

- (a) be uniform in color and characteristic to the variety from which obtained;
- (b) be free from extraneous matter such as stones, dirt, clay etc.;
- (c) be free from rancid and objectionable taste and odor;
- (d) be free from filth (impurities of animal origin) such as rodent hair and excreta, live and dead insects, insect fragments, moulds and fungus;
- (e) be free from any added color and flavor;

3. The criteria for grade designation and quality of singhara flour:

Table 5

Grade designation	Limit of tolerance (% by weight, maximum)					Limit of tolerance (% by weight, minimum)			Uric acid content (mg/kg)
	Moisture	Total ash content, (odb)	Ash insoluble in dilute HCl (odb)	Crude Fibre (odb)	Alcoholic acidity (as H ₂ SO ₄) with 90% alcohol	Total Protein (N×6.25) (odb)	Fat (odb)	Sieve test passing through 500 micron sieve	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Special	10.0	2.2	0.10	1.50	0.10	9.0	1.00	99.0	50.0
Standard	12.0	2.6	0.50	3.00	0.15		0.50	97.0	
General	12.0	3.0	0.50	3.75	0.18		0.25	96.0	

Note: odb:: on dry basis; H₂SO₄: Sulphuric acid; HCl: Hydrochloric acid

SCHEDULE-VII

(See rules 4 and 5)

Grade designation and quality of full fat soya flour

1. The edible full fat soya flour is the product obtained from clean, sound soya beans by a process of cracking and dehulling followed by either cooking, drying and grinding or by extrusion cooking and grinding.
2. Minimum requirements:-
Full fat soya flour shall, –
 - (a) be in the form of coarse or fine powder or grits;
 - (b) be uniform in color and characteristic to the variety from which obtained;
 - (c) be free from extraneous matter such as stones, dirt, clay etc.;
 - (d) be free from fermented musty or other objectionable taste and odor;
 - (e) be free from filth (impurities of animal origin) such as rodent hair and excreta, live and dead insects, insect fragments, moulds and fungus;
 - (f) be free from any added color and flavor

3. The criteria for grade designation and quality of full fat soya flour:

Table 6

Grade designation	Limit of tolerance (% by weight, maximum)				Limit of tolerance (% by weight, minimum)			Acid value of extracted fat (as oleic acid) (max.)	Trypsin inhibitor activity (% of the original)(max.)	Urease activity (change in pH unit)
	Moisture	Total ash content, (odb)	Ash insoluble in dilute HCl (odb)	Crude Fibre (odb)	Total Protein (N×6.25) (odb)	Fat (odb)	Sieve test passing through 500 micron sieve			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
Special	8.0	5.0	0.20	5.0	45.0	22.0	100	2.0	75	Nil
Standard	9.0	6.0	0.35		41.0	16.5	95.0	3.0		
General	9.0	7.2	0.35		39.0	16.5	85.0	5.0		

Note: odb: on dry basis; HCl: Hydrochloric acid

SCHEDULE-VIII

(See rules 4 and 5)

Grade designation and quality of ragi flour

- The ragi flour is the product obtained from dried mature grains of *Eleusine coracana* (L.) Gaertner through a process of milling.
- Minimum requirements:-
Ragi flour shall, –
 - be uniform in color and characteristic to the variety from which obtained;
 - be free from extraneous matter such as sand, stones, dirt, clay etc.;
 - be free from fermented musty or other objectionable taste and odor;
 - be free from filth (impurities of animal origin) such as rodent hair and excreta, live and dead insects, insect fragments, moulds and fungus;
 - be free from any added color and flavor
- The criteria for grade designation and quality of ragi flour:

Table 7

Grade designation	Limit of tolerance (maximum) (% by wt.)					Limit of tolerance (% by weight, minimum)				Uric acid content (mg/kg) (max.)
	Moisture	Total ash content (odb)	Ash insoluble in dilute HCl (odb)	Crude Fibre (odb)	Alcoholic acidity (as H ₂ SO ₄) with 90% alcohol (odb)	Total Protein (N×6.25) (odb)	Fat (odb)	Calcium as CaO (odb)	Sieve test passing through 500 micron sieve	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
Special	10.0	2.40	0.10	2.0	0.20	8.5	3.0	0.35	99.0	50.0
Standard	10.0	2.50	0.15	3.0	0.30	7.5	2.0	0.25	99.0	
General	10.0	2.60	0.15	4.0	0.40	7.0	1.5	0.20	98.0	

Note: odb: on dry basis; H₂SO₄:Sulphuric acid; HCl: Hydrochloric acid, CaO: Calcium oxide