

SCHEDULE IV

(See Rules 3 and 4)

Grade designation and definitions of quality of Cup Copra for edible use

Grade Designation	Size (Diameter) Minimum in mm	Foreign matter % by weight Maximum	Mouldy & black Kernels % by count maximum	Wrinkled Kernels % by Count maximum	Chips % by weight maximum	Moisture % by weight maximum	Acid value of extracted oil maximum	Description
1	2	3	4	5	6	7	8	9
Grade I	70	0.5	2.0	10.0	1.0	6.0	2	These shall be kernels obtained from the fruits of <i>Cocos nucifera</i> Linn fam Palmae, which have been cut into approximate two equal pieces forming a cup shape. These shall be well dried, reasonable firm and in sound merchantable condition. It may be fumigated by sulphur or other fumigants permissible under P.F.A. Rules, 1955 and shall be free from rancid taste and objectionable odour. The testa shall be whitish to dark brown in color and the meat shall be pearly white to ash white in colour and sweet in taste..
Grade II	..	0.5	2.0	10.0	1.0	6.0	2	
Non-specified	..	..	..	..	..	..	..	

Note :

1. Foreign matter includes sand, dust, straw and shell
2. Mouldy and black kernels include those in which more than 5% of the inner surface is covered with mould and/or is dark brown to black in colour.
3. Wrinkled kernels include those which are shrunk out of normal shape or not fully matured or developed or have rubbery structure and uneven surface. Such kernels are often discolored.
4. Chips include pieces of kernel which are smaller in size.
5. Meat means the soft body enclosed in the shell which carries the oil.
6. Packing under Non-Specified grade will be allowed only against a specific order from the foreign buyer indicating the quantity and quality of the produce desired.