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GOVERNMENT OF INDIA
MINISTRY OF AGRICULTURE
(DEPARTMENT OF AGRICULTURE AND CO-OPERATION)

NOTIFICATION

New Delhi, dated the 9th August, 2007

G.S.R.171 whereas the draft of Fruits and vegetables Grading and Marking (amendment) Rules, 2006 were published to amend certain rules of Fruits and Vegetables Grading and Marking Rules 2004 as required by Section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 and appeared at pages 1792-1843 of the Gazette of India, Part II, Section 3, Sub-section (i), dated 30.12.2006, vide G.S.R. No. 316, dated, 15th December, 2006 for inviting suggestions or objections from all persons likely to be affected thereby;

And whereas copies of the said Gazette were made available to the public on 12.2.2007;

And whereas the objections and suggestions received from the public in respect of the said draft rules have been duly considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), the Central Government hereby makes the following rules, namely :-

RULES

1. (1) These rules may be called the Fruits and Vegetables Grading and Marking (Amendment) Rules, 2007.

(2) They shall come into force on the date of their publication in the Official Gazette.
2. In the Fruits and Vegetables Grading and Marking Rules, 2004,-
 - (a) in rule 4, for the words and letters "Schedules II to XIX", the words and letters "Schedules II to XXXIII" shall be substituted.
 - (b) in rule 5, in sub-rule (viii), after the word "grades", the words "or varieties" shall be inserted.
 - (c) in Schedule II;
 - (a) in paragraph 2, in sub-paragraph (i), after the item (f), the following item shall be inserted, namely:-

"(g) free of damage caused by high or low temperature."
 - (b) In paragraph 4, after sub-paragraph (i), the following sub-paragraph shall be inserted, namely:-

"(ii) Consumer packages of net weight not exceeding one kg. may contain mixture of table grapes of different varieties, provided they shall meet all other requirements of the specified grade."
 - (c) in Table "A", in paragraph relating to Size Tolerance, the existing paragraph shall be numbered as sub-paragraph (i) and after (i) as so numbered, the following sub-paragraph shall be inserted, namely:-

"(ii) For packages not exceeding one kg. net weight, one bunch weighing less than 150 gms is allowed to adjust the weight, provided, the bunch meets all other requirements of the specified grade."
 - (d) after Schedule "XIX", the following Schedules shall be inserted, namely:-

SCHEDULE- XX
GRADE DESIGNATION AND QUALITY OF STRAWBERRIES

1. Strawberries shall be obtained from varieties (cultivars) of *Fragaria L.*

2. MINIMUM REQUIREMENTS

(i) Strawberries shall be:

- (a) intact, undamaged;
- (b) with the calyx and short green un withered stalk attached;
- (c) sound, excluding produce affected by rotting or deterioration such as to make it unfit for human consumption;
- (d) clean, free of any foreign matter;
- (e) fresh, but not washed;
- (f) free from damage caused by pests or diseases;
- (g) free from abnormal external moisture;
- (h) free of any foreign smell /or taste;
- (i) free of damage caused by low or high temperature.

(ii) They shall comply with the residue levels of Heavy metals, Pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade Designation	Grade requirements	Grade tolerances
Extra Class	Strawberries must be of superior quality. In colouring and shape, they must be typical of the variety and they must be uniform and regular with respect to degree of ripeness, colour and size. They must be bright in appearance and must be free from soil.	5 % by number or weight of strawberries not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Strawberries must be of good quality. They must be characteristic of the variety /or commercial type. Following slight defects may be allowed , provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; - slight defects of shape, - presence of a small white patch not exceeding 1/10 th of the surface area of the fruit; - they may be less uniform in size They must be free from soil.	10 % by number or weight of strawberries not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

Class II	<p>This grade includes strawberries which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be allowed, provided the strawberries retain their essential characteristics as regards the general appearance, quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - defects of shape; - a white patch not exceeding 1/5th of the surface area of the fruit; - slight bruising not likely to spread; - slight traces of soil. <p>The defects should not affect the pulp of the fruit.</p>	<p>10 % by number or weight of strawberries not satisfying the requirements of the grade but meeting the minimum requirements.</p>
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4. OTHER REQUIREMENTS:

The strawberries must have been carefully picked and have reached an appropriate degree of development and display satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the strawberries must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

Strawberries in the 'Extra Class' must be well presented.

Packages must be free from all foreign matter.

5. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit. Strawberries must have following minimum sizes.

Class	Diameter (in millimeters)
Extra Class	25 mm.
Class I and Class II	18 mm.

SIZE TOLERANCES:

For all grades, 10% by number or weight of strawberries not conforming to the minimum size provided, however, that the diameter is not less than 16 mm.

SCHEDULE-XXI

GRADE DESIGNATION AND QUALITY OF CHERRIES

1. Cherries shall be obtained from varieties (cultivars) *Prunus Avium L.*, *Prunus cerasus L.* or hybrids thereof.

2. **MINIMUM REQUIREMENTS:**

(i) Cherries shall be:

- (a) intact, firm, sound and clean;
- (b) fresh in appearance;
- (c) free from any visible foreign matter;
- (d) practically free from bruising;
- (e) free of pests affecting the general appearance of the produce;
- (f) free of damage caused by pests;
- (g) free of abnormal external moisture;
- (h) free of any foreign smell /or taste;
- (i) free from damage caused by low and high temperature;
- (j) with the stem attached.

Missing stems are allowed in the case of :

- “**sweet varieties**” which naturally lose the stem at harvest, on condition that the skin is not damaged.
- “**sour varieties**” on condition that there is no severe leakage of juice.

