

Schedule - IV

(See rule 4)

Grade designations and quality of Dry Chillies and Capsicums (Lal Mirchi)

Grade Designation	Quality								
	Special Characteristics (percent by mass)								
	Organic extraneous matter (Maximum)	Inorganic extraneous matter (Maximum)	Unripe and marked fruits (Maximum)	Broken fruits, seed and fragments (Maximum)	Moisture (Maximum)	Total ash on dry basis (Maximum)	Ash insoluble in Dil. HCl, on dry basis (Maximum)	Capsaicinoid content (Minimum)	Insect damaged matter (Maximum)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Special	0.50	Nil	1.0	3.0	10.0	6.0	1.2	0.30	0.20
Standard	0.75	0.10	2.0	5.0	11.0	7.0	1.3	0.10	0.50
General Characteristics									
(11)									
(1) Chillies and Capsicums are dried ripe pods (fruits) with or without stalk of plants of genus <i>Capsicum annum</i> L & <i>Capsicum frutescens</i> .L of family <i>Solanaceae</i>; (2) It shall have all characteristic strong odour of variety Chillies and Capsicums; (3) It shall be free from rancidity and mustiness; (4) It shall be free from mould growth, living and dead insects, insect fragments, insects infestation, rodent contamination, coloring matter, coating of mineral oil and other harmful substances; (5) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified in the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or any other Regulation notified under the Food Safety and Standards Act, 2006 for domestic trade. (6) It shall comply with restrictions in regard to Aflatoxins, Heavy Metals, Insecticide or Pesticide residue, naturally occurring toxic substances, Microbial load or other food safety requirements as specified by the Codex Alimentarius Commission or importing Countries requirements for exports.									

Explanations:

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| (a) | "Broken fruits" means | Fruits/Pods which are broken during handling and of which a part of the pod is missing; |
| (b) | "Fragments" means | small pieces of fruits coming from broken fruits; |
| (c) | "Inorganic extraneous matter" | Such as dust, dirt, stones and lumps of earth; |
| (d) | "Marked fruits" means | black or black stained fruits; |
| (e) | "Organic extraneous matter" | Such as chaff, stems, straw; |
| (f) | "Unripe fruits" means | Fruits not yet fully mature, the colour of which is different from that of the batch under consideration. |
| (g) | Insect damaged matter | The produce internally or partially bored or damaged by pest/insect. |

Note:

- (1) Capsicum shall have a length of minimum 25 mm.
- (2) For Special grade Capsaicinoid content shall be declared on the label.
- (3) Extraneous matter does not include unripe, Marked, or broken fruits of the variety under consideration.