minimum requirements.

OTHER REQUIREMENTS :

- (i) Ware Potatoes shall have been carefully picked and have reached an appropriate degree of development and displayed satisfactory maturity in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the potato must be such as to enable them;
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (ii) “Ware Potatoes shall be stored at 2-3 degree centigrade and more than 85% relative humidity or at 10-12 degree centigrade and more than 85% relative humidity or at 10-12 degree centigrade and above 80% relative humidity, if treated, with sprout suppressant chemicals as prescribed from time to time.
- (iii) It shall be marked on the package:
 - Oval or
 - Round or
 - Long

PROVISIONS CONCERNING SIZING:

- (i) Size is determined by the equatorial diameter of Ware Potato.
- (ii) The equator means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end.

Size Code	Equatorial diameter in mm.
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A	18.1-28.0
B	28.1-45.0
C	45.1-65.0
D	65.1-80.0
E	more than 80

Note: The size code 'A' shall be marked as 'Baby Potato'.

(iii) **SIZE TOLERANCES:** For all grades, 10 % by number of WarePotato not conforming the size range specified.

General Characteristics:-

- (i) Ware Potatoes shall be:-
 - (a) firm, clean and fresh in appearance;
 - (b) free from dirt , mud or any visible foreign matter;
 - (c) free from insects, pests and worm affecting the general appearance of the produce;
 - (d) free from abnormal external moisture;
 - (e) free from any foreign smell and/or taste;
 - (f) free from damage caused by low or high temperature; (g) free from internal blackening; (h) free from slug holes penetrating into the flesh; (i) free from sprouting; (j) free from scab, soft rot and wet breakdown.
- (ii) WarePotatoes shall not be very soft, shrivelled or water soaked.
- (iii) They shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission or importing countries requirement for exports.

Commodity Code: 947-Mentha Oil (Indian Standard-IS 13261:1991)

S. No.	Characteristics	Requirements	Method of Test, Ref to
1	2	3	4
i)	Colour and appearance	Colourless to pale yellow	IS 326 (Part 2): 1980
ii)	Odour	Sweet-herbaceous, with fruity / citrus notes (resembling lavender/bergamot with clary sage undertones)	IS 2284:1988
iii)	*Relative density at 27/27 ⁰ C	0.8797 to 0.8897	IS 326 (Part 3): 1980
iv)	Optical rotation	-7 to -8 ⁰	IS 326 (Part 4) : 1980
v)	*Refractive index at 27 ⁰ C	1.455 9 to 1.460 9	IS 326 (Part 5) : 1986
vi)	Acid value Max (using 10 g of sample)	1.0	IS 326 (Part 7) : 1980
vii)	Esters calculated as linalylacetate (C ₁₂ H ₂₀ O ₂), percent by mass, Min	38	IS 326 (Part 8) : 1980
viii)	Total alcohols, calculated as linalool (C ₁₀ H ₁₈ O), percent by mass	80 to 90	IS 326 (Part 9): 1980

*The correction factors for relative density and refractive index for each degree celcius change in temperature are 0.000 64 and 0 000 38 respectively.

Commodity Code: 950-Refined, Bleached and Deodorized Palmolein

Definition Quality											
Grade Designation	Moisture and insoluble impurities percent by weight	Colour on Lovibond scale in 1/2 " cell express	Specific gravity at 30°C/30°C	Refractive Index at 50°C	Saponification value.	Iodine value (Wij's method).	Unsaponifiable matter percent by weight	Acid value (max.)	Melting point in (°C) (not more than 10)	Flash point by Pensky Marten (closed cup) method for solvent	Peroxide value Milli-equivalen
1	(max 2%)	as 3	4	5	6	7	8	9	more 10	extracted 11	12
Refined.	0.10	5.0	0.890-0.912	1.4491-1.4552	195-205	45-56	1.2	0.5	37.0	250	10.0

Description:

Palm Oil shall be obtained from clean, fresh, fleshy pericarp immediately after harvesting of *Elaeis Guineensis* by the method of expression or solvent extraction. The oil shall be refined by neutralization with alkali and/or by physical refining, and/or by miscella refining using permitted food-grade solvents followed by bleaching with absorbent - bleaching earth or activated carbon and deodorized with steam. No other chemical agent shall be used.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept at 50°C for 24 hours. The oil shall be free from rancidity, adulterants, foreign substances, other oils or animal originated oil or fat or any other matter injurious to health, sediments, suspended matter, mineral oil, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted additives not exceeding in concentration as specified under the Prevention of Food Adulteration Rules, 1955. It shall have acceptable taste and odour.

Commodity Code: 953-Desi Chana

	AP I	AP II		AP III	AP IV	AP V
Grades	Moisture	Foreign Matter		Other Edible Grains	Damaged Grains	Weevilled Grains
		organic	inorganic			
special	10	0.1	nil	0.5	0.5	3
standard	12	0.5	0.1	2	2	6
general	16	0.75	0.25	4	5	10

General Characteristics:-

- (a) Be the dried mature grain of (*Cicer arietinum* L)
- (b) Have uniform size, shape and colour (Yellow/brown);
- (c) Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration, admixture of deleterious substances, all other impurities except to the extent indicated in the Schedule; (d) Be in sound merchantable condition; and (e) Not have moisture exceeding 12 percent.

Commodity Code: 954-Makhana Fried

Grade Designation	Moisture, percent by mass (maximum)	Total Ash, per cent by mass (on dry basis)	Acid insoluble ash, per cent by mass (on dry basis)	Rancidity, per cent by mass (on dry basis)	Crude fibre, per cent by mass (maximum)	Crude protein, per cent by mass (on dry and fat free basis) (Nx 6.25) (minimum)
1	2	3	4	5	6	7
Special	5.0	1.0	0.1	0.5	0.5	9.0
Standard	6.0	1.5	0.1	1.0	1.0	8.0

General Characteristics:

Makhana (fried) shall:-

- a. be prepared by frying Makhana in an edible frying medium and may be suitably salted, sweetened, spiced or otherwise flavoured;

- b. be crispy for better taste;
- c. be free from rancid taste, musty odour and abnormal flavour;
- d. be free from filth, rodent hair and excreta, mould growth, insect infestation, harmful bacteria, fungus, webs, added colouring matter, toxic substances, obnoxious smell and other impurities except to the extent as indicated in the schedule;
- e. be in sound merchantable condition and fit for human consumption in all respects;
- f. not exceed limit of 30 micrograms of aflatoxin per kilogram;
- g. comply with the restrictions in regard to poisonous metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), insecticides and pesticides residue (rule 65) and other provisions prescribed under the Prevention of Food Adulteration Rules 1955.

Commodity Code: 955-Makhana Powder

Grade Designation	Moisture, per cent by mass (maximum)	Organic Extraneous matter, per cent (maximum)	Total Ash, per cent by mass (on dry basis) (maximum)	Acid insoluble ash, per cent by mass (on dry basis) (maximum)	Rancidity, per cent by mass (on dry basis) (maximum)	Crude fibre, per cent by mass (on dry basis) (maximum)	Crude protein per cent by mass (on dry basis) (maximum)
1	2	3	4	5	6	7	8
Special	10.0	0.5	0.5	0.1	0.5	0.5	10.0
Standard	12.0	1.0	1.0	0.1	1.0	1.0	8.0

General Characteristics:

Makhana Powder Shall:-

- 1) be prepared by grinding Makhana;
- 2) be clean, wholesome and of white or cream colour and aroma according to the characteristics of the commodity;
- 3) have characteristic and aromatic flavour with sharp and sweet pleasant aroma;
- 4) be free from rancid taste, musty odour and abnormal flavour;
- 5) be free from filth, rodent hair and excreta, mould growth, insect infestation, harmful bacteria, fungus, webs, added colouring matter, toxic substances, obnoxious smell and other impurities except to the extent as indicated in the schedule;
- 6) be in sound merchantable condition and fit for human consumption in all respects;
- 7) comply with the restrictions in regard to poisonous metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), insecticides and pesticides residue (rule 65) and other provisions prescribed under the Prevention of Food Adulteration Rules 1955.

Commodity Code: 956-Makhana

Grade designation	Moisture, per cent by mass (maximum)	Organic Extraneous matter, per cent by mass (maximum)	Inorganic Extraneous matter, per cent by mass (maximum)	Damaged and discoloured, per cent by mass (maximum)	Insect damaged, per cent by mass (maximum)	Total Ash, per cent by mass (on dry basis) (maximum)	Acid insoluble ash, per cent by mass (on dry basis) (maximum)	Crude fibre, by mass (on dry basis) (maximum)	Crude protein, per cent by dry basis (nx 6.25) minimum
1	2	3	4	5	6	7	8	9	10
Special	10.0	0.5	Nil	2.0	Nil	0.5	0.1	0.5	10.0
Standard	12.0	1.0	Nil	5.0	1.0	1.0	0.1	1.0	8.0

General Characteristics:

Makhana Shall:-

- 1) be the product, derived from mature, dried and sound seeds of the gorgon fruit or fox nut; “Euryale Ferox” of family Nymphacaeae.
- 2) be clean, wholesome and of white or cream colour and aroma according to the characteristics of the commodity;
- 3) have characteristic and aromatic flavour with sharp and sweet pleasant aroma;
- 4) be free from rancid taste, musty odour and normal flavour;
- 5) be free from filth, rodent hair and excreta, mould growth, insect infestation, harmful bacteria, fungus webs, added colouring matter, toxic substances, obnoxious smell and other impurities except to the extent as indicated in the schedule;
- 6) be free from outer black covering as much as possible;
- 7) be safe and suitable for processing for human consumption;
- 8) be in sound merchantable condition and fit for human consumption in all respects;
- 9) not exceed the limit of 30 micrograms of aflatoxin per kilogram;
- 10) comply with the restrictions in regard to poisonous metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), insecticides and pesticides residue (rule 65) and other provisions prescribed under the Prevention of Food Adulteration Rules 1955.