(ii) They shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. **CRITERIA FOR GRADE DESIGNATION:**

Grade Designation	Grade requirements	Grade tolerances
Extra Class	Cherries must be of superior quality. They must be well developed and have all the characteristic and colouring of the typical variety. They must be free of defects apart from a very slight superficial deterioration of the skin, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5 % by number or weight of cherries not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade with the exception of over ripe fruit.
Class I	Cherries must be of good quality. They must be characteristic of the variety. Following slight defects may be there, provided they do not affect the general appearance of the produce, the quality,	10 % by number or weight of cherries not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within

	<p>the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - slight defect in shape and colour; - they must be free of burns, cracks, bruises or defects caused by hail. <p>The defects should not affect the pulp of the fruit.</p>	<p>the tolerances of that grade. Within this tolerance, not more than 4% in total may consist of split fruits.</p>
Class II	<p>This grade includes cherries which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the cherries retain their essential characteristics as regards the general appearance, quality, the keeping quality and presentation;</p> <ul style="list-style-type: none"> - defects in shape and colour; - small healed surface scars, not likely to impair significantly the appearance or conservation of the fruit. <p>The defects should not affect the pulp of the fruit.</p>	<p>10 % by number or weight of cherries not meeting the minimum requirements of the grade but meeting the minimum requirements. Within this tolerance, not more than 4% in total may consist of overripe and/or split fruit. Not more than 2% in total may consist of overripe fruit.</p>

4. OTHER REQUIREMENTS:

The cherries must have been carefully picked and have reached an appropriate degree of development and displayed satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown.-

The development and condition of the cherries must be such as to enable them.-

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

Cherries in the 'Extra' class must be of uniform colouring and ripeness.

The packages must be free from foreign matter.

For sour cherries, the package may be marked '**sour cherries**'.

5. **PROVISIONS CONCERNING SIZING:**

Size is determined by the maximum diameter of the equatorial section of the fruit. Cherries must have following minimum sizes.

Class	Diameter (in millimeters)
Extra Class	20 mm.
Class I and II	17 mm.

SIZE TOLERANCES:

For all grades, 10% by number or weight of cherries not conforming to the minimum size specifies, provided, that the diameter is not less than

- 18 mm. in the "Extra class"
- 15 mm. in class I and Class II.

SCHEDULE-XXII

GRADE DESIGNATION AND QUALITY OF PEARS

1. Pear shall be obtained from Varieties (cultivars) of *Pyrus Communis L.*
2. **MINIMUM REQUIREMENTS**
 - (i) Pears shall be :
 - (a) intact;
 - (b) firm;
 - (c) sound, excluding the produce affected by rotting or deterioration such as to make it unfit for human consumption.
 - (d) clean, free of any visible foreign matter;
 - (e) free from pests;
 - (f) free from damage caused by the pests;
 - (g) free of damage caused by low or high temperature;
 - (h) free of abnormal external moisture;
 - (i) free of any foreign smell / or taste;
 - (j) free from skin puncture, shrivelling.
 - (ii) In addition, pears must have been carefully picked.
 - (iii) Pears shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade Designation	Grade requirements	Grade tolerances
Extra Class	Pears in this class must be of superior quality in shape, size and colouring. They must be characteristic of the variety and the stalk must be intact. They must be free from defects, with the exception of very slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. - Pears must not be gritty.	5 % by number or weight of pears not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Pears must be of good quality in shape, sizing and colouring. They must be characteristic of the variety / or commercial type. The following slight defects, may be allowed, provided they do not affect the general appearance of the produce, the	10 % by number or weight of pears not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

	<p>quality, the keeping quality and presentation in the package.</p> <p>The flesh must be perfectly sound.</p> <ul style="list-style-type: none"> - slight defect in shape and colour; - slight defect in development; - slight skin defects which must not be extended over more than <ul style="list-style-type: none"> - 2 cm. in length for defects of elongated shape; - 1 sq. cm. of total surface area for other defects with the exception of scab (<i>venturia inaequalis</i>) not extent over more than 0.25 sq cm cumulative in area. - slight bruising not exceeding 1 sq. cm. of total surface. <p>The stalk may be slightly damaged. Pears must not be gritty.</p>	
Class II	<p>This includes Pears which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements. The following defects may be there, provided the pears retain their essential characteristics as regards the quality, the keeping quality and presentation;</p> <ul style="list-style-type: none"> - defects in shape and colour; - skin defects in development; - skin defects which must not extend over more than.- <ul style="list-style-type: none"> - 4 cm in length for defects of elongated shape; - 2 sq. cm. of total surface area for other defects including slightly discoloured bruising with the exception of scab (<i>venturia inaequalis</i>) which must not extend over more than 1sqcm cumulative in area. 	10 % by number or weight of pears not satisfying the requirements of the grade, but meeting the minimum requirements.

4. OTHER REQUIREMENTS:

- (i) The development and condition of the pears must be such as to enable them.-
 - to continue their maturing process and to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety;
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (ii) The contents of each package must be uniform and contain only of the same origin, variety, quality, size and same degree of ripeness.
- (iii) In the case of "Extra Class,, uniformity also applies to colouring.

5. PROVISIONS CONCERNING SIZING:-

- (i) Size is determined by maximum diameter of the equatorial section.

The minimum size by diameter is required for all grades as follows:

Extra Class	Class-I	Class-II
60 mm	55 mm	50 mm

The difference in diameter between fruit in the same package shall be limited to:

- 5 mm for Extra Class and for Class-I and Class-II fruit packed in row and layers.
- 10 mm. for Class-I, Class-II fruit packed in bulk in the package.

SIZE TOLERANCES:

For all classes, 10% by number or weight of fruit not corresponding to the size with a maximum variation of 5mm below the minimum.

