

Schedule-XVI

(See rule 4)

Grade designations and quality of Coriander (Whole)

Grade Designation	Quality								
	Special Characteristics (percent by mass)								
	Organic Extraneous matter (Maximum)	Inorganic extraneous matter (Maximum)	Split fruits (Maximum)	Damaged, discoloured and shriveled fruits (Maximum)	Moisture (Maximum)	Total ash on dry basis (Maximum)	Ash insoluble in Dil. HCl, on dry basis (Maximum)	Volatile Oil on dry basis % (v/w) (Minimum)	Insect damaged Matter (Maximum)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Special	0.25	0.10	4.0	1.0	8.0	6.0	1.0	0.2	0.10
Standard	0.75	0.20	10.0	2.0	9.0	7.0	1.5	0.1	0.50
General Characteristics									
(11)									
(1)	Coriander (Whole) shall be dried mature fruits (Seeds) of <i>Coriandrum sativum</i> L of the family <i>Umbelliferae</i> ;								
(2)	It shall have all characteristic aroma and flavour of the Coriander ;								
(3)	It shall be free from mustiness, rancidity;								
(4)	It shall be free from mould growth , insect infestation ,living and dead insects, insect fragments and rodent contamination;								
(5)	It shall be free from foreign colouring matter and any other harmful substances;								
(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 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.								
(7)	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) | “Damaged, discolored, shriveled, fruits” | includes whole or split fruits that are damaged, discolored or shriveled ; |
| (b) | “Inorganic extraneous matter” | Such as dust, dirt, stones and lumps of earth; |
| (c) | “Organic extraneous matter” | Such as chaff, stems, straw; |
| (d) | “Split fruits” | Includes fruits which have been split longitudinally into two parts. |
| (e) | Insect damaged matter | The produce internally or partially bored or damaged by pest/insect |

Note: (1) The Volatile oil content shall be determined immediately after grinding.