Commodity Code: 957-Poppy seeds

Grade designation	Organic Extraneous matter, per cent by mass (maximum)	Inorganic Extraneous matter, per cent by mass (maximum)	Damaged and discoloured seeds, per cent by mass (maximum)	Moisture, per cent by mass (maximum)	Non volatile ether extract per cent by mass on dry weight basis (minimum)
1	2	3	4	5	6
Grade – I	0.50	0.50	0.5	11.0	50.0
Grade – II	1.00	0.75	1.0	11.0	45.0
Grade - III	2.00	1.00	1.0	11.0	40.0

General Characteristics:

Poppy seeds shall:-

- a) be the dried mature seeds of *Papaver somniferum*;
- b) have uniform size, shape and colour;
- c) be hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discolorations, admixture of deleterious substances and other impurities except to the extent indicated in the schedule;

- d) be in sound merchantable condition;
- e) be free from rancidity, rodant contaminations, insect infestation, added colouring matter;
- f) comply with the restrictions in regard to aflatoxin content, metallic contaminants and insecticide/ pesticide residues, poisonous metals, crop contaminants, naturally occurring toxic substances as prescribed under the Prevention of Food Adulteration Rules, 1955.

Explanation: -

- 1 Organic extraneous matter-means vegetative matter of plants other than poppy seeds.
- 2 Inorganic extraneous matter-means sand, stones, earth, dirt, dust or any other inorganic matter;
- 3 Damaged and discoloured-means seeds that are damaged or discoloured materially affecting the quaked.

Commodity Code: 958-Tejpat

Grade Designation	Extraneous matter, per cent by mass (maximum)	Shriviled, damaged and discoloured leaves, per cent by mass (maximum)	Cut leaves per cent by mass (maximum)	Insect bored and diseased leaves, per cent by mass (maximum)	Twigs, leaf stalk, per cent by mass (maximum)	Moisture, content, per cent by mass (maximum)	Volatile oil ml/100 gms. (maximum)
1	2	3	4	5	6	7	8
Grade-I	0.25	5.0	10.0	5.0	5.0	10.0	1.5
Grade-II	0.5	7.0	15.0	10.0	7.0	10.0	1.0
Grade-III	1.0	10.0	20.0	15.0	10.0	10.0	0.5

*Non-Specified	-	-	-	-	-	-	-
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General Characteristics:

Tejpat shall,-

- (1) be the sun dried leaves of the tree botanically known as “Cinnarmomum tamala, Nees and Eberm” of family lauraceae;
- (2) be clean, wholesome, fresh and generally conform to the shape, size color and aroma according to the characteristics of the commodity;
- (3) be free from musty odour, off-flavor, mould growth, insect infestation, rodent contamination and other impurities except to the extent as indicated in this Schedule;
- (4) be free from added colouring matter and admixture of leaves other than Tejpat
- (5) be in sound merchantable condition and fit for human consumption in all respects;
- (6) comply with specifications prescribed under the relevant rules, in case of application on ECO MARK for this commodity;
- (7) comply with the restrictions in regard to aflatoxin. Metallic and other naturally occurring toxic substance contamination, insecticide residues and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955.

***Non specified:** This is not a regular grade but has been provided to meet such specific requirements of the buyer which are not covered under any of the regular grade. This grade shall be allowed for export against & specific order from the foreign buyer indicating the quality and quantity of the produce.

Explanations:

1. Extraneous matter-means stones, dust, other dirt and all organic and vegetable matters not of Tejpat origin.
2. Damaged, discoloured and shrivelled leaves-means leaves that are damaged or discoloured or not properly developed which materially affect the quality, shrivelled leaves do not include small and tender leaves.

3. Inspect board and diseased leaves that are partly or wholly bored or eaten by insects or diseased which materially affect the quality.
4. Twings and leaf stalk-mean shall branches and stalks attached with the tejpat leaves.

Commodity Code: 959-Curry Powder

Grade designation	Minimum per cent age of spices	Maximum per cent age of moisture	Maximum per cent age of common salt	Volatile oil minimum % V/W on dry basis	Non volatile other extract minimum % dry basis	Ash insoluble in Oil HLC max. % on dry basis	Crude fibre maximum % on dry basis	Lead maximum P.P.M. on dry basis
1	2	3	4	5	6	7	8	9
Standard	85.00	10.00	5.00	0.25	7.5	1.00	15.00	10
General*	70.00	10.00	10.00	-	-	-	-	10

General Characteristics:

1. Curry powder shall be prepared by grinding the following clean and wholesome spices, aromatic herbs and seeds:- Black Pepper, Cinamon, Cloves, Coriander, Cardamom, Chillies Garlic, Cumin Seeds, Fenugreek, Ginger, Mustard, Mace, Nutmeg, Curry leaves, White pepper, saffron and aniseed. If condiments, spices or aromatic herbs other than these enumerated above are ground and mixed the nature of such ingredient or ingredients shall be clearly marked on the containers.
2. The curry powder may contain added starch and edible common salt.
3. The powder shall be free from dirt, mould growth and insect infestation. It shall be free from added colouring matter and preservatives other than common salt.

Commodity Code: 960-Compounded Asafoetida

Grade designation	Total ash* per cent by weight (maximum)	*Ash insoluble indilute HCL weight (maximum)	*Alcoholic extract with 90 per cent by alcohol (minimum)	*Moisture per cent by weight (maximum)
1	2	3	4	5
Extra Special	6.0	1.00	10.	12.0
Special	8.0	1.25	8.0	12.0
Standard	10.0	1.50	5.0	12.0

General Characteristics:

Compounded Asafoetida (Bandhani Hing) shall:-

1. be made by blending one or more varieties of asafoetida (Irani or Pathani hing or both) and gum Arabic with edible starches or edible cereal flavour;
2. be free from *colophony resin, *galbanum resin, *ammoniacum resin, *any other foreign resin, coaltar dyes and mineral pigments and any other foreign matter.
3. be free from insect and fungus attack, rodent contamination and foreign odour.

Commodity Code: 961-Sun Dried Raw Mango Slices and Powder

Grade Designation and definition of quality of Sundried Raw Mango Slices

Grade designation	Colour	Extraneous		Slices below 15mm in length	Seed coating	Damaged and discoloured slices	Moisture content
		Inorganic	Organic				
1	2	3	4	5	6	7	8
Special	White	Nil	0.5	2.0	1.0	1.0	10.0
Standard	White to Brown	0.5	1.0	4.0	3.0	3.0	10.0
General	Brown to black	2.0	2.0	6.0	6.0	5.0	12.0

Explanations:-

(1) Extraneous matter:-

- (i) Inorganic extraneous matter consisting of metallic pieces, sand, gravel, dirt, stone, lumps of earth, clay and mud. (ii) Organic extraneous matter such as chaff, stem and straw.

(2) Slices below 15 mm- Slices below 15mm in length shall be measured from one end to the other end of the slice.

(3) Seed coating - Seed coating shall be exterior covering of the seed.

(4) Damaged and discoloured slice - means the slices that are eaten by weevils or other insects and including slices internally damaged by fungus, moisture or heating.

General Characteristics:

Sundried raw Mango Slices(Khatai) shall-

- (1) be dried wholesome, edible part of raw mango fruit with or without the outer skin;
- (2) be reasonably dried, free from fungus, insect infestation, rodent contamination, living and dead insects, added colouring matter, flavouring matter deleterious substance and any other harmful substance which are injurious to health;
- (3) not contain any preservative except edible common salt which may be added to the extent of 5% by weight on dry basis;
- (4) have characteristic taste and flavour;
- (5) conform to the limit for poisonous metals(rule-57), naturally occurring toxic substances(rule 57-B), insecticides/pesticides residue(rule-65), and any other requirements as laid down under the mandatory provisions of the Prevention of Food Adulteration Rules, 1955 as amended from time to time;
- (6) not have aflatoxin more than 30 microgram/kg;
- (7) conform to the microbiological requirements as laid down below:-
 - (i) Total viable count 10 /gm (Max.)
 - (ii) E-coli 10 /gm (Max.)
 - (iii) Moulds 4
10 /gm (Max.)
 - (iv) Salmonella Negative

Grade Designation and definition of quality of Sundried Raw Mango Powder commercially known as Amchur

Grade designation	Crude fibre on dry basis	Total ash (salt free basis) (on dry basis)	Acid insoluble ash (on dry basis)	Acidity (as tartaric acid)	Moisture
1	2	3	4	5	6
Special	3.0	3.0	0.5	20.1 to 26.0	10.0
Standard	6.0	6.0	1.5	12.0 to 20.0	12.0

Genera Characteristics:

Sundried raw mango powder (Amchur) shall-

- (1) be the powder obtained by grinding clean and dried raw mango slices having characteristics taste & flavour,
- (2) be free from musty odour, objectionable flavour, rodent contamination, fungus & insect infestation, extraneous matter, added colouring and flavouring matter,
- (3) be free from added starch, deleterious substance and any other harmful substance which are injurious to health,
- (4) be free from coarse particles and 97 per cent of the material shall pass through 700IS Micron sieve,
- (5) not contain any preservative except edible common salt which may be added to the extent of 5% by weight on dry basis,
- (6) not have aflatoxin more than 30 microgram/kg,
- (7) conform to the limit for Poisonous metals(rule-57), Pesticides and Insecticides residue(rule-65), naturally occurring toxic substances(rule-57-B) and any other requirements as laid down under the mandatory provisions of the Prevention of Food Adulteration Rules, 1955 as amended from time to time,
- (8) conform to the microbiological requirements as laid down below:-

- | | |
|------------------------|---------------|
| | 6 |
| (i) Total viable count | 10 /gm (Max.) |
| | 3 |
| (ii) E-coli | 10 /gm (Max.) |

	4
(iii) Moulds	10 /gm (Max.)
(iv) Salmonella	Negative

Commodity Code: 962-Mixed Masala Powder

Grade designation and definition of quality of Meat Masala/Chicken Masala. Fish Masala/ Subji Masala/ Pav Bhaji Masala and Dum Aloo Masala

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	20.0	1.0	0.5	12.0	5.0

Standard Grade	10.0	25.0	1.5	0.2	7.5	10.0
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General Characteristics:

Meat Masala and Chicken Masala / Fish Masala/ Subji Masala/Pav Bhaji Masala and Dum Aloo Masala and

- :-
- Shall be obtained by grinding clean, dry and wholesome spices and condiments.
 - may contain added starch, pulses, edible oil and edible common salt.
 - Shall have fresh and pleasant characteristics taste and flavour associated with the product.
 - Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives, other than common salt.

SAFETY STANDARD

The Product (a) Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.