SCHEDULE-XXIII

GRADE DESIGNATION AND QUALITY OF MELONS

1. Melons shall be obtained from varieties of (Cultivars) of *Cucumis melo L.*

2. MINIMUM REQUIREMENTS

- (i) Melons shall be
 - (a) intact;
 - (b) fresh in appearance;
 - (c) firm;
 - (d) sound, excluding produce affected by rotting or deterioration, such as to make it unfit for human consumption.
 - (e) clean, free of any visible foreign matter;
 - (f) free from pests;
 - (g) free from damage caused by pests;
 - (h) free of abnormal external moisture;
 - (i) free of any foreign smell /or taste;
- (ii) Total Soluble Solids of the pulp measured at the middle point of the fruit flesh at the equatorial section shall be greater than or equal to 10 degree Brix.
- (iii) Melons shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade Designation	Grade requirements	Grade tolerances
1	2	3
Extra Class	Melons in this class must be of superior quality. They must be characteristic of the variety /or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5 % by number or weight of Melons not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Melons in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects may be there, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package: <ul style="list-style-type: none"> - a slight defect in shape; - a slight defect in colouring (a pale 	10 % by number or weight of Melons not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

	<p>colouring of the rind at the point where the fruit touched the ground while growing is not regarded as a defect);</p> <ul style="list-style-type: none"> - slight skin blemishes due to rubbing or handling; - slight healed cracks around the peduncle of less than 2 cm in length that do not reach the pulp. 	
Class II	<p>This class includes Melons which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. The following defects may be there, provided the Melons retain their essential characteristics as regards the general appearance, the quality, the keeping quality and presentation;</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring (a pale colouring of the rind at the point where the fruit touched the ground while growing is not regarded as a defect); - slight bruising; - slight cracks or deep scratches; - slight blemishes due to rubbing or handling. <p>The defects must not affect the pulp of the fruit.</p>	10 % by number or weight of Melons not satisfying the requirements of the grade but meeting with the minimum requirements.

4. OTHER REQUIREMENTS:

- (i) The Melons must have been carefully picked and have reached an appropriate degree of development and ripeness, account being taken of the characteristics of the variety and/or commercial type and to the area in which they are grown.
- (ii) The development and condition of the watermelons must be such as to enable the.-
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (iii) Size shall be marked on the package expressed in minimum and maximum weight or minimum or maximum diameter.

5. **PROVISIONS CONCERNING SIZING**

- (i) Size is determined by the weight of one fruit or by the diameter of the equatorial section.

Sizing by weight (minimum)	Sizing by diameter (minimum)
250 gms.	7.5 cm

- (ii) When the size is expressed in terms of weight, the largest melon in each package may not weigh over 50 % more than the smallest.
- (iii) When the size is expressed in terms of diameter, the diameter of the largest melon may not be over 20% more than the diameter of the smallest.

SIZE TOLERANCES:

For all grades, 10% by number or weight of Melons whose size is greater or less than that specified.

SCHEDULE-XXIV

GRADE DESIGNATION AND QUALITY OF WATERMELONS

1. Watermelons shall be obtained from varieties of (Cultivars) of *Citrullus lanatus* (Thunb.) *matsum*.

2. MINIMUM REQUIREMENTS

- (i) Watermelons shall be
 - (a) intact;
 - (b) fresh in appearance;
 - (c) firm, and sufficiently ripe;
 - (d) sound, excluding produce affected by rotting or deterioration, such as to make it unfit for human consumption.
 - (e) clean, free of any visible foreign matter;
 - (f) free from pests;
 - (g) free from damage caused by pests;
 - (h) free of abnormal external moisture;
 - (i) free of any foreign smell and/or taste.
- (ii) Total Soluble Solids of the pulp measured at the middle point of the fruit flesh at the equatorial section shall be greater than or equal to 10 degree Brix.
- (iii) Watermelons shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade Designation	Grade requirements	Grade tolerances
1	2	3
Extra Class	Watermelons in this class must be of superior quality. They must be characteristic of the variety /or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5 % by number or weight of Watermelons not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Watermelons in this class must be of good quality. They must be characteristic of the variety and/or commercial type. They must be:	10 % by number or weight of Watermelons not satisfying the requirements of the grade, but meeting those of Class II or,

	<ul style="list-style-type: none"> - well formed; - free of cracks and bruises. <p>The following slight defects may be there, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - a slight defect in shape; - a slight defect in colouring for the paler part of which has been in contact with the ground during the period of growth; - the stem must not exceed 5 cm. in length. <p>The defects must not affect the pulp of the fruit.</p>	<p>exceptionally, coming within the tolerances of that grade.</p>
Class II	<p>This class includes watermelons which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. The following defects may be there, provided the Watermelons retain their essential characteristics as regards the general appearance, the quality, the keeping quality and presentation.-</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring of the rind; - slight bruising; <p>The defects must not affect the pulp of the fruit.</p>	<p>10 % by number or weight of Watermelons not satisfying the requirements of the grade but meeting with the minimum requirements.</p>

4. OTHER REQUIREMENTS:

- (i) The Watermelons must have been carefully picked and have reached an appropriate degree of development and ripeness, account being taken of the characteristics of the variety /or commercial type and to the area in which they are grown.
- (ii) The development and condition of the watermelons must be such as to enable them;
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (iii) Size shall be marked on the package expressed in minimum and maximum weight or minimum or maximum diameter

5. PROVISIONS CONCERNING SIZING:

(i) Size is determined by the weight of the fruit, in accordance with following table-

Size Code	Weight in Kg.
A	1.25 to 2.50
B	2.51 to 5.00
C	Above 5 Kg

(ii) When the watermelons are presented in packages, the difference between the lightest and the heaviest unit in the same package should not exceed 2 kg., or 3.5 kg. of the lightest unit exceeds 6 kg.

