

- 3) have characteristic and aromatic flavour with sharp and sweet pleasant aroma;
- 4) be free from rancid taste, musty odour and normal 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 free from outer black covering as much as possible;
- 7) be safe and suitable for processing for human consumption;
- 8) be in sound merchantable condition and fit for human consumption in all respects;
- 9) not exceed the limit of 30 micrograms of aflatoxin per kilogram;
- 10) 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 -III
(See rules 3 and 4)

Grade designations and definitions of quality of Makhana Powder

Grade designations	Definition of quality
	Special requirements
Moisture, per cent by mass	Organic Extraneous matter, per cent
(Maximum)	(Maximum)
	Total Ash, per cent by mass (on dry basis)
	(Maximum)

1	2	3	4
Special	10.0	0.5	0.5
Standard	12.0	1.0	1.0

Definition of quality

Special requirements

Acid insoluble ash, per cent by mass (on dry basis)	Rancidity, per cent by mass (on dry basis)	Crude fibre, per cent by mass (on dry basis)	Crude protein per cent by mass (on dry basis)
(Maximum)	(Maximum)	(Maximum)	(Maximum)
5	6	7	8
0.1	0.5	0.5	10.0
0.1	1.0	1.0	8.0

General requirements

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Makhana powder shall:-

- 1) be prepared by grinding Makhana;

- 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)