

(iii) 'Mouldy Shells' means nuts affected by mould.

4. **Dates** means the product obtained by drying sound, clean fruits of proper maturity belonging to *Phoenix dactylifera*. The product may be washed, pitted or unpitted, with or without cap, pressed or loose. The product may be treated with sugar, glucose syrup, flour and vegetable oil. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and smell, free from odour and evidence of fermentation. The product shall be free from any added colouring matter. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall conform to the following requirements:—

(i)	Moisture (m/m)	Not more than 30.0 percent
(ii)	Ash insoluble in dil Hcl	Not more than 0.1 percent
(iii)	Blemished / Damaged Units	Not more than 5.0 percent
(ii)	(iv) Extraneous matter	Not more than 1.0 percent

Explanation:— For the purpose of this paragraph —

- (i) 'Blemished' means units showing scars, discoloration, sun burn, dark spots on the surface;
- (ii) 'Damaged' means dates affected by mashing and/ or tearing of the flesh exposing the pit or significantly changing the appearance.
- (iii) 'Extraneous vegetable matter' means stalks, pieces of shells, pits, fibre, peel, etc.

5. **Dry Fruits and Nuts** means the products obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living / dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/ nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added colouring. The product shall conform to the following requirements:—

(i)	Extraneous Vegetable matter (m/m)	Not more than 1.0 percent
(ii)	Damaged/ Discoloured units (m/m)	Not more than 2.0 percent
(iii)	Acidity of extracted fat expressed as oleic Acid	Not more than 1.25 percent

Explanation — For the purpose of this paragraph —

- (i) 'Extraneous vegetable matter' means stalks, pieces of shells, pits, fibre, peel;