(iii) This relative uniformity of weight is not compulsory for watermelons presented in bulk.

SIZE TOLERANCES:

For all grades, 10% by number or weight of watermelons corresponding to the size immediately above /or below that indicated on the packages, with a minimum of 1 kg. for those water melons pack in the smallest size range.

SCHEDULE-XXV

GRADE DESIGNATION AND QUALITY OF BEANS

1. Beans shall be obtained from Varieties (cultivars) of *Phaseolus vulgaris* L. and *Phaseolus coccineus* L.

2. **MINIMUM REQUIREMENTS**

- (i) Beans shall be :
 - (a) intact;
 - (b) sound, excluding produce affected by rotting or deterioration such as to make it unfit for human consumption.
 - (c) clean, free of any visible foreign matter;
 - (d) free from pests;
 - (e) free from damage caused by the pests;
 - (f) free of abnormal external moisture;
 - (g) free of any foreign smell and/ or taste.
- (ii) Beans must have been carefully picked.
- (iii) Beans shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. **CRITERIA FOR GRADE DESIGNATION:**

Grade Designation	Grade requirements	Grade tolerances
1	2	3
Extra Class	Beans must be of superior quality. In shape, development and colouring they must be characteristic of the variety /or commercial type. <ul style="list-style-type: none"> - turgid, easily snapped; - very tender; - straight; - stringless. Seeds, if present must be small and soft. However, needle beans must be seedless. They must be free from defects.	5 % by number or weight of beans not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Beans must be of good quality. In shape, development and colouring, they must be characteristic of the variety /or commercial type. They must be:	10 % by number or weight of beans not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming

	<ul style="list-style-type: none"> - turgid; - young and tender; - practically stringless except in the case of beans for slicing. <p>Seeds, if present, must be small and soft.</p> <p>The following slight defects, however, may be allowed provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - slight defect in shape; - slight defect in colouring; - slight skin defect. 	within the tolerances of that grade.
Class II	<p>This class includes beans which do not qualify for inclusion in the higher classes but satisfy the minimum requirements.</p> <p>They must be.-</p> <ul style="list-style-type: none"> - reasonably tender; - free from rust spots in the case of needle beans. <p>Seeds, if present, should not be too large and must be reasonably soft.</p> <p>The following defects may be allowed provided the beans retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring; - skin defects, - strings; - slight rust spots except in the case of needle beans. 	<p>10 % by number or weight of beans not satisfying the requirements of the grade but meeting with the minimum requirements.</p> <p>In addition, not more than a maximum of 30% by number or weight of beans; (excluding needle beans) may have the stalk and a small section of the narrow part of the neck missing provided these pods remain closed.</p>

4. OTHER REQUIREMENTS:

- (i) The development and condition of the beans must be such as to enable them:
- to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.

- (ii) The contents of each package must be uniform and contain only beans of the same origin, variety, quality, size and same degree of ripeness.
- (iii) Needle beans shall be indicated by the words `very fine', `fine' or `medium'.
- (iv) Packages must be free from all foreign matter.

5. PROVISIONS CONCERNING SIZING:-

- (i) Size is determined by the maximum width of the pod measured at the right angles to the seam.

Sizing is compulsory for needle beans only, in accordance with the following classification:

- very fine - width of the pod not exceeding 6 mm.
- fine - width of the pod not exceeding 9 mm.
- medium - width of the pod not exceeding 12 mm.

Medium needle beans may not be placed in the `Extra' class.

- (ii) Size tolerances:

For all classes (if sized): 10% by number or weight of beans not satisfying the requirements as regards sizing.

SCHEDULE-XXVI

GRADE DESIGNATION AND QUALITY OF CAULIFLOWERS

1. Cauliflowers shall be obtained from varieties of *Brassica Oleracea L.*

2. MINIMUM REQUIREMENTS

(i) The flower clusters shall be:

- (a) fresh in appearance;
- (b) intact;
- (c) sound;
- (d) clean;
- (e) free from all traces of fertilizer or other chemicals;
- (f) free of pests affecting the general appearance of the produce;
- (g) free of damage caused by pests;
- (h) free of abnormal external moisture;
- (i) free of any foreign smell and/or taste;
- (j) free of larvae, mites, caterpillars etc.

(ii) They shall comply with the residue levels of heavy metals, Pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade Designation	Grade requirements	Grade tolerances
1	2	3
Extra Class	Cauliflowers must be of superior quality. They must be characteristic of the variety /or commercial type. The flower cluster must be : <ul style="list-style-type: none"> - well formed, firm and compact, - of very close texture, - uniformly white or slightly creamy in colour, - free from any defects. <p>If cauliflowers are "with leaves" or "trimmed" the leaves must have a fresh appearance.</p>	5 % by number of Cauliflowers not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Cauliflowers must be of good quality. They must be characteristic of the variety /or commercial type. The flower cluster must be <ul style="list-style-type: none"> - firm, - of close texture, 	10 % by number of Cauliflowers not satisfying the requirements of the grade, but meeting those of Class II.