(b) Shall also confirm to the microbiological requirements as laid down below:

Total viable count	10 ⁶ per gram (Maximum)
Moulds	10 ⁴ per gram (Maximum)
E. Coli	10 ³ per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note : * Salt content exceeding 5% shall be declared and indicated on the trade brand label.

Grade Designation and definition of quality of Raita Masala and Dahi Bhalla Masala

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.30	9.0	10.0
Standard Grade	10.0	20.0	1.5	0.20	7.0	20.0

General Characteristics:

Raita Masala and Dahi Bhalla Masala :-

- (a) Shall be obtained by grinding clean, dry and wholesome spices and condiments.
- (b) may contain added starch, pulses, edible oil and edible common salt.
- (c) Shall have fresh and pleasant characteristics taste and flavour associated with the product.
- (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives, other than common salt.
- (e) shall contain not less than 80% and 70% total spices for special grade and standard grade respectively.

Safety Standards

- The Product
- (a) Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.
 - (b) Shall also confirm to the microbiological requirements as laid down below:

Total viable count	106 per gram (Maximum) Moulds
104 per gram (Maximum)	
E. Coli	103 per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note :- * Salt content exceeding 5% shall be declared and indicated on the trade brand label.

Grade Designation and definition of quality of Chana Masala and Chole Masala

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.30	12.0	10.0
Standard Grade	10.0	20.0	1.5	0.20	8.0	20.0

General Characteristics:

Chana Masala and Chole Masala :-

- Shall be obtained by grinding clean, dry and wholesome spices and condiments.
- may contain added starch, pulses, edible oil and edible common salt.
- Shall have fresh and pleasant characteristics taste and flavour associated with the product.

- (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives, other than common salt. (e) Shall contain not less than 80% and 70% total spices for special grade and Standard grade respectively.

SAFETY STANDARD

The Product (a) Shall conform to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954. (b) Shall also confirm to the microbiological requirements as laid down below:

Total viable count	106 per gram (Maximum) Moulds
104 per gram (Maximum)	
E. Coli	103 per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note :- * The salt content exceeding 5% should be declared and indicated on the trade brand label.

Grade Designation and definition of quality of Garam Masala

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	0.5	1.0	15.0	5.0
Standard Grade	10.0	20.0	1.5	0.5	7.5	10.0

General Characteristics:

Garam Masala:

- (a) Shall be obtained by grinding clean, dry and wholesome spices and condiments.
- (b) Shall contain 90% of the spices May contain add starch, pulses, edible oil and edible common salt.
- (c) Shall have fresh and pleasant characteristics taste and flavour associated with the product.
- (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation add colouring matter and preservatives.

SAFETY STANDARDS

The Product (a) Shall confirm to the limits for aflatoxin, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.

(b) Shall also confirm to the microbiological requirements as laid down below:

Total viable cont	106 per gram (Maximum) Moulds
104 per gram (Maximum)	
E. Coli	103 per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note :- *The salt content exceeding 5% should be declared and indicated on the trade brand label.

Grade Designation and definition of quality of Sambar Powder and Rasam Powder

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.50	12.0	5.0
Standard Grade	10.0	20.0	1.5	0.20	8.0	10.0

General Characteristics:

Sambar and Rasam Powder:

- (a) Shall be obtained by grinding clean, dry and wholesome spices and condiments.
- (b) May contain add starch, pulses, edible oil and edible common salt.
- (c) Shall have fresh and pleasant characteristics taste and flavour associated with the product.
- (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation add colouring matter and preservatives other than common salt.
- (e) Shall contain not less than 85% and 80% total spices and condiment for special and standard grade respectively.

SAFETY STANDARDS

The Product

- (a) Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act.Rules,1954.
- (b) Shall also confirm to the microbiological requirements as laid down below:
- | | |
|------------------------|---------------------------------------|
| Total viable cont | 106 per gram (Maximum) Moulds |
| 104 per gram (Maximum) | |
| E. Coli | 103 per gram (Maximum) |
| Salmonella | Not detectable in 25 gm of the sample |

Note :- * Salt content exceeding 5% shall be declared and indicated on the trade brand label.

Grade designation and definition of quality of Dhania, Jeera Mix

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na CI* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.5	10.0	1.0
Standard Grade	10.0	20.0	1.5	0.2	8.0	1.0

General Characteristics:

Dhania Jeera Mix:

- (a) Shall be obtained by grinding, clean dry and wholesome Coriander (*Coriandrum Sativum* L.) and Cumin Seeds (*Cuminum Cymium* L.) Only.
- (b) Shall have fresh and pleasant characteristic taste and flavour associated with the product.
- (c) Shall be free from rancid taste, musty odour, dirt, visible mould growth, insect infestation, added colouring matter and preservatives other than common salt.

Safety Standards

The Product

- (a) Shall conform to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/Rules 1954.
- (b) Shall also conform to the microbiological requirements as laid down below:

Total Viable count	10^6 per gram (Maximum)
Moulds	10^4 per gram (Maximum)
E.Coli	10^3 per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note:- This limit is laid down to cover the possible natural chlorides that may be present in the product.

Grade designation and definition of Mix Powders including Jaljeera, Chat Masala, Panipuri, Masala, Pickle Masala and Tea Masala and any other masala mix not specified in the schedule

Grade Designation	Moisture content per cent by mass (maximum)	Crude fibre on dry weight basis, per cent by mass (maximum)	Acid insoluble ash on dry weight basis per cent by mass (maximum)	Volatile oil per cent V/M on dry basis (minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.3	8.0	1.0
Standard Grade	10.0	23.0	2.0	0.2	4.0	5.0

General Characteristics:

Mix Masala powders including Tea Masala and any other mix hot specified in the schedule

- (a) Shall be obtained by grinding, clean, dry and wholesome spices and condiments (b) May contain added starch, pulses, edible oil and edible common salt.
- (c) Shall have fresh and pleasant characteristic taste and flavour associated with the product.
- (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives other than common salt.
- (e) Shall contain not less than 85% and 80% total species and condiment for special and standard grade respectively.

Safety Standards

The Product

- (a) Shall confirm to the limits for aflatoxins, metallic, contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/Rules 1954.
- (b) Shall also confirm to the microbiological requirements as laid down below:
 - Total Viable cont 10^6 per gram (Maximum)
 - Moulds 10^4 per gram (Maximum)

E. Coli	10 ³ per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note : * Jal Jeera, Chat Masala, Pani puri Masala and Pickle Masala may contain salt percentage upto 40% in special grade and up to 60% in standard grade. for the Mixed Masala limits for volatile oil and Non-volatile ether extract in column 5 and 6 respectively and condition prescribed in column 8 (e) shall not apply. Pani Puri Masala may contain Citric acid as an acidulant Salt content exceeding 5% should be declared and indicated on the trade label.

Note :- Principal rules were published in the Gazette of India, Part-II, Section 3, sub-section (i), dated 20-05-2000 vide GSR 179 dated 10-05-2000

Commodity Code: 963-Tamarind Seedless

Grade designation and definition of quality of Seedless Tamarind light Red to Tinged brown colour

Grade designation	Moisture (per cent by weight)	Seed Content (per cent by weight)	Foreign matter percent by weight	
			Organic	Inorganic**
1	2	3	4	5
Special	15.0	5.0	4.0	1.0
A Grade	17.0	10.0	6.0	1.5
B Grade	20.0	15.0	8.0	2.0

C Grade	20.0	20.0	10.0	2.0
+ Non-Specified	-	-	-	-

General Characteristics:

1. The Tamarind pulp shall have been obtained from the mature fruits of Tamarindus Indica by removing first the rind and then the fibrous Skeleton enclosing the pulp and the seeds.
2. The pulp shall be well dried and compressed into cakes.
3. The pulp shall be free from insect infestation or live insects, mould, rodent contamination and deleterious substances.
4. The colour of the cake shall be light red to tinged-brown.
5. The pulp shall have the characteristic taste and flavour and shall be free from any obnoxious odour.

*Organic foreign matter: will consist of other parts of fruit such as fibre and rind.

**Inorganic foreign matter: means stones, dust dirt and any other foreign material of inorganic nature.

+Non-specified grade shall be allowed only against a “Specified order” form the foreign buyer indication the quality and quantity of the produce desired.

Salt: Salt content in Seedless Tamarind, if present, shall not exceed 2%.

Grade designation and definition of quality of Seedless Tamarind Black colour or mixed colour.

Grade designation	Moisture (per cent by weight)	Seed Content (per cent by weight)	Foreign matter percent by weight	
			Organic	Inorganic**

1	2	3	4	5
Special	15.0	5.0	4.0	1.0
A Grade	17.0	10.0	6.0	1.5
B Grade	20.0	15.0	8.0	2.0
C Grade	25.0	20.0	10.0	2.0
+ Non-Specified	-	-	-	-

General Characteristics:

1. The Tamarind pulp shall have been obtained from the mature fruits of Tamarindus Indica by removing first the rind and then the fibrous Skeleton enclosing the pulp and the seeds.
2. The pulp shall be well dried and compressed into cakes.
3. The pulp shall be free from insect infestation or live insects, mould, rodent contamination and deleterious substances.
4. The colour of the cake shall be light dark black or mixture of light red to tixed brown and black colours or vice versa.
5. The pulp shall have the characteristics taste and flavour and shall be free from any obnoxious odour.

*Organic foreign matter: will consist of other parts of fruit such as fibre and rind.

**Inorganic foreign matter: means stones, dust dirt and any other foreign material of inorganic nature.

+Non-specified grade shall be allowed only against a “Specified order” form the foreign buyer indication the quality and quantity of the produce desired.

Salt: Salt content in Seedless Tamarind, if present, shall not exceed 2%.

Commodity Code: 964-Sal Seeds

Grade designation and definitions of the quality of Sal Seed (Shorea Robusta)

Grade	Foreign matter per cent by weight (maximum)	Immature and Shrivalled seed, per cent by weight (maximum)	Damaged and weevilled seed, per cent by weight (maximum)	Split and broken seed per cent by weight (maximum)	Moisture percent weight (maximum)
1	2	3	4	5	6
I.	1.0	1.0	0.5	10.0	10.0
II.	3.0	2.0	1.0	15.0	10.0
III.	4.0	4.0	2.0	25.0	10.0

General Characteristics:

Sal Seed shall:

- (a) Be the dried ripe seed of Shorea robusta Gaertn, family Dipterocarpaceae.
- (b) Be wholesome, free from moulds, weevils, obnoxious smell, deleterious substance and all other impurities except to the extent indicated in the schedule.
- (c) Have uniform size, shape and colour

Definitions:

Foreign matter: Shall include dust, stones, lumps of earth, leaves any other edible or non-edible seed.

