

SCHEDULE-VI

(See Rules 3 and 4)

Grade designation and definition of quality of Barley

Grade	Defintion of quality					
designation-----	-----					
Special requirements						

Maximum limits of tolerance (per cent by weight)						

Moisture	Foreign matter	other	Damaged	Immature	Weevilled	
-----	edible	grains	and	grains		
Organic	Inorgnic	grains		Shrivelled		
Grains						

1	2	3	4	5	6	7	8
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Grade-I	12.00	0.10	Nil	0.50	1.00	2.0	0.5
Grade-II	12.00	0.25	0.10	0.50	2.00	4.0	2.0
Grade-III	14.00	0.50	0.25	1.00	3.00	6.0	4.0
Grade-IV	14.00	0.75	0.25	1.00	4.00	6.0	8.0

General requirements

Barley shall-

- a) be the dried mature grains of *Hordeum vulgare* L. or *Hordeum distichon*;
- 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.

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