

SCHEDULE-VII

(See rules 4 and 5)

Grade designation and quality of Little millet

1. Little millet is the dried mature grain obtained from the plant *Panicum sumatrense*.
2. Minimum requirements:-
Little millet shall be,-
 - (a) dry, clean, wholesome and of uniform size, shape and colour;
 - (b) free from any abnormal taste, flavour and odour;
 - (c) free from poisonous, toxic or obnoxious seeds;
 - (d) free from added coloring matter, rodent hair and excreta, filth, moulds, live and dead insects, insect fragments and fungus.
3. Criteria for grade designation:-

Table

Grade designation	Limit of tolerance (% by weight, maximum)								Weevilled grains (% by count) max	Uric acid (mg/kg) max.	Total aflatoxin (µg/kg) max.
	Moisture	Extraneous matter		Other edible grains	Damaged grains		Immature and shrivelled grains	Grains with husk			
		Organic extraneous matter	Inorganic extraneous matter		Grains with serious defects	Grains with slight defects					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
Special	12.0	0.15	0.10	1.0	0.25	3.0	2.0	0.25	1.0	100	15
Standard	13.0	0.50	0.25	1.5	0.5	5.0	3.0	0.50	2.0	100	15
General	13.0	0.75	0.25	2.0	1.0	7.0	5.0	0.75	4.0	100	15

Note: (1) In extraneous matter, the impurities of animal origin shall not be more than 0.10% by weight.

(2) The parameter grains with husk is to be considered for dehulled millet only.