	<ul style="list-style-type: none"> - white to ivory in colour, - free from defects, such as blemishes, protruding leaves in the head, damage by animal parasites or diseases, traces of frost and bruising. <p>Following slight defects may be there, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - slight defects in shape or development, - slight skin defects in colouring, - a very slight wooliness. <p>If cauliflowers are "with leaves" or "trimmed" the leaves must have a fresh appearance.</p>	
Class II	<p>This grade includes cauliflowers which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements.</p> <p>The flower clusters may be</p> <ul style="list-style-type: none"> - slightly deformed, - slightly loose in texture, - yellowish in colour. <p>They may have</p> <ul style="list-style-type: none"> - slight traces of sun scorching, - an excrescence of not more than five pale green leaves in the head, - they may be slightly wooly, (but not wet or greasy to the touch), - slight superficial damages by frost, - slight bruising. 	<p>10 % by number of Cauliflowers not satisfying the requirements of the grade but meeting with the minimum requirements and fit for human consumption.</p>

4. OTHER REQUIREMENTS:

The Cauliflowers must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the Cauliflowers must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

Cauliflowers may be presented as

- (i) "With leaves": Cauliflowers covered with healthy green leaves, sufficient in number and long enough to cover and protect the head entirely. The stalk must be cut off slightly below the protecting leaves.
- (ii) "Without leaves": Cauliflowers with all leaves and the non edible portion of the stalk removed. Almost there may be five small and tender pale green leaves, untrimmed, close to the head.
- (iii) "Trimmed" cauliflowers with a sufficient number of leaves left on to protect the head. These leaves must be healthy and green and trimmed to not more than 3 cm from the base of the head. The stalk must be cut off slightly below the protecting leaves.

5. SIZING:

Sizing of Cauliflowers is determined by the maximum diameter of their equatorial section or by the arc measured on the largest dimension of the upper part of the inflorescence.

The minimum diameter shall be fixed at 11 cm. and minimum dimension of the arc shall be 13 cm. The difference in size between the smallest and the largest cauliflower in each package may not exceed 4 cm for sizing by diameter or 5 cm for sizing by measurement of the arc.

SIZE TOLERANCES:

For all Grades: 10% by number of Cauliflowers per package may have diameter 10 Cm (or 12 cm arc measurement).

SCHEDULE-XXVII

GRADE DESIGNATION AND QUALITY OF CHILLIES

1. Chillies shall be obtained from varieties of *Capsicum annuum* (L).

2. MINIMUM REQUIREMENTS:

- (i) Chillies shall be:-
- (a) whole, with or without peduncle;
 - (b) fresh in appearance;
 - (c) clean sound, free from any visible foreign matter;
 - (d) free of pests affecting the general appearance of the produce;
 - (e) free of damage caused by pests;
 - (f) free of abnormal external moisture, excluding condensation following removal from cold storage;
 - (g) free of any foreign smell /or taste;
 - (h) free of damage caused by low or high temperature;
 - (i) free of sunburns;
 - (j) free of damage caused by frost.
- (ii) Chillies shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	Chillies must be of superior quality. They must be well developed and have all the characteristic and colouring typical of the variety. They must be free of defects.	5 % by number or weight of chillies not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Chillies must be of good quality. They must be characteristics of the variety /or commercial type. The following slight defects, however, may be allowed, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; - slight defects in shape;	10 % by number or weight of chillies not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

	<ul style="list-style-type: none"> - slight defects in colouring, including sunspots; - slight skin defects (i.e. scratches, scars, scrapes and blemishes) not exceeding 2 % of the total surface area. <p>The defects must not, in any case, affect the pericarp of the pods.</p>	
Class II	<p>Chillies which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements specified in minimum requirements. The following defects may be allowed, provided the chillies may retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring, including sunspots; - skin defects (i.e. scratches, scars, scrapes, bruises and blemishes) not exceeding 5% of the total surface area. <p>The defects must not, in any case, affect the pericarp of the pods.</p>	10 % by number or weight of chillies not satisfying the requirements of the grade but meeting the minimum requirements.

4. OTHER REQUIREMENTS

The Chillies must have been carefully picked and have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the Chillies must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

5. PROVISION CONCERNING SIZING

Size is determined by the length of the pods without the crown.

Size Code	length in cms.
A	less than 2.6
B	2.6 – 4.0
C	4.1 – 7.0
D	7.1 – 10.0
E	10.1 and above

SIZE TOLERANCES :

For all classes, 10 % by number or weight of Chillies corresponding to the size immediately above /or below that indicated on the package.

SCHEDULE-XXVIII

GRADE DESIGNATION AND QUALITY OF CAPSICUM OR SWEET PEPPER

1. Capsicum or Sweet pepper shall be obtained from varieties(cultivars) from *Capsicum annum*(L). var. annum.

2. MINIMUM REQUIREMENTS

- (i) Capsicum or Sweet pepper shall be:-
- (a) clean and intact;
 - (b) sound, firm and well developed;
 - (c) fresh in appearance;
 - (d) with peduncles attached;
 - (e) free of any visible foreign matter;
 - (f) free from pests and damage caused by pests;
 - (g) free of damage caused by frost;
 - (h) free of abnormal external moisture, excluding condensation following removal from cold storage,
 - (i) free of foreign smell /or taste;
 - (j) free of damage caused by low or high temperature.
- (ii) They shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	Capsicum or Sweet pepper must be of superior quality. They must be characteristic of the variety /or commercial type. They must be free of defects.	5 % by number or weight of Capsicum or Sweet pepper not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Capsicum or Sweet pepper must be of good quality. They must be characteristics of the variety /or commercial type as regards development, shape, colour and ripeness. The following slight defects, however, may be allowed, provided they do not affect the	10 % by number or weight of Capsicum or Sweet pepper not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