Immature and Shrivelled seed: Shall be the seeds which are not properly developed and / or shrunk.

Damaged and Weevilled: Shall be the seeds which are damaged mechanically or by mould those showing internal discolouration of seeds materially affecting the quality. Weevilled seeds shall be those seeds which are partially or wholly bored or eaten by weevils or other insects.

Split and broken seeds: Splits shall be the seeds which are broken in two parts length – wise. Broken seeds shall be those which are smaller than splits.

Grade and designation and definition of the quality of Sal Seed Kernels

Grade	Foreign matter per cent by weight (maximum)	Immature and Shrivelled kernels, per cent by weight (maximum)	Damaged and weevilled kernels, per cent by weight (maximum)	Moisture percent weight (maximum)
1	2	3	4	6
I.	0.5	2.0	1.0	7.0
II.	1.0	4.0	2.0	7.0

General Characteristics:

Sal kernels shall:

- (a) Be the kernels obtained from the dried, ripe seeds of shorea robusta Gaertn, family Dipterocarpeaceae.

- (b) Be reasonably dried, wholesome, free from visible moulds, weevils obnoxious smell, deleterious substances and all other impurities except to the extent indicated in the schedule.
- (c) Have uniform shape, size and colour.

Definitions:

Foreign matter: shall include dust, stones, lumps of earth, leaves, outer shell of seed, any other edible or non-edible seed/kernels. **Immature and Shrivelled:** shall be the kernels which are not properly developed and / or shrunk.

Damaged weevilled kernels: are those which are damaged mechanically or by mould/insects or those showing internal discolouration materially affecting the quality. Weevilled kernels shall be those kernels which are partially or wholly bored or eaten by weevils or other insects.

Commodity Code: 966-Sal Seed Oil (fat)

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Specific gravity at 30°/30°C	Saponification Value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	9, 10-epoxy and 9-10-dihydroxy stearic acids, percent by weight	Flash-point by PenskyMartens (closed up) method in C
1	2	3	4	5	6	7	8	9
Refined	0.10	1.4500 to 1.4600	180 to 195	31 to 45	2.5	0.5	3.0	250

Description:

The Sal seed fat shall be obtained by a process of solvent extraction of clean and sound seed kernels of Saltress (Shorea Robusta Gaetrn using permitted food grade solvents. The oil shall be neutralised with alkali, bleached with bleaching earth and / or activated carbon de-odorised with steam. No other chemical agents shall be used. Alternatively, deacidification, bleaching and de-odorisation may be done by physical means.

General Characteristics:

The fat shall be clear on melting and free from turbidity when a filtered sample is kept at 40°C for 24 hrs. The fat shall have agreeable taste and flavour and free from adulterants, other fats, rancidity, sediments, suspended and foreign matter, separated water and added colouring or flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentrations specified under Prevention of Food Adulteration Rules, 1955.

Commodity Code: 967-Mahua (Mowrah Oil)

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale* in 1/4" cell expressed as Y+5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter per cent by weight (not more than)	Acid value (not more than)	Titer (°C) (not less than)	Flash point by Pensky Martens (closed cup) method in °C (not less than)
1	2	3	4	5	6	7	8	9	10	11

Refined	0.10	10	0.862 to 0.875	1.4590 to 1.4610	187 to 196	58 to 70	2.0	103 to 128	1.5	0.5
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Description:

Mahua oil shall be obtained by expression of clean and sound kernals of either *Madhuca Indica* S.F. Gmelin, syn. *Madhuca latifolia* or *Madhuca Longifolia* or a mixture of both. The oils shall be refined by oils, sediments, suspended neutralisation with alkali and / or by physical refining, bleaching with bleaching earth and / or activated carbon and deodorised with steam. No other chemical agent shall be used.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept at 50°C for 24 hours. The oil shall be free from rancidity, adulterants, foreign substances, other mineral oil, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Note: *In the absence of Lovibond Tintometer, the colour shall be matched against standard colour comparaters.

Commodity Code: 968- Maize (Corn) Oil

Grade designation	Moisture and impurities per cent by weight (not more than)	Colour on Lovibond scale *in ½” cell expressed as Y+5R	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine vale (wij’s method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)
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		(not deeper than)						
1	2	3	4	5	6	7	8	9
Refined	0.10	10	0.913 to	1.4645 to	187 to 195	103 to 128	1.5	0.5
			0.920	1.4675				

Description:

Maize (corn) oil shall be obtained by a process of expression from the germs of clean and sound seeds of the plant *Zea mays* Linn. Fam. Gramineae which are separated from the remainder of the kernel by the wet or dry milling process in the manufacture of starch or glucose. The oil shall be refined by Neutralisation, with bleaching earth and / or activated carbon and deodorised with steam. No other chemical agent shall be used.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample of oil is kept at 30°C for 24 hours. The oil shall be free from rancidity, adulterants, sediments, suspended and foreign matters, other oils and substances, mineral oil, separated water and added colour and flavouring substance and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

Commodity Code: 969-Sunflower Seed Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1" cell expressed in Y+5R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point in PenskyMartens (Closed up) method in °C (not less than)
1	2	3	4	5	6	7	8	9	10
Refined	0.10	5	0.913 to 0.918	1.4640 to 1.4800	188 to 194	100 to 140	1.5	0.5	250
Grade -I	0.25	20	0.913 to 0.918	1.4640 to 1.4800	188 to 194	100 to 140	1.5	3.0	--

Description:

Sunflower seed oil shall be obtained either by a process of expressing sound and clean mature sunflower seeds of the plant *Helianthus annus* Linn. Fam. Compositae or by a process of solvent extraction** of good quality sunflower seed oil-cake or from sound and clean mature seeds of Sunflower (*Helianthus annus*). The oil shall be deacidified with alkali and refining by physical refining and / or by miscella process followed by bleaching earth and or activated carbon and deodorisation by steam. No other chemical agent shall be used. Sunflower seed oil shall be obtained by a process of expression of sound clean and mature sunflower, seeds (*Helianthus annus* Linn fam. Compositae)

General Characteristics:

The oil shall have acceptable taste and odour. The oil shall be clear and free from turbidity when a filtered sample is kept at 30°C for 24 hrs. The oil shall also be free from rancidity, adulterants, sediments, suspended and foreign matters, mineral oil, separated water and added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear, free from rancidity, admixture of other oil or substances, mineral oil, suspended matter sediments, separated water and free from added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration specified under Prevention of Food Adulteration Rules, 1955.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

**In case of solvent extracted oil, the containers of oil, shall be marked “Solvent Extracted”

Commodity Code: 970-Soyabean Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1/4" cell expressed as Y+10 R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Phosphorus content percent by weight (not more than)	Insoluble bromide test	Flash point by Pensky Martens (closed up) (not less than) °C
1	2	3	4	5	6	7	8	9	10	11	12
Refined	0.10	20 shall not have	0.917 to 0.921	1.4649 to 1.4710	189 to 195	120 to 141	1.0	0.5	0.02	To pass the test	250
		predominant green colour									

Description:

Soyabean oil shall be obtained either by a process of expression or solvent extraction of sound and clean matured Soyabeans from the plant Glycine Max (L) Merrill Syn. Glycine Soja Seib & Zucc, fam. Leguminosae or by solvent extraction of good quality of soyabean oil cake. The oil shall be deacidified with alkali and / or by physical refining using permitted food grade solvents, bleaching by bleaching earth and / or activated carbon and deodorised with steam. No other chemical agent shall be used.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept at 30⁰C for 24 hrs. The oil shall be free from rancidity, adulterants, suspended or other foreign matter, other oils, mineral oils, sediments, separated water added colouring and flavouring substances and obnoxious odour. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators. **In case of solvent extracted oil, the containers of oil, shall be marked “Solvent Extracted”

Commodity Code: 971-Rice Bran Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1” cell expressed in Y+5R (not deeper than)	Specific gravity at 30 ⁰ C/30 ⁰ C	Refractive Index at 40 ⁰ C	Saponification value	Iodine value (Wij’s method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Flash point in ⁰ C by Pensky Martens (closed cup) method (Min.)
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1	2	3	4	5	6	7	8	9	10
Refined	0.10	20 (no dominant green colour)	0.910 to 0.920	1.4600 to 1.4700	180 to 195	90 to 105	3.5	0.5	250

Description:

Rice bran oil shall be obtained from the rice bran layer around the endosperm of rice, removed during the process of rice-milling from paddy or *Oryza sativa* linn family Gramineae by a process of solvent extraction**using permitted food grade solvent. The oil shall be deacidified with alkali and / or physical refining using permitted food grade solvents followed by bleaching with bleaching earth and / or activated carbon and deodorised with steam. No other chemical agent except the salts of citric and phosphoric acid shall be used.

General Characteristics:

The oil shall be clear and free from turbidity wen a filtered sample is kept at 35⁰C for 24 hrs. The oil shall also be free from rancidity, adulterants, sediments, foreign matter, mineral oil and other oils, suspended matter, separated water and added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

**In case of solvent extracted oil, the containers of oil, shall be marked “Solvent Extracted”

Commodity Code: 972-Cotton Seed Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1/4" cell expressed in Y+10R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)
1	2	3	4	5	6	7	8	9
Refined	0.10	10 (14)**	0.910 to 0.920	1.4630 to 1.4660	190 to 194	98 to 112	1.5	0.5
Washed	0.10	35	0.910 to 0.920	1.4660 to 1.4660	190 to 198	98 to 112	1.5	0.5

Description:

Cotton seed oil shall be obtained either by a process of expression of clean and sound kernels of cotton seed (genus *Gossypium*) or by solvent extraction** of good quality of cotton seed oil cake or clean and sound kernels of cotton seed (genus *Gossypium*) only. The oil shall be deacidified with alkali and / or by physical refining or by miscella refining using permitted food grade solvents followed by bleaching with bleaching earth and / or activated carbon and deodorised with steam. No other chemical shall be used.

