

SUN DRIED RAW MANGO SLICES AND POWDER GRADING AND MARKING RULES

1. Short title, commencement and application.-

- (1) These rules may be called Sundried Raw Mango slices and Powder Grading and Marking Rules, 2003.
- (2) They shall apply to Sundried Raw Mango Slices and Powder.
- (3) They shall come into force on the date of their final publication in the Official Gazette.

2. Definitions:-

In these rules, unless the context otherwise requires,-

- (i) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
- (ii) "Authorised packer" means a person or a body of persons who has been granted a certificate of authorisation to grade and mark the Sundried Raw Mango Slices and Powder in accordance with the grade standards and procedure specified in these rules;
- (iii) "Certificate of Authorisation" means a certificate issued under the provisions of the General Grading and Marking Rules, 1988 authorising a person or a body of persons to grade and mark Sundried Raw Mango Slices and Powder with the grade designations mark;
- (iv) "General Grading and Marking Rules" means the General Grading and Marking Rules, 1988 made under section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937);
- (v) "Approved Chemist" means chemist approved by the competent authority to undertake Agmark grading, testing of the Mango slices and Powder etc.;
- (vi) "Approved Laboratory" means laboratory approved by the competent authority for testing of Raw mango slices and powder for Agmark grading;
- (vii) "Grade designation mark" means the agmark insignia referred to in rule - 5;
- (viii) "Schedule" means a Schedule appended to these rules.

3. Grade designation:-The grade designation to indicate the quality of Sundried Raw Mango Slices and Powder shall be as set out in column 1 of Schedule II and III.

4. Definition of quality:-The quality indicated by such grade designations and general characteristics shall be as set out against each grade designation in columns 2 to 9 of Schedule II and 2 to 7 of the schedule III.

5. Grade designation mark:-The grade designation mark shall consist of "AGMARK INSIGNIA" consisting of the design incorporating the certificate of authorisation number, the word "AGMARK", name of the commodity and grade designation resembling the design as set out in Schedule I.

- 6. Method of packing:-**
- (i) The graded article shall be packed in sound, clean and dry containers made of paper, cloth, poly pouches, Jute bags, tin plates with inner lining of 200 gauge high density polyethylene, glass bottle, plastic container, polywoven or any other packing material as may be required by the buyer and approved by the Agricultural Marketing Adviser or any officer authorised by him in this behalf as per rule 11 of the General Grading and Marking Rules, 1988 provided that the packing material is made of food grade quality as permitted under Prevention of Food Adulteration Rules, 1955;
 - (ii) The container shall be free from any insect infestation, fungus contamination and free from any undesirable smell;
 - (iii) Suitable number of consumer packets containing graded material of the same grade designation and from the same lot/batch may be packed in a master container such as wooden cases, card board cartons etc
 - (iv) Each container shall be securely closed and suitably sealed in the manner approved by the Agricultural Marketing Adviser;
 - (v) Sundried raw mango slices or powder shall be packed in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product;
 - (vi) Each package shall contain raw mango slices or powder of one grade designation only;
 - (vii) The Sundried Raw mango slices or powder shall be packed in the pack sizes as per instructions of Agricultural Marketing Adviser issued from time to time.

- 7. Method of Marking:-**(i) A grade designation mark shall be securely affixed to or clearly and indelibly printed on each container, Sundried raw mango slices and powder, in a manner approved by the Agricultural Marketing Adviser or an officer authorised by him in this behalf in accordance with rule 11 of the General Grading and Marking Rules, 1988;
- (ii) In addition to the grade designation mark, the following particulars shall also be clearly and indelibly marked on each container;
- Name and address of the authorised packer;
 - Place of packing,
 - Date of packing,
 - Lot/batch number,
 - Net weight,
 - Price (inclusive of all taxes),
 - Best before within ----month and year,
 - Any other requirements given under the Prevention of Food Adulteration Rules, 1955 or the Standards of Weights and Measures(Packaged Commodities) Rules, 1977.
- (iii) Proper care shall be taken to ensure that the ink used for marking does not contaminate the product;
- (iv) The authorised packer may, after obtaining prior approval of the Agricultural Marketing Adviser or any other officer duly authorised by him in this behalf, in accordance with the rule 11 of the General Grading and Marking Rules, 1988, affix his private trade mark or trade brand label on the graded packages, provided that the same does not indicate quality or grade of the commodity different from the grade designation mark affixed to the graded packages.

8. Special conditions for grant of certificate of authorisation:-In addition to the general conditions specified in sub-rule (8) of rule 3 of the General Grading and Marking Rules, 1988, the following shall be additional conditions for grant of certificate of authorisation for Grading and Marking of Sundried Raw Mango Slices and Powder:-

- The authorised packer shall either set up their own laboratory manned by a qualified chemist approved by the Agricultural Marketing Adviser or any officer authorised by him in this behalf in accordance with rule 9 of the General Grading and Marking Rules, 1988 for testing the quality of Sundried Raw Mango Slices and powder or have access to the State Grading Laboratory or private commercial laboratory approved for the purpose;
- The premises for processing, grinding and packing shall be maintained in perfect hygienic, sanitary conditions with proper ventilation and well lighted arrangement;
- The personnel engaged in these operations shall be in sound health and free from any infectious, communicable and contagious diseases;
- All instructions regarding the method of sampling, analysis, sealing, marking of packages, maintenance of records and submission of returns etc. which may be issued from time to time by the Agricultural Marketing Adviser or any other officer duly authorised by him, shall be strictly observed by the authorized packer and the approved chemist;
- The premises shall have adequate storage facilities with pucca floor and free from rodent and insect infestation.

SCHEDULE - I(See rule 5)

(Design of Agmark insignia)



NAME OF COMMODITY-----

GRADE-----

SCHEDULE - II

(See rules 3 and 4)

Grade designations and definition of quality of Sundried Raw Mango Slices.

Grade designation	Definition of quality						
	Special characteristics						
	Maximum limit of tolerance(percent by mass)						
	Colour	Extraneous matter	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

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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:-

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- (i) Total viable count 10 /gm (Max.)

(ii) E-coli	3 10 /gm (Max.)
(iii) Moulds	4 10 /gm (Max.)
(iv) Salmonella	Negative

SCHEDULE-III

(See rules 3 and 4)

Grade designation and definition of quality of sundried Raw Mango Powder commercially known as Amchur

Grade designation	Definition of quality				
	Special characteristics				
	Maximum limit of tolerance (percent by mass)				
	Crude fibre on dry basis	Total Ash (salt free basis) (on dry basis)	Acid insoluble ash (on dry basis)	Acidity (as anhydrous 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

General Characteristics

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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:-

(i) Total viable count	6 10 /gm (Max.)
(ii) E-coli	3 10 /gm (Max.)
(iii) Moulds	4 10 /gm (Max.)
(iv) Salmonella	Negative

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