	<p>general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - Very slight damage or cut in peduncle with the calyx intact 	
Class II	<p>Capsicum or Sweet pepper which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. The following defects may be allowed, provided the capsicum or Sweet pepper retain their essential characteristics as regards the quality, the keeping quality and presentation.</p> <ul style="list-style-type: none"> - defects in shape and development. - sunburn, or slight healed injuries with a limit of 2 cm. in length for elongated shapes and 1 sq. cm. of the total area for other defects. - Slight dry superficial cracks not exceeding an overall cumulative length of 3 cm. - slight damage or cut in peduncle with calyx intact. - slight blemishes. <p>They may be less firm without being withered.</p>	<p>10 % by number or weight of capsicum or sweet pepper not satisfying the requirements of the grade but meeting the minimum requirements.</p>

4. OTHER REQUIREMENTS:

- (i) Capsicum or Sweet pepper shall have been carefully picked and have reached an appropriate degree of development. The development and condition of the Capsicum or Sweet pepper must be such as to enable them;
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.
- (ii) The contents of each package must be uniform and contain sweet peppers of the same origin, variety or commercial type, quality, size (if sized). However, a mixture of capsicums/Sweet pepper of different colours is allowed as long as origin, commercial type, quality and size (if sized) are uniform and there are same numbers of Capsicums or Sweet peppers of each colour.
- (iii) The visible part of the contents of the package must be representative of the entire contents.

- (iv) The material used inside the package must be new, clean and quality of such as to avoid causing any external or internal damage to the produce.

5. PROVISION CONCERNING SIZING

- A.** Size is determined by the shoulder diameter (width) of the Capsicum or Sweet pepper. In the case of flat sweet peppers (tomato peppers) the term "width" means the maximum equatorial diameter.

For sized Capsicum or Sweet pepper, the difference in diameter between the largest and smallest capsicum in the same package may not exceed 20 mm.

The width of sweet peppers may not be less than:

- elongated sweet peppers (pointed): 20mm.
- square sweet peppers (blunt) and square tapering sweet peppers (peg-top): 40 mm.
- flat sweet peppers (tomato peppers) : 55 mm.

Sizing is not compulsory for Class II, subject to the minimum sizes.

The size requirements shall not apply to miniature produce*.

*** Miniature produce means a variety or cultivar of sweet pepper, obtained by plant breeding /or special cultivation techniques, excluding sweet peppers of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.**

B. Size tolerances

Extra Class : 5 % by number or weight of sweet peppers not conforming to the sizes identified within a margin of ± 5 mm. including not more than 5 % of sweet peppers below the minimum size laid down.

Class I : 10 % by number or weight of sweet peppers not conforming to the sizes identified within a margin of ± 5 mm. including not more than 5 % of sweet peppers below the minimum size laid down.

Class II : Sized sweet peppers 10 % by number or weight of sweet peppers not conforming to the sizes identified within a margin of ± 5 mm. including not more than 5 % of sweet peppers below the minimum size laid down.

Unsize d sweet peppers : 5 % by number or weight of sweet peppers up to 5 mm. smaller than the minimum size laid down.

**SCHEDULE-XXIX
GRADE DESIGNATION AND QUALITY OF OKRA**

1. Okra shall be obtained from varieties (cultivars) of *Abelmoschuss esculentus L. Moench* of Maivaceae family.

2. MINIMUM REQUIREMENTS:

(i) Okra shall be:-

- (a) whole with peduncle and intact tip;
- (b) firm;
- (c) sound and fresh in appearance;
- (d) tender;
- (e) clean,
- (f) free of bruising;
- (g) free of any visible foreign matter;
- (h) free of abnormal external moisture, excluding condensation following removal from cold storage,
- (i) free from damage caused by low or high temperature;
- (j) free of any foreign smell /or taste;
- (k) free of damage caused by pests;
- (l) sufficiently developed (should be plucked before fiber formation);
- (m) free of hard seeds.

(ii) Okra shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	Okra must be of superior quality. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5 % by number or weight of Okra not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Okra must be of good quality. They must be characteristics of the variety. Okra may have following slight defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; <ul style="list-style-type: none"> - slight defects in colour; - Slight skin defects (scar, blemishes, scratches, bruises, scraps) not to 	10 % by number or weight of Okra not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

	exceed 2 % of the total surface area.	
Class II	<p>This grade includes Okra which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Okra may have following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in colour; - defects in shape and development; - defects in skin(scars, blemishes, scratches, bruises, scraps) not to exceed 5 % of the total surface area. 	10 % by number or weight of Okra not satisfying the requirements of the grade, but meeting the minimum requirements.

4. OTHER REQUIREMENTS:

The development and condition of the Okra must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

5. PROVISION CONCERNING SIZING

(A) Size is determined by the length of the fruit (in mm. without peduncle) in accordance with the following table:

Size Code	length in mm.
A	40.1 – 65.0
B	65.1 – 90.0
C	90.1 – 115.0
D	115.1 and above

(B) Size tolerances:

For all classes, 10 % by number or weight of Okra not conforming to the size specified for the grade, but meeting the size requirement for the grade immediately below.

