

THE ARECANUTS (GRADING AND MARKING) RULES

1. **Short title** - These rules may be called the Arecanuts (Grading and Marking) Rules, 1952.
2. **Grade designation** - Grade designation to indicate the quality of arecanuts of specified varieties grown in India are set out in column 1 of schedule 1 and Schedule II.
3. **Definition of quality** - The quality indicated by the grade designations is set out against such designations in columns 2 to 6 of schedule I and in columns 2 and 3 of Schedule II and column 7 of the Schedule I and column 4 of Schedule II respectively.
4. **Grade designation marks** - The grade designation shall consist of a label, bearing a design (consisting of an outline map of India in conjunction with the word AGMARK) resembling that set out in Schedule III specifying the grade designation (and shall be of the following colour :-

Grade designation	Colour of label
Moti Special	White
Moti AI	Red
Moti A II	Blue
Shrivaridhan Special	White
Shrivaridhan A I	Red
Shrivaridhan AII	Blue
Jamnagar Special	White
Jamnagar A I	Red
Jamnagar A II	Blue
Jeeni Special	White
Jeeni A I	Red
Jeeni AII	Blue

5. **Method of marking** - (1) The grade designation mark label shall be securely attached to each container in a manner approved by the Agricultural Marketing Adviser to the Government of India . In addition to the grade designation mark the following particulars shall be clearly marked on the label :-

Year of harvest -----

Packing Centre -----

Date of packing -----

Net Weight -----

- (2) An authorised packer may, after obtaining the previous approval of the Agricultural Marketing Adviser to the Government of India, mark his private trade mark, on a container in a manner approved by the said officer, provided that the private trade mark does not represent a quality or grade of arecanuts different from that indicated by the grade designation mark affixed on the container in accordance with these rules.

6. **Method of Packing:** -

- (1) The arecanuts shall be packed in gunny bags which are clean, dry and in good sound condition. Containers which have been previously used for commodities likely to cause damage or impart any flavour, odour or other undesirable characteristics to the arecanuts shall not be employed.

- (2) Each bag shall contain only arecanuts of the crop year specified and of one grade designation only.

7. **Arrangements for Analysis** - An authorised packer shall make such arrangements for testing arecanuts as may be prescribed by the Agricultural Marketing Adviser to the Government of India from time to time.

SCHEDULE – I

(See Rule 3)

Grade designations and definition of quality of whole dried arecanuts or betel nuts (Kottapak) produced in India.

Special Characteristics

Grade Designation	Diameter*	Minimum percentage of Topiwali nuts**	Colour of Pith		Damaged nuts Maxi. percentage***	General Characteristics
			Copra-white mini. %age	Yellow-ish brown max. %age		
1	2	3	4	5	6	7
Moti Special	25 mm and over but not exceeding 30 mm	75	90	Nil	½	The areca nuts shall be whole fully husked, of light colour, reasonably well matured, free from blemish cracks, fissure, shrinkage and shall not be hollow inside . The areca nuts shall not be worm eaten or other be hollow inside.
A I	Do.	40	60	10	1	
A II	Do.	10	10	60	2	
Shrivardhan Special	23 mm and over but less than 25 mm	75	90	Nil	½	
A I	Do.	40	60	10	½	
A II	Do.	10	10	60	½	
Jamnagar Special	20 mm and over but less than 23 mm	75	90	Nil	½	
A I	Do.	40	60	10	½	
A II	Do.	40	10	60	½	
Jeeni Special	Under 20 mm	75	90	Nil	½	
A I	Do.	40	60	Nil	½	The areca nuts shall be whole and may be Slightly immature. Small cracks & fissures all owed slight shrinkage is also permitted .In AI grade, adherent skin is not permitted.
A II	Do	10	10	60	½	
Mettupalayam special	19 mm and over but less than 23 mm	Nil	90	Nil	1	
A I	15 mm and over but less than 19 mm	Nil	60	10	1½	
A II	12 mm and over but less than 15 mm	Nil	60	10	2	
Pooja Special	Under 12 mm	Nil	90	Nil	1	
Koka Special	19 mm and over but not exceeding 23 mm	Nil	90	10	2	
A I	13 mm and over but Not exceeding 19 mm.	Nil	60	20	3	

NOTE :- * To allow for accidental errors in grading, 5 percent of the nuts of the next lowest or higher grade shall be permitted.

** A nut having a portion of its endocarp adhering to it.

*** Damaged nuts include cracked and broken nuts, over size nuts, over size nuts (Bomda) pieces, nuts not fully husked and those the pith (bhong) of which is black or otherwise damaged by moulds, insects etc.