Cotton seed oil shall be obtained by expressing clean and sound kernels (genus *Gossypium*) only. The oil shall be neutralised with alkali, washed and dried.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept at 30⁰C for 24 hrs. The oil shall be free from rancidity, admixture of other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear and free from rancidity, admixture of other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

**Applicable to solvent extracted oil only. In the case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250⁰C and the container shall be marked “Solvent Extracted”

***This grade of oil is not suitable for direct consumption and the container should be marked “not for direct consumption”.

Commodity Code: 973-Safflower Seed Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1/4" cell expressed in Y+5R (not deeper than)	Specific gravity at 30°C/30°C	Refractiveat Index 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Belliers turbidity temp. (by Ever's Acetic acid method) in °C (not more than)
1	2	3	4	5	6	7	8	9	10
Refined	0.10	2.5	0.915 to 0.920	1.4674 to 1.4689	189 to 195	138 to 148	1.0	0.5	16
Grade-I	0.25	15	0.915 to 0.920	1.4674 to 1.4689	189 to 195	138 to 148	1.0	2.0	16
Grade-II	0.25	15	0.915 to 0.920	1.4674 to 1.4689	189 to 195	138 to 148	1.0	6.0	16

Description:

Safflower seed oil shall be obtained either by a process of expression of clear and sound seeds of safflower (*Carthamus tinctorius*) or by a process of solvent extraction** of good quality of safflower seed oil cake or clean and sound seeds of safflower seed (*Carthamus tinctorius*). The oil shall be deacidified with alkali and / or physical refining and / or miscella refining using permitted food grade solvents followed by bleaching with bleaching earth and / or activated carbon and deodorised with steam. No other chemical agent shall be sued.

Safflower seed oil shall be obtained by a process of expressing clean and sound seed of Safflower (*Carthamus tinctorius*) only.

Safflower seed oil shall be obtained by a process of expressing clean and sound seeds of safflower (*Carthamus tinctorius*) only.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept at 30°C for 24 hrs. The oil shall be free from rancidity, admixture of other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have characteristic odour and taste. The oil shall be clear and free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments suspended matter, separated water, obnoxious odour added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall have characteristic odour and taste. The oil shall be clear and free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments suspended matter, separated water, obnoxious odour added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

** In case of solvent extracted oil, the flash point by Pensky-Martens (closed cup) method shall not be less than 250°C and the container shall be marked "Solvent Extracted"

Commodity Code: 974-Niger Seed Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1/4" cell expressed in Y+5R (not deeper than)	Specific gravity at 30°C/30°C	Refractiveat Index 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Belliers turbidity temp. (by Ever's Acetic acid method) in °C (not more than)
1	2	3	4	5	6	7	8	9	10
Refined	0.10	8	0.917 to 0.920	1.4665 to 1.4691	189 to 193	110 to 135	0.8	0.5	25 to 29
Grade-I	0.25	15	0.917 to 0.920	1.4665 to 1.4691	189 to 193	110 to 135	1.0	5.0	25 to 29

Description:

Niger seed oil shall be obtained either by process of expression of clean and sound seeds of niger plant (*Guizotia abyssinica*) or by a process of solvent extraction of good quality nigerseed oil cake or clean and sound seeds of *Guizotia Abyssinica*. The oil shall be deacidified either with alkali and / or by physical refining and / or by miscella refining using permitted food grade solvents followed by bleaching earth and / or carbon and deodorised with steam. No other chemical agent shall be used.

Niger seed oil shall be obtained by a process of expressing clean and sound seeds of Niger plants (*Guizotia abyssinica*) only.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept for 24 hrs. at 30°C. The oil shall be free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances.

The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear and free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments suspended matter, separated water, obnoxious odour added colouring and flavouring substances. The oil may contain permitted antioxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Commodity Code: 975-Linseed Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1/4" cell expressed in Y+10R (not deeper than)	Specific gravity at 30°C/30°C	Refractive Index at 40°C	Saponification value	Iodine value (Wij's method) (not less than)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Foots percent by volume (not more than)	Test for the presence of break	Test of lead	Flash point by Pensky Martens (closed up) method in °C min.
1	2	3	4	5	6	7	8	9	10	11	12	13

Refined	0.10	10	0.923 to 0.926	1.4720 to 1.4750	188 to 195	170	1.5	0.5	Nil	To pass the test	To pass the test	--
Semi-Refined	0.10	10	0.923 to 0.928	1.4720 to 1.4750	188 to 195	170	1.5	0.5	Nil	Neg.	--	125
Raw	0.25	35	0.923 to 0.928	1.4720 to 1.4750	188 to 195	170	1.5	4.0	1.0	Neg.	--	--

Description:

Linseed oil shall be obtained by a process of expressing clean and sound (*Linum usitatissimum*) only. The refining of oil shall be done by neutralisation with alkali and / or physical refining and /or activated carbon. The oil may be treated with mineral acid before alkali refining. No other chemical agent shall be used.

Linseed oil shall be obtained either by a process of expressing clean and sound linseed (*Linum usitatissimum*) or by a process of solvent extraction of sound linseed cake or linseed using permitted food grade solvents. The oil shall be neutralised with alkali and / or physical refining and / or by miscella refining bleached with bleaching earth and / or activated carbon. No other chemical shall be used.

Linseed oil shall be obtained by a process of expressing clean and sound linseed (*Linum usitatissimum*) only.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept at 30°C for 24 hrs. The oil shall be free from rancidity, admixture of other oils or substances. It shall also be free from mineral oil, sediments, suspended matter, separated water, obnoxious odour, added colouring and flavouring substances. The oil may contain permitted anti-oxidant not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear and free from rancidity, admixture of other oils or substances. The oil shall also be free from mineral oil, sediments suspended matter, separated water, obnoxious odour added colouring and flavouring substances.

The oil shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matter or oils. It shall also be free from separated water and colouring or flavouring substances.

Note: *In the absence of Lovibond Tintometer, the colour of the oil shall be matched against standard colour comparators.

**Containers of Linseed oil of Semi-refined shall be suitable marked 'For Non-edible uses only'.

Commodity Code: 976-Groundnut Oil

Grade designation	Moisture and insoluble impurities percent by weight (not more than)	Colour on Lovibond scale * in 1 inch (2.54 cms) cell expressed in Y+5R (not deeper than)	Specific gravity at 30°C/30°C	Refractiveat Index 40°C	Saponification value	Iodine value (Wij's method)	Unsaponifiable matter percent by weight (not more than)	Acid value (not more than)	Belliers turbidity temp. (by Ever's Acetic acid method) in °C (not more than)
1	2	3	4	5	6	7	8	9	10
Refined	0.10	3 (10)**	0.909 to 0.913	1.4620 to 1.4640	188 to 195	87 to 98	0.8	0.5	39 to 41
Grade-I	0.25	15	0.909 to	1.4620 to	188 to 195	87 to 98	1.0	2.0	39 to 41

			0.913	1.4640					
Grade-II	0.25	20	0.909 0.913	to 1.4620 to 1.4640	188 to 195	87 to 98	1.0	4.0	39 to 41

Description:

Groundnut oil shall be obtained either by process of expressing clean groundnut kernels (*Arachis hypogaea*) or by a process of solvent extraction** of good quality groundnut cake or sound groundnut kernels (*Arachis hypogaea*) using permitted food grade solvents. The oil shall be refined by neutralisation with alkali and /or physical refining and / or miscella refining followed by bleaching with adsorbent earth or activated carbon and deodorised with steam. No other chemical agent shall be used.

Groundnut oil shall be obtained by a process of expressing clean, and sound groundnut kernels (*Arachis hypogaea*) only.

Groundnut oil shall be obtained by a process of expressing clean and sound groundnut kernels, (*Arachis hypogaea*) only.

General Characteristics:

The oil shall be clear and free from turbidity when a filtered sample is kept for 24 hrs. at 30°C. The oil shall be free from rancidity, admixture of any other oil or substances, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from added colouring or flavouring agents. It shall also be free from mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear and free from rancidity, admixture of any other oil or substance, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from any added colouring or flavouring agents. It shall also be free from mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

The oil shall be clear and free from rancidity, admixture of any other oil or substance, sediments, suspended matter or separated water. The oil shall have natural characteristic and acceptable taste, flavour and free from any obnoxious odour and shall be free from any added colouring or flavouring agents. It shall also be free from mineral oil. The oil shall be free from Aflatoxin. The oil may contain permitted anti-oxidants not exceeding in concentration as specified under Prevention of Food Adulteration Rules, 1955.

Commodity Code: 977-Common Broken Rice

	AP I	AP II	AP III
Grade	foreign matter	broken	Damaged & discoloured, chalky immature & green
I	3	not less than 80	5
II	4	not less than 60	10
III	4	not less than 60	15

General Characteristics:

Common broken rice shall:

- a. Be the pieces of kernels of the non-scented varieties of rice (*Oryza sativa* L.)
- b. Have uniform colour;
- c. Be sweet, dry hand, clean and free from moulds weevils, obnoxious and all obnoxious and all other impurities except to the extent indicated in the Schedule;

- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 14 and 15 percent for raw and parboiled varieties of rice respectively.

Commodity Code: 978-Fine Broken Rice

	AP I	AP II	AP III
Grades	foreign matter	broken	Damaged & discoloured, chalky immature & green
I	2	not less than 80	5
II	4	not less than 60	10
III	4	not less than 60	15

General Characteristics:

Fine broken rice shall:

- a. Be the pieces of kernels of scented varieties of rice (*Oryza sativa* L.)
- b. Have uniform colour;
- c. Be scented, sweet hard, clean and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 14 and 15 percent for raw and parboiled varieties of rice respectively.

Commodity Code: 979-Parboiled Milled Common (Coarse) Rice

	AP I	AP II	AP III	AP IV
Grades	foreign matter (% by wt.)	broken (% by wt.)	admixture (% by wt.)	Damaged & discoloured, chalky immature & green (% by wt.)
I	0.5	10	5	3
II	1	20	10	5
III	1.5	30	15	7
IV	3	40	20	10

General Characteristics:

Parboiled milled common rice shall:

- a. Be the dried mature kernels of *Oryza sativa* L;
- b. Have uniform size, shape and colour,
- c. Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 15 percent; and
- f. Be polished as per Rice milling industry (Regulation) Act, 1958.