SCHEDULE-XXX
GRADE DESIGNATION AND QUALITY OF SAPOTA

1. Sapota shall be obtained from varieties (cultivars) *Manilkara achras*.

2. MINIMUM REQUIREMENTS:

- (i) Sapota shall be :
- (a) intact, sound;
 - (b) fresh in appearance;
 - (c) free from any visible foreign matter;
 - (d) practically free from bruising;
 - (e) free of pests affecting the general appearance of the produce;
 - (f) free of damage caused by pests;
 - (g) free of abnormal external moisture;
 - (h) free of any foreign smell and/or taste;
 - (i) free of damage caused by low or high temperature.
- (ii) Sapota shall not be very soft, shriveled or water soaked.
- (iii) They shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentations Commission for Exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	Sapota must be of superior quality. They must be well developed and have all the characteristics and colouring typical of the variety. They must be free of defects.	5 % by number or weight of Sapota not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Sapota must be of good quality. They must be characteristics of the variety. Following defects may be there, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. <ul style="list-style-type: none"> - slight defects in shape and colour; - slight skin defects (i.e. scratches, scars, scrapes and blemishes) not exceeding 2% of the total surface area. <p>The defects should not affect the pulp of fruit</p>	10 % by number or weight of Sapota not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

Class II	<p>This grade includes Sapota which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the Sapota retain their essential characteristics as regards the general appearance, quality, the keeping quality and presentation.</p> <ul style="list-style-type: none"> - defects in shape and colour, - skin defects (i.e. scratches, scars, scrapes bruises and blemishes) not exceeding 5% of the total surface area. <p>The defects should not affect the pulp of fruit.</p>	10 % by number or weight of Sapota not meeting the requirements of the grade but meeting the minimum requirements.
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4. OTHER REQUIREMENTS :

Sapota shall have been carefully picked and have reached an appropriate degree of development and displayed satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of Sapota must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

5. PROVISIONS CONCERNING SIZING:

(i) Size is determined by the weight of the fruit.

Class	Weight (in gms.)
Extra class	101 & above
Class I	81 – 100
Class II	60 – 80

(ii) The difference in weight between the largest and the smallest fruit in any one package must not exceed :

- 15 gms. for fruits weighing less than 100 gms.
- 20 gms. for fruits weighing between 100 gms. and above.

(iii) SIZE TOLERANCES :

For all grades, 10 % by number or weight of Sapota not conforming to the minimum weight and or the size range specified.

SCHEDULE-XXXI

GRADE DESIGNATION AND QUALITY OF CUSTARD APPLES

1. Custard apple shall be obtained from varieties (cultivars) of *Squamosa* of Annonaceae family.

2. MINIMUM REQUIREMENTS:

(i) Custard apple shall be:-

- (a) intact, firm, sound and clean;
- (b) fresh in appearance;
- (c) free from any visible foreign matter;
- (d) practically free from bruising;
- (e) free of pests affecting the general appearance of the produce;
- (f) free of damage caused by pests;
- (g) free from damage caused by low and high temperature;
- (h) free of abnormal external moisture;
- (i) free of any foreign smell and/or taste;
- (j) with or without the stem attached.

(ii) At the time of maturity, colour between the areoles should be creamy white,

(iii) They shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	Custard apples must be of superior quality. They must be well developed and have all the characteristic and colouring typical of the variety. Following slight defects may be there, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; <ul style="list-style-type: none">- slight skin defects (blemishes, scars, sunspots) not exceeding 2 % of the total surface area.	5 % by number or weight of Custard apples not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade with the exception of over- riped fruit.
Class I	Custard apples must be of good quality. They must be well developed and have all the characteristics and colour typical of the variety. Following slight defects may be there, provided they do not affect the general	10 % by number or weight of Custard apples not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming

	<p>appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - slight skin defects (blemishes, scars, scrapes, scratches, sunspots) not exceeding 5 % of the total surface area.; - slight defects in colour. <p>The defects should not affect the pulp of the fruit.</p>	<p>within the tolerances of that grade.</p>
Class II	<p>This grade includes Custard apples which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Custard apple may have the following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape and colour, - small healed surface scars, not likely to impair significantly the appearance or conservation of the fruit, - skin defects (i.e. scratches, scars, scrapes bruises and blemishes) not exceeding 10 % of total surface area. <p>The defects should not affect the pulp of the fruit.</p>	<p>10 % by number or weight of Custard apples not meeting the requirements of the grade, but meeting the minimum requirements. Within this tolerance, not more than 2% in total may consist of overripe and/or split fruit.</p>

4. **OTHER REQUIREMENTS:**

- (i) The custard apples must have been carefully picked and have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the Custard apples must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

- (ii) In case of Extra class and Class I – extra care is necessary to avoid any disintegration into segments.

5. **PROVISION CONCERNING SIZING:**

Size is determined by the weight of the fruit.

Size Code	Weight in gms.
A	150 - 200
B	201 - 300
C	301 and above

Minimum weight of fruits for Extra class shall not be less than 200 gms.

SIZE TOLERANCES :

For all classes, 10 % by number or weight of Custard apples not conforming to the minimum size specifies, for the grade, but meeting the size requirement for that grade immediately below.

SCHEDULE-XXXII
GRADE DESIGNATION AND QUALITY OF GHERKINS

1. Gherkins shall be obtained from varieties (cultivars) of *cucumis sativus L.* family Cucurbitaceae.

2. **MINIMUM REQUIREMENTS:**

(i) Gherkins shall be:-

- (a) intact, firm, sound and clean;
- (b) fresh in appearance;
- (c) free from any visible foreign matter;
- (d) practically free from bruising;
- (e) free from damage caused by pest and diseases;
- (f) free from damage caused by low and/or high temperature;
- (g) free of abnormal external moisture;
- (h) free of any foreign smell and/or taste;
- (i) free from stem or flowers.

(ii) Gherkins should not be shriveled.

(iii) They shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. **CRITERIA FOR GRADE DESIGNATION :**

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	Gherkins must be of superior quality. They must be well developed and have all the characteristic and colouring typical of the variety. They must be free of defects. Gherkins shall be <ul style="list-style-type: none"> - well developed; - well shaped and practically straight. 	5 % by number or weight of Gherkins not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade with the exception of over riped fruit.
Class I	Gherkins must be of good quality. They must be characteristics of the variety. Following slight defects may be there, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; <ul style="list-style-type: none"> - slight deformation; - slight defects in colour. - slight skin defects (i.e. scratches, scars, scrapes and blemishes) not exceeding 2 % of the total surface area; The defects should not affect the pulp of the fruit.	10 % by number or weight of Gherkins not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.

