

SCHEDULE III

(See Rules 3 and 4)

Grade designation and definitions of quality of ball copra for edible use

Grade Designation	Size (Diameter Minimum in mm.	Foreign matter % by weight (Maximum)	Mouldy Black Kernels % by count (maximum)	Wrinkled Kernels % by Count (maximum)	Moisture content % by weight (maximum)	Chips % by weight (maximum)	Description
1	2	3	4	5	6	7	8
Grade I	85	0.2	2.0	10.0	7.0	1.0	(i) These shall be the kernels obtained intact and in the form of balls from the fruits of <i>cocos nucifera</i> Linn. family-palmae.
Grade 2	75	0.2	2.0	10.0	7.0	1.0	(ii) These shall be well dried, reasonably firm and in sound merchantable condition.
Grade 3	60	0.2	2.0	10.0	7.0	1.0	(iii) 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.

+ Non-Specified

Note :

1. Foreign matter includes sand, dust, straw and shell.
2. Mouldy and black kernels include balls in which more than 5% of the inner surface is covered with mould and/or is dark brown to black in colour.
3. Wrinkled kernels include balls that are shrunk out of normal shape or are not fully matured or developed or have a rubbery structure and uneven surface. Such kernels are often discoloured.
4. Chips include pieces of kernel which are smaller in size.
5. Meat means the soft body enclosed in the shell which carries the oil.
- +6. Packing under Non-Specified grade will be allowed only against a specified order from the foreign buyer indicating the quantity and quality of the produce desired.