Commodity Code: 980-Parboiled Milled Medium Rice

	AP I	AP II	AP III	AP IV
Grades	foreign matter (% by wt.)	admixture (% by wt.)	broken (% by wt.)	Damaged & discoloured, chalky immature & green (% by wt.)
I	0.3	5	7	2
II	0.7	10	15	3
III	1.2	15	20	5
IV	2	30	30	10

General Characteristics:

Parboiled milled medium rice shall:

- a. Be the dried mature kernels of *Oryza sativa* L;
- b. Have uniform size, shape and colour,
- c. Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 15 percent; and
- f. Be polished as per Rice milling industry (Regulation) Act, 1958.

Commodity Code: 981-Parboiled Milled Superfine/Fine Rice

AP I

AP II

AP III

AP IV

Grades	foreign matter (% by wt.)	admixture (% by wt.)	broken (% by wt.)	Damaged & discoloured, chalky immature & green (% by wt.)
I	0.2	5	3	0.25
II	0.5	10	7	0.5
III	1	15	12	1
IV	2	25	20	4

General Characteristics:

Parboiled milled superfine rice shall:

- a. Be the dried mature kernels of *Oryza sativa* L;
- b. Have uniform size, shape and colour,
- c. Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 15 percent; and
- f. Be polished as per Rice milling industry (Regulation) Act, 1958.

Commodity Code: 982-Raw Milled Common (Coarse) Rice

	AP I	AP II	AP III	AP IV
Grades	foreign matter (% by wt.)	admixture (% by wt.)	broken (% by wt.)	Damaged & discoloured, chalky immature & green (% by wt.)
I	1	5	20	3
II	1.5	10	30	5
III	2	15	40	7
IV	4	20	50	10

General Characteristics:

Raw milled common (coarse) rice shall:

- a. Be the dried mature kernels of *Oryza sativa* L;
- b. Have uniform size, shape and colour,
- c. Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 14 percent; and
- f. Be polished as per Rice milling industry (Regulation) Act, 1958.

Commodity Code: 983-Raw Milled Medium Rice

Grade designation	Foreign matter (% by weight)	Broken (% by weight)	Admixture (% by weight)	Damaged, discoloured and chalky, immature and (% by weight)
1	2	3	4	5
I	0.5	10.0	5.0	2.0
II	1.0	20.0	10.0	3.0
III	1.5	30.0	15.0	5.0
IV	3.0	40.0	30.0	9.0

General Characteristics:

Raw milled common (coarse) rice shall:

- a. Be the dried mature kernels of *Oryza sativa* L;
- b. Have uniform size, shape and colour,
- c. Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 14 percent; and
- f. Be polished as per Rice milling industry (Regulation) Act, 1958.

Commodity Code: 984-Raw Milled Superfine/Fine Rice

	API	AP II	AP III	AP IV
Grades	foreign matter (% by wt.)	admixture (% by wt.)	broken (% by wt.)	Damaged & discoloured, chalky immature & green (% by wt.)
I	0.3	5	5	0.25
II	0.7	10	10	0.5
III	1.5	15	15	1
IV	3	25	30	4

General Characteristics:

Raw milled superfine and raw milled fine rice shall:

- a. Be the dried mature kernels of *Oryza sativa* L;
- b. Have uniform size, shape and colour,
- c. Be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
- d. Be in sound merchantable condition; and
- e. Not have moisture exceeding 14 percent; and
- f. Be polished as per Rice milling industry (Regulation) Act, 1958.

Commodity Code: 985-Rajma

Grade designation	Moisture		Foreign matter	Other edible grains	Damaged grains	Weevilled grains percent by count
	Organic	Inorganic				
1	2	3	4	5	6	7
Special	10.0	0.10	Nil	Nil	2.0	2.0
Standard	12.0	0.50	0.10	2.0	4.0	6.0
General	14.0	0.75	0.25	6.0	5.0	10.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent weight.

General Characteristics:

Rajma shall –

- (a) be the dried and mature seeds of *Phaseolus vulgaris*;
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. Crotonia (Crotonia spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 986-Yellow Peas (whole)

	AP I	AP II		AP III	AP IV	AP V
Grades	moisture	foreign matter		other edible grains	damaged grains	weevilled grains
		organic	inorganic			
special	10	0.1	nil	0.5	0.5	3
standard	12	0.5	0.1	2	2	6
general	16	0.75	0.25	4	5	10

Note- In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent by weight.

General Characteristics:-

Yellow Peas (whole) shall –

- (a) be the dried and mature seeds of *Pisum arvense*;
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. Croton (Croton spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;

- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 987-Moong Split (unhusked)

Grade designation	Moisture	Foreign matter		Other edible grains	Damaged grains	Broken and fragments grains	Weevilled grains per cent by count
		Organic	Inorganic				
1	2	3	4	5	6	7	8
Special	10.0	0.10	Nil	0.1	0.5	0.5	1.0
Standard	12.0	0.50	0.10	0.5	2.0	0.2	2.0
General	14.0	0.75	0.25	3.0	5.0	5.0	3.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent weight.

General Characteristics:

Moong split (unhusked) shall –

- (a) consist of unhusked and split seeds of Pulse green gram (*Phaseolus aurues Roxb. or Phaseolus radiatus Roxb.*);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;

- (e) be free from toxic or noxious seeds viz. *Crotolaria* (*Crotolaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 988-Moong Split (husked)

Grade designation	Moisture	Foreign matter		Other edible grains	Damaged grains	Broken and fragments grains	Weevilled grains per cent by count
		Organic	Inorganic				
1	2	3	4	5	6	7	8
Special	11.0	0.10	0.05	0.2	0.5	0.5	Absent
Standard	12.0	0.30	0.10	0.5	1.0	1.0	1.0
General	14.0	0.75	0.25	4.0	5.0	2.0	3.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent weight. **General Characteristics:**

Moong Split (husked) shall –

- (a) Consist of husked and split seeds of Pulse green gram (*Phaseolus aureus* Roxb. or *Phaseolus radiatus* Roxb.);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. Croton (Croton spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 989-Urd Split (unhusked)

Grade designation	Moisture	Foreign matter		Other edible grains	Damaged grains	Broken and fragments grains	Weevilled grains per cent by count
		Organic	Inorganic				
1	2	3	4	5	6	7	8
Special	10.0	0.10	Nil	0.1	0.5	2.0	1.0
Standard	12.0	0.50	0.10	0.5	2.0	4.0	2.0
General	14.0	0.75	0.25	3.0	5.0	6.0	3.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent weight.

General Characteristics:

Urd Split (unhusked) shall –

- (a) Consist of unhusked and split seeds of Pulse (*Phaseolus mungo* Linn.);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration;
- (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), cropcontaminants (rule 57-A) naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65), and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 990-Urd Split (husked)

Grade designation	Moisture	Foreign matter		Other edible grains	Damaged grains	Broken and fragments grains	Weevilled grains per cent by count
		Organic	Inorganic				
1	2	3	4	5	6	7	8
Special	10.0	0.10	Nil	0.1	0.5	0.5	1.0
Standard	12.0	0.50	0.10	0.5	2.0	2.0	2.0
General	14.0	0.75	0.25	3.0	5.0	5.0	3.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent weight.

General Characteristics:

Urd Split (husked) shall –

- (a) Consist of husked and split seeds of Pulse (*Phaseolus mungo* Linn.);
- (b) be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- (c) be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration;
- (d) be free from rodent hair and excreta;
- (e) be free from toxic or noxious seeds viz. Crotonia (Crotonia spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- (f) Uric acid and Aflatoxin shall not exceed, 100 milligrams and 30 micrograms per kilogram respectively;
- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.

Commodity Code: 991-Cup Copra

Grade designation	Size (Diameter) Minimum in mm	Foreign matter %by weight Maximum	Mouldy & black Kernels % by count maximum	Wrinkled Kernels % by count maximum	Chips % by weight maximum	Moisture % by weight maximum	Acid value of extracted oil maximum
1	2	3	4	5	6	7	8
Grade I	70	0.5	2.0	10.0	1.0	6.0	2

Grade II	--	0.5	2.0	10.0	1.0	6.0	2
Non specified	--	--	--	--	--	--	--

General Characteristics:

These shall be kernels obtained from the fruits of *Cocos nucifera* Linn fam Palmae, which have been cut into approximate two equal pieces forming a cup shape. These shall be well dried, reasonable firm and in sound merchantable condition. It may be fumigated by sulphur or other fumigants permissible under P.F.A. Rules, 1955 and shall be free from rancid taste and objectionable odour. The testa shall be whitish to dark brown in color and the meat shall be pearly white to ash white in colour and sweet in taste.

Commodity Code: 992-Ball Copra

Grade designation	Size (Diameter) Minimum in mm	Foreign matter %by weight Maximum	Mouldy & black Kernels % by count maximum	Wrinkled Kernels % by count maximum	Moisture % by weight maximum	Chips % by weight maximum
1	2	3	4	5	6	7
Grade I	85	0.2	2.0	10.0	7.0	1.0
Grade II	75	0.2	2.0	10.0	7.0	1.0
Grade III	60	0.2	2.0	10.0	7.0	1.0

General Characteristics:

- These shall be the kernels obtained intact and in the form of balls from the fruits of *cocos nucifera* linn. Family-palmae.
- These shall be well dried, reasonably firm and in sound merchantable condition.
- These may be fumigated by sulphur or other fumigants permissible under PFA Rules, 1955 and shall be free from rancid taste and objectionable odour. The testa shall be whitish to dark brown in colour and the meat shall be pearly white to ash white in colour and shall be sweet in taste.

Commodity Code: 993 - Coffee Beans

Arabica and Robusta are the two commercially cultivated varieties in India. These two varieties are classified as washed (wet processed) and unwashed (natural/dry processed), based on the method of processing. The washed and unwashed Arabicas and Robustas are broadly categorised into:

- A. Commercial Grades
- B. Premium Grades
- C. Specialty Coffees
- D. Miscellaneous Grades

Quality Specifications for Indian Green Coffee

I. Moisture standard for the different types of coffee

Types of Coffee	Moisture (%)
Plantation	10.5
Arabica Cherry	11.5
Robusta Parchment	10.5
Robusta Cherry	11.5
Mysore Nuggets EB	9.0-10.5
Robusta Kaapi Royale	9.0-10.5
Monsooned Malabar Coffees	13.0-14.5

Note:

1. A tolerance of +0.5% in moisture content is permissible.
2. Moisture standards for the premium grades will be the same as those of the type to which they belong.
3. Please refer to the glossary appended at the end for definitions of coffee terms.

