

- 2) be clean, wholesome and of white or cream colour and aroma according to the characteristics of the commodity;
- 3) have characteristic and aromatic flavour with sharp and sweet pleasant aroma;
- 4) be free from rancid taste, musty odour and abnormal flavour;
- 5) be free from filth, rodent hair and excreta, mould growth, insect infestation, harmful bacteria, fungus, webs, added colouring matter, toxic substances, obnoxious smell and other impurities except to the extent as indicated in the schedule;
- 6) be in sound merchantable condition and fit for human consumption in all respects;
- 7) comply with the restrictions in regard to poisonous metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), insecticides and pesticides residue (rule 65) and other provisions prescribed under the Prevention of Food Adulteration Rules 1955.

SCHEDULE -IV
(See rules 3 and 4)

Grade designations and definitions of quality of Makhana Fried

Grade designations-----	Definition of quality					Special requirements
	Moisture, per cent by mass	Total Ash, per cent by mass (on dry basis)	Acid insoluble ash, per cent by mass (on dry basis)	Rancidity, per cent by mass (on dry basis)	Crude fibre, per cent by mass	
	(Maximum)	(Maximum)	(Maximum)	(Maximum)	(Maximum)	Crude protein, per cent by mass (on dry and fat free basis) (Nx6.25) (Minimum)

1	2	3	4	5	6	7
Special	5.0	1.0	0.1	0.5	0.5	9.0
Standard	6.0	1.5	0.1	1.0	1.0	8.0

General requirements

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Makhana (fried) shall:-

- 1) be prepared by frying Makhana in an edible frying medium and may be suitably salted, sweetened, spiced or otherwise flavoured;
- 2) be crispy for better taste;
- 3) be free from rancid taste, musty odour and abnormal flavour;
- 4) be free from filth, rodent hair and excreta, mould growth, insect infestation, harmful bacteria, fungus, webs, added colouring matter, toxic substances, obnoxious smell and other impurities except to the extent as indicated in the schedule;
- 5) be in sound merchantable condition and fit for human consumption in all respects;
- 6) not exceed limit of 30 micrograms of aflatoxin per kilogram;
- 7) comply with the restrictions in regard to poisonous metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), insecticides and pesticides residue (rule 65) and other provisions prescribed under the Prevention of Food Adulteration Rules 1955.

Explanation:

1. Inorganic extraneous matter - means sand, stones, dust, dirt, lumps of earth, gravels, pebbles, clay and mud and metallic pieces
2. Organic extraneous matter - means weed seeds, chaff, stem, straw and other vegetable matter of the plant;
3. Insect damaged - means Makhana (roasted) that are partially or wholly bored or damaged by insects;
4. Damaged and discoloured - means Makhana (roasted) whole or broken, obviously or internally damaged due to heat, microbe, moisture or weather or other causes.

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