

Standard	11.0	2.0	0.30	3.0	0.15	7.0	1.0	96
General	13.0	2.5	0.50	5.0	0.17	6.0	0.5	94

Note: odb: on dry basis; H₂SO₄: Sulphuric acid; HCl: Hydrochloric acid

SCHEDULE-V

(See rules 4 and 5)

Grade designation and quality of urad flour

- The black gram or urad flour is the product obtained by grinding clean and sound dehusked black gram (*Vigna mungo L.*) grains.
- Minimum requirements:-
Urad flour shall, –
 - be uniform in color and characteristic to the variety from which obtained;
 - be free from extraneous matter such as stones, dirt, clay etc.;
 - be free from fermented, musty or other objectionable taste and odor;
 - be free from filth (impurities of animal origin) such as rodent hair and excreta, live and dead insects, insect fragments, moulds and fungus;
- The criteria for grade designation and quality of urad flour:

Table 4

Grade designation	Limit of tolerance (% by weight, maximum)					Limit of tolerance (% by weight, minimum)		
	Moisture	Total ash content, (odb)	Ash insoluble in dilute HCl (odb)	Crude Fibre (odb)	Alcoholic acidity (as H ₂ SO ₄) with 90% alcohol	Total Protein (N×6.25) (odb)	Fat (odb)	Sieve test passing through 500 micron sieve
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Special	9.5	3.50	0.12	1.00	0.20	24.0	2.00	100
Standard	10.5	3.75	0.20	2.00	0.20	22.0	1.50	98
General	11.0	4.00	0.30	2.50	0.30	20.0	1.50	98

Note: odb:: on dry basis; H₂SO₄: Sulphuric acid; HCl: Hydrochloric acid

SCHEDULE-VI

(See rules 4 and 5)

Grade designation and quality of singhara flour

- The water chestnut or singhara flour is the product obtained by grinding clean, sound and dried nuts of *Trapa bispinosa* or *Trapa quadrispinosa* species commonly known as singhara.
- Minimum requirements:-
Singhara flour shall, –