II. Aperture size of test sieves used in coffee and their corresponding screen number

Aperture size (Diameter of round holes in mm)	Screen No.
7.50	19
7.25	Between 19 & 18
7.10	18
6.70 / 6.65	17
6.50	Between 17 & 16
6.30	16
6.00	15
5.60/5.50	14
5.00	13

III. Grading and garbling (sorting) standards.

Grading and garbling of Indian coffee is based on the size of the coffee beans and percentage imperfections. In the Indian system of grading and garbling the tolerance level for each and every grade is specified and expressed in percentage by weight. Quality specifications for Indian Coffee entail that all the grades be totally free from foreign and extraneous matter.

A. Commercial Grade

Arabica Coffee (Washed Arabica-Plantation)

Grade Designation	Quality Specifications
Planation PB	
Sieve Standard	No sieve requirement
Garbling Status Tolerance	Clean garbled
Flats (AB)	2% by weight
PB Triage	3% by weight

Grade Designation	Quality Specifications
Planation A	
Sieve Standard	Minimum 90% by weight retention on a sieve with round holes of 6.65mm. Not more than 1.5% by weight shall pass through a sieve with round holes of 6.00mm
Garbling Status Tolerance	Clean garbled

PB	2% by weight
Triage	3% by weight

Grade Designation	Quality Specifications
Planation B	
Sieve Standard	Minimum 75% by weight retention on a sieve with round holes of 6.00mm. 100% by weight shall pass through a sieve with round holes of 5.50mm
Garbling Status Tolerance	Clean garbled
PB	2% by weight
Triage	3% by weight

Grade Designation	Quality Specifications
Planation C	

Sieve Standard	Minimum 75% by weight retention on a sieve with round holes of 5.50mm. 100% by weight shall pass through a sieve with round holes of 5.00mm
May include	Triage, small whole beans of the prescribed sieve size, size light beans, boat – shaped beans and spotted beans (less than quarter of a bean surface)
Shall be free from	Blacks and damaged beans

Grade Designation	Quality Specifications
Planation Blacks	
Sieve Standard	100% by weight retention on a sieve with round holes of 5.00mm.
May include	Blacks beans with more than a quarter of the bean surface black, deep blue or dark brown. It shall include damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, stinker and sour beans.

Grade Designation	Quality Specifications
Planation Bits	
Sieve Standard	100% by weight retention on a sieve with round holes of 5.00mm.
Garbling Status	Ungarbled
May contain	Broken beans of less than 1/3 of a bean size, Blacks/Browns and defective beans of the prescribed size.
Grade Designation	Quality Specifications
Planation Bulk	
Grading	Ungraded
Presence of Blacks / Brown/Bits	Shall not contain more than 2% by weight

Unwashed Arabica Cherry

Grade Designation	Quality Specifications
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Arabica Cherry PB	
Sieve standard	No sieve requirement
Garbling Status	Clean garbled
Tolerance	
Flats (AB)	2% by weight
PB Triage	3% by weight

Grade Designation	Quality Specifications
Arabica Cherry AB	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.00mm. Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm
Garbling Status	Clean garbled
Tolerance	

PB	2% by weight
Triage	3% by weight

Grade Designation	Quality Specifications
Arabica Cherry C	
Sieve standard	Minimum 75% by weight retention on a sieve with round holes of 5.50mm. 100% by weight shall stand on a sieve with round holes of 5.00mm
May include	Triage small whole beans of the prescribed sieve size, light beans, boat shaped beans and spotted beans (less than a quarter of a bean surface), it shall not contain more than 2% of Blacks / Browns or Bits.

Grade Designation	Quality Specifications
Arabica Cherry Blacks / Browns	

Sieve standard	100% by weight retention on a sieve with round holes of 5.00mm
May include	Black/dark brown beans, damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, fungal-damaged beans, sour and greens.

Grade Designation	Quality Specifications
Arabica Cherry Bits	
Sieve standard	100% by weight shall pass through a sieve with round holes of 5.00mm
Garbling status	Ungarbled
May contain	Broken beans of less than 1/3 of a bean size, Blacks / Browns and defective beans of the prescribed size.

Grade Designation	Quality Specifications
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Arabica Cherry Bulk	
Grading	Ungraded
Presence of Blacks / Browns / Bits	Shall not contain more than 10% by weight

Robusta Coffee

Washed Robusta ‘Robusta Parchment’

Grade Designation	Quality Specifications
Robusta Parchment PB	
Sieve standard	No sieve requirement
Garbling Status	Clean garbled
Tolerance	
Flats (AB)	2% by weight
PB Triage	3% by weight

Grade Designation	Quality Specifications
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Robusta Parchment AB	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.00mm. Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm
Garbling Status	Clean garbled
Tolerance	
PB	2% by weight
Triage	3% by weight

Grade Designation	Quality Specifications
Robusta Parchment C	
Sieve standard	Minimum 75% by weight retention on a sieve with round holes of 5.50mm. 100% by weight shall be retained on a sieve with round holes of 5.00mm.

May include	Triage small whole beans of the prescribed sieve size, light beans, boat-shaped beans and spotted beans (less than a quarter of a bean surface). It shall not contain more than 2% of Blacks / Browns or Bits.
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Grade Designation	Quality Specifications
Robusta Parchment Blacks / Browns	
Sieve standard	100% by weight retention on a sieve with round holes of 5.00mm
May include	Blacks / dark brown beans, damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, stinker and sour beans.

Grade Designation	Quality Specifications
Robusta Parchment Bits	

Sieve standard	100% by weight shall pass through a sieve with round holes of 5.00mm
Garbling Status	Ungarbled
May contain	Broken beans of less than 1/3 of a bean size, Blacks / Browns and defective beans of the prescribed size

Grade Designation	Quality Specifications
Robusta Parchment Bulk	
Garding	Ungraded
Garbling Status	Ungarbled
Presence of Blacks / Browns /Bits	Shall not contain more than 2% by weight

Unwashed Robusta – Robusta Cherry

Grade Designation	Quality Specifications
Robusta Cherry PB	
Sieve standard	No sieve requirement
Garbling Status	Clean garbled
Tolerance	
Flats (AB)	2% by weight
PB Triage	3% by weight

Grade Designation	Quality Specifications
Robusta Cherry AB	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.00mm. Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm.
Garbling Status	Clean garbled

Tolerance	
PB	2% by weight
Triage	3% by weight

Grade Designation	Quality Specifications
Robusta Cherry C	
Sieve standard	Minimum 75% by weight retention on a sieve with round holes of 5.50mm. 100% by weight shall stand on a sieve with round holes of 5.00mm.
May include	Triages small whole beans of the prescribed sieve size, light beans, boat-shaped beans and spotted
	beans (less than a quarter of a bean surface). It shall not contain more than 2% of Blacks / Browns or Bits.

Grade Designation	Quality Specifications
Robusta Cherry Blacks / Browns	

Sieve standard	100% by weight retention on a sieve with round holes of 5.00mm.
May include	Black / dark brown beans, damaged beans such as bleached (spongy) beans, insect-damaged beans. Spotted (more than a quarter of a bean surface) beans, fungal – damaged beans, sour and greens.

Grade Designation	Quality Specifications
Robusta Cherry Bits	
Sieve standard	100% by weight shall pass through a sieve with round holes of 5.00mm.
Garbling Status	Ungarbled
May contain	Broken beans of less than 1/3 of a bean in size, Blacks/Browns and defective beans of the prescribed size.

Grade Designation	Quality Specifications
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Robusta Cherry Bulk	
Grading	Ungraded
Presence of Black/Browns/Bits	Shall not contain more than 10% by weight

Grade Designation	Quality Specifications
Robusta Cherry Clean / Bulk	
Grading	Ungraded
Shall be free from	Blacks / Brown / Bits

B. Premium Grades

Arabica Coffee

Washed Arabica – Plantation

Grade Designation	Quality Specifications
Plantation AA	

Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 7.10mm. 100% shall stand on a sieve with round holes of 6.65mm. The 10% beans passing through the sieve of 7.10mm and standing on the sieve of 6.65mm shall be whole beans.
Garbling Status	Clean garbled
Tolerance	
PB	2% by weight

Grade Designation	Quality Specifications
Plantation PB Bold	
Sieve standard	100% by weight retention on a sieve with oblong holes of 4.75mm.
Garbling Status	Clean garbled
Tolerance	
AB	2% by weight

PB Triage	2% by weight
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Unwashed Arabica-Arabica Cherry

Grade Designation	Quality Specifications
Arabica Cherry	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 7.10mm. 100% retention on a sieve with round holes of 6.65mm.
Garbling Status	Clean garbled
Tolerance	
PB	2% by weight
Triage	1% by weight

Grade Designation	Quality Specifications
Arabica Cherry A	

Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.65mm. 100% by weight shall stand on a sieve with round holes of 6.00mm.
Garbling Status	Clean garbled
Tolerance	
PB	2% by weight
Triage	2% by weight

Grade Designation	Quality Specifications
Arabica Cherry PB Bold	
Sieve standard	100% weight retention on a sieve with oblong holes of 4.75mm
Garbling Status	Clean garbled
Tolerance	
AB	2% by weight

PB Triage	2% by weight
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Robusta Coffee

Washed Robusta- Robusta Parchment

Grade Designation	Quality Specifications
Robusta Parchment A	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.65mm. 100% shall stand on a sieve with round holes of 6.00mm.
Garbling Status	Clean garbled
Tolerance	
PB	2% by weight
Triage	No tolerance

Grade Designation	Quality Specifications
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Robusta Parchment PB Bold	
Sieve standard	100% by weight retention on a sieve with oblong holes of 4.50mm
Garbling Status	Clean garbled
Tolerance	
AB	2% by weight
Triage	2% by weight

Unwashed Robusta- Robusta Cherry

Grade Designation	Quality Specifications
Robusta Cherry AA	
Sieve standard	Minimum 90% by weight retention non a sieve with round holes of 7.10 mm. 100% retention on a sieve with round holes of 6.65mm

