

Common Name:

Hindi	English Name	Botanical Name
बेसन	Chickpea Flour	Cicer arietinum

1. Besan shall be:-

- Yellowish in colour and possess characteristic taste and smell
- Free from contamination with Khesari dal, peas, maize flour and added starch
- Free from added colouring matter
- Free from abnormal flavour, odour, insect and fungal infestation and rodent contamination

2. Variety (to be filled by assayer)**3. Actual picture of the lot (to be uploaded by assayer)****4. Criteria for range designation**

S.No.	Tradable parameters	Range-1	Range-2	Range-3
A	Primary			
1	Moisture (% by wt.) max	11.0	11.5	12.0
2	Acid insoluble ash (% by wt.) odb, max	0.2	0.25	0.3
3	Alcoholic acidity as H ₂ SO ₄ (with 90% alcohol) % by wt. odb, max	0.12	0.15	0.18
4	Protein (% by wt.) odb, min	21.0	21.0	20.0
5	Granularity (% passing through 1000 micron IS sieve) min	98.0		
	Range Acceptance	95%	90%	85%
B	Optional (Industrial/Processor)			
1	Uric acid (mg/kg) max	100.0		

5. Sampling:

- 5 % or minimum one container shall be randomly selected for sampling.
- 500 gm shall be drawn from each selected container and shall be mixed homogenously, called as primary sample.
- 500 gm shall be drawn from primary sample called as Laboratory sample.

Optional parameters are voluntary and may be analyzed as per buyer-seller agreement.