Garbling Status	Clean garbled
Tolerance	
PB	2% by weight
Triage	1% by weight

Grade Designation	Quality Specifications
Robusta Cherry A	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.65mm. 100% by weight shall
	stand on a sieve with round holes of 6.00mm.
Garbling Status	Clean garbled
Tolerance	
PB	2% by weight
Triage	2% by weight

Grade Designation	Quality Specifications
Robusta Cherry PB Bold	
Sieve standard	100% by weigh retention on a sieve with oblong holes of 4.50mm
Garbling Status	Clean garbled
Tolerance	
AB	2% by weight
PB Triage	2% by weight

C. Speciality Coffees

Mysore Nuggets Extra Bold

Grade Designation	Quality Specifications
Arabica Plantation (Washed Coffee)	

Region of Growth	Shall be prepared from Planation A Coffee of Mysore, Coorg, Bababudan, Billgirls and Shevaroyes
Sieve Standard	Minimum 90% retention on a sieve with holes of 7.50mm. 100% retention on a sieve with holes of 6.65mm. The 10% beans passing through the sieve of 7.5mm and standing on the sieve of 6.65mm shall be whole beans.
Processing /Garbling Standard	Medium to well polished, clean garbled.
Free from	PB, Broken(s) (inclusive of Triage and Elephant beans) or any extraneous matter. Defectives including bleached and spongy beans, Blacks, Browns, insect-damaged beans, fungal-damaged
	beans and pulper cuts

Robusta Kaapi Royale

Grade Designation	Quality Specifications
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Robusta Parchment (Washed Coffee)	
Region of Growth	Shall be prepared from Robusta Parchment AB Coffee of Mysore Coorg, Travancore Wayand, Shevaroyes, Pulneys and Bababudan Regions.
Sieve Standard	Minimum 90% retention on a sieve with holes of 6.70mm. 100% retention on a sieve with holes of 6.00mm. The 10% beans passing through the sieve of 6.70mm and standing on the sieve of 6.00mm shall be whole beans.
Processing /Garbling Standard	Medium to well polished, clean garbled.
Free from	PB, Brokenes(inclusive of Triage and Elephant beans) or any extraneous matter. Defectives
	including bleached and spongy beans, unwashed beans, Blacks, Browns, insect-damaged beans, fungal-damaged beans and pulper cuts

Monsooned Malabar Coffees

Grade Designation	Quality Specifications
Monsooned Malabar AAA	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 7.50mm. Not more than 1.5% by weight shall pass through a sieve with round holes of 7.10mm
Garbling Status	Clean garbled
Tolerance	
Triage	Maximum 2% by weight
BBB	Nil

Grade Designation	Quality Specifications
Monsooned Malabar AA	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 7.10mm. Not more than 1.5% by weight shall pass through a sieve with round holes of 6.70mm

Garbling Status	Clean garbled
Tolerance	
Triage	Maximum 2% by weight
BBB	Nil

Grade Designation	Quality Specifications
Monsooned Malabar A	
Sieve standard	Minimum 75% by weight retention on a sieve with round holes of 6.70mm. Not more than 1.5% by weight shall pass through a sieve with round holes
	of 6.00mm
Garbling Status	Clean garbled
Tolerance	
Triage	Maximum 3% by weight
BBB	Nil

Grade Designation	Quality Specifications
Monsooned Malabar	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.00mm.
Tolerance	
BBB	3%

Monsooned Malabar Robusta Coffees

Grade Designation	Quality Specifications
Monsooned Malabar Robusta RR	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 7.10mm. Not more than 1.5% by weight shall pass
Garbling Status	Clean garbled
Tolerance	

Triage	Maximum 3% by weight
BBB	Nil

Grade Designation	Quality Specifications
Monsooned Malabar Robusta Triage	
Sieve standard	Minimum 90% by weight retention on a sieve with round holes of 6.00mm
Tolerance	
BBB	Nil

D. Miscellaneous Grades

Grade Designation	Quality Specifications
Liberia Bulk (Bulk Coffee from Liberica)	
Grading	Ungrade

Presence of Blacks / Browns/Bits	Shall not contain more than 20% by weight
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Grade Designation	Quality Specifications
Excelsia Bulk (Bulk Coffee from Excelsia)	
Grading	Ungraded
Presence of Blacks / Browns/Bits	Shall not contain more than 20% by weight

Commodity Code: 996-Chillies / Red Chillies

Grade designations and quality of Dry Chillies and Capsicums (Lal Mirchi)

Grade Designation	Quality								
Special Characteristics (percent by mass)									
	Organic extraneous matter (Maximum)	Inorganic extraneous matter (Maximum)	Unripe and marked fruits	Broken fruits, seed and fragments	Moisture (Maximum)	Total ash on dry basis	Ash insoluble in Dil. HCl, on dry basis (Maximum)	Capsaicinoid content (Minimum)	Insect damaged matter (Maximum)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Special	0.50	Nil	1.0	3.0	10.0	6.0	1.2	0.30	0.20
Standard	0.75	0.10	2.0	5.0	11.0	7.0	1.3	0.10	0.50

General Characteristics:

- (1) Chilies and Capsicums are dried ripe pods (fruits) with or without stalk of plants of genus *Capsicum annum L* & *Capsicum frutescens L* of family *Solanaceae*;
- (2) It shall have all characteristic strong odour of variety Chillies and Capsicums;
- (3) It shall be free from rancidity and mustiness;
- (4) It shall be free from mould growth, living and dead insects, insect fragments, insects infestation, rodent contamination, coloring matter, coating of mineral oil and other harmful substances;

- (5) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade.
- (6) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Grade designations and quality of ground (powdered) or fragmented Chillies and Capsicums (Lal Mirchi)

Grade Designation	Quality					
	Special Characteristics (percent by mass)					
	Moisture (Maximum)	Total ash on dry basis (Maximum)	Ash insoluble in Dil. HCl, on dry basis (Maximum)	Crude fiber On dry basis (Maximum)	Non-volatile Ether extract on dry basis (Minimum)	Capsaicinoid content (Minimum)
(1)	(2)	(3)	(4)	(5)	(6)	(7)
Special	10.0	7.0	1.25	28.0	13.0	0.30
Standard	11.0	8.0	1.30	30.0	12.0	Not specified

Note: (1) For special grade, Capsaicinoid content shall be declared on the label.

(2) Chillies powder may contain any edible vegetable oil to a maximum limit of 2 per cent by mass under a label declaration for the amount and nature of vegetable oil used.

General Characteristics:

- (1) Fragmented /ground Chilies and Capsicums are the products obtained by grinding or fragmenting clean, dried, ripened fruits or pods of *Capsicum annum L & Capsicum frutescens L of family Solanaceae* without stalk respectively in hygienic condition . It can also be a mixture of Chilies, Capsicums;
- (2) It shall have all characteristic pungent taste;
- (3) It shall be without any added coloring matter, flavoring matter, mineral oil and other harmful substances; (4) It shall also be free from rancidity, mustiness and off flavor;
- (5) It shall be free from lumps, mould growth, insects infestation, living and dead insects, insect fragments, dirt and rodent contamination;
- (6) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act,2006 for domestic trade.
- (7) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.

Commodity Code: 929-Dry Edible Mushrooms

Grade designation	Maximum	Length	of	Maximum (c) broken	Percentage by weight
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	Tail (Stalk) in cms.		Pieces (d)	Foreign matter (e)
1	2	3	4	5
Extra special	0.5	5.0	2.0	2.5
Special	1.2	5.0	2.0	2.5
Standard	2.5	5.0	2.0	2.5
General (Sant bag/pockets clipped quality)	5.0	5.0	2.0	2.5
Tails (a)	-	-	-	-
B.S. Grade (b)	-	-	-	-

General Characteristics:

1. The produce shall be fully dried and shall not contain moisture in excess of 12 percent by weight
2. The produce shall be free from sand bags, stones, sand, mud, etc.
3. The produce shall be free from varieties of Mushrooms other than the three varieties mentioned in the heading of this schedule.
4. The produce shall be free from apparently visible insects, mould, etc.
5. The produce shall have characteristic flavour of dried edible mushroom and shall be free from off-flavour and the produce shall be of the current harvest year unless specifically mentioned otherwise.

Commodity Code: 999-Rapeseed

Grade designation	Foreign matter	Dead, discoloured and badly damaged	Unripe and shrivelled slightly damaged	Small atrophied seeds	Admixture of other varieties of mustard
1	2	3	4	5	6
Special	1.0	1.0	1.5	5.0	5.0
Standard	2.0	1.5	3.0	10.0	10.0
General	3.0	2.0	4.0	20.0	15.0

General Characteristics:

The seeds shall-

- Have shape, size, colour and pungency characteristics of the variety / form.
- Be mature, hard, wholesome and well dried, moisture not exceeding 6 per cent.
- Not have any trace of Argemone seeds.
- Be free from moulds or insect damage and deleterious substances.
- Not bear the grains of any other species, and
- Be in a sound merchantable condition.

Commodity Code: 928-Matki/Moth Split (husked)

Grade designation	Moisture	Foreign matter		Other edible grains	Damaged grains	Broken grains	Weevilled grains percent by count
		Organic	Inorganic				
1	2	3	4	5	6	7	8
Special	10.0	0.10	Nil	1.0	0.5	2.0	3.0
Standard	12.0	0.50	0.10	3.0	1.0	3.0	5.0
General	14.0	0.75	0.25	6.0	3.0	5.0	10.0

Note: In foreign matter, the impurities of animal origin shall not be more than 0.10 per cent weight.

General Characteristics:

Matki/Moth split (husked) shall –

- Consist of husked and split seeds of Pulse (*Phaseolus aconitifolius.*);
- be sweet, clean, wholesome, uniform in size, shape, colour and in sound merchantable conditions;
- be free from living and dead insects, fungus infestation, added colouring matter, moulds, obnoxious smell, discolouration; (d) be free from rodent hair and excreta;
- be free from toxic or noxious seeds viz. Crotonaria (Crotonaria spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), Argemone mexicana, Khesari and other seeds that are commonly recognized as harmful to health;
- Uric acid and Aflatoxin shall not exceed 100 milligrams and 30 micrograms per kilogram respectively;

- (g) Comply with the restrictions in regard to poisonous metals (rule-57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), use of insecticides (rule-65) and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955, as amended from time to time.