Class II	<p>This grade includes Gherkins which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Gherkins may have the following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape and colour; - crooked and nubbed; - slight skin defects (i.e. scratches, scars, scrapes bruises and blemishes) not exceeding 5% of the total surface area. <p>The defects should not affect the pulp of the fruit.</p>	<p>10 % by number or weight of Gherkins not meeting the requirements of the grade, but meeting the minimum requirements. Within this tolerance, not more than 2% in total may consist of deformed and discoloured fruits.</p>
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4. OTHER REQUIREMENTS:

The Gherkins must have been carefully picked and have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the Gherkins must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

5. PROVISION CONCERNING SIZING:

Size is determined by the weight of the fruit.

Size Code	Weight in gms.
A	less than 5
B	6 – 10
C	11 – 20
D	21 – 35
E	36 – 50
F	51 – 70
G	71 – 100
H	101 – 150
I	150 and above

Maximum weight for Extra class would not be more than 20 gms.

SIZE TOLERANCES :

For all classes, 10 % by number or weight of Gherkins not conforming to the minimum size specifies, for the grade, but meeting the size requirement for that grade immediately below.

SCHEDULE-XXXIII
GRADE DESIGNATION AND QUALITY OF CARROTS

1. Carrots shall be obtained from varieties (cultivars) of *Daucus carota L.*

2. **MINIMUM REQUIREMENTS:**

- (i) Carrots shall be:-
- (a) intact, firm, sound and clean;
 - (b) fresh in appearance;
 - (c) free from any visible foreign matter;
 - (d) free of pests affecting the general appearance of the produce;
 - (e) free of damage caused by pests;
 - (f) free from damage caused by low and/or high temperature;
 - (g) free of abnormal external moisture;
 - (h) free of any foreign smell and/or taste;
 - (i) free from fissures;
 - (j) free from root splitting and forking.
 - (k) free from cavity spot, sponginess, pithiness and hollow heart;
 - (l) free from secondary roots;
 - (m) free from Nematode galls.
- (ii) Carrots shall not be woody, running to seed and forked,
- (iii) Carrots shall be properly washed and well dried,
- (iv) Carrots shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. **CRITERIA FOR GRADE DESIGNATION:**

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra class	<p>Carrots must be of superior quality. They must be well developed and have all the characteristic and colouring typical of the variety. They must be free of defects with the exception of very slight superficial defects provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <p>The roots must be: - regular in shape.</p> <p>Green or violet/purple tops are not allowed.</p>	<p>5 % by weight of Carrots not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.</p> <p>5 % by weight of carrots having a slight trace of green or violet/purple colouring at the top.</p>

Class I	<p>Carrots must be of good quality. They must be well developed and have all the characteristic and colour typical of the variety.</p> <p>The following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package;</p> <ul style="list-style-type: none"> - slight defects in shape; - slight defects in colouring; - slight healed cracks; - slight cracks or fissures due to handling or washing. <p>Green or violet/purple tops upto 1 cm. long for carrots not exceeding 10 cm. in length, and upto 2 cm. for other carrots are allowed.</p>	<p>10 % by weight of Carrots not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade. However, broken carrots /or carrots which have lost their tips are excluded from that tolerance,</p> <p>10% by weight of broken carrots and/or roots which have lost their tips.</p>
Class II	<p>This grade includes Carrots which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Carrots may have the following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - defects in shape and colour; - healed cracks not reaching the heart; - cracks or fissures due to handling or washing <p>Green or violet/purple tops upto 2 cm. long for carrots not exceeding 10 cm. in length and upto 3 cm. for other carrots, are allowed.</p>	<p>10 % by weight of Carrots not meeting the requirements of the grade, but meeting the minimum requirements. In addition, not more than 25% by weight of broken carrots may be allowed.</p>

4. OTHER REQUIREMENTS

- (i) The carrots must have been carefully picked and have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the carrot must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

(ii) Carrots may be presented in one of the following ways:

(a) Bunched carrots:

The roots must be presented with their foliage, which must be fresh, green and sound. Roots in the same bunch should be uniform in size. The bunches in package should be practically uniform in weight and arranged evenly in one or more layers.

(b) Topped carrots:

The foliage must be evened off or neatly cut off at the top of the carrot without damaging the root. The root must be.-

- put up in small packages,
- arranged in several layers or jumble packed.
- despatched in bulk (direct loading into a transport vehicle or vehicle compartment) for class II.

(iii) The material used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce.

(iv) In case where washed carrots are covered with pure peat, the peat used shall not be considered as foreign matter.

5. PROVISIONS CONCERNING SIZING:

(i) Size is determined by the maximum diameter or the weight of the carrot without foliage.

(a) for early carrots/bunched carrots/small root varieties.

Code	Diameter (in mm.)	Weight (in gms.)
A	10 – 20	8 - 20
B	21 - 30	21 - 80
C	31 - 40	81 – 100
D	41 - 45	101 - 110

(b) For topped or Large root varieties

Code	Diameter (in mm.)	Weight (in gms.)
A	21 – 30	45 – 80
B	31 – 45	81 – 150
C	46 and above	151 and above

Size code “C” roots for topped or large root varieties shall not be classified under “Extra class”.

(ii) Size tolerances

For all classes: 10 % by weight of roots not satisfying the requirements as regards sizing.

(F. No...18011/2/2006-M-II)

(U.K.S.CHAUHAN)
Joint Secretary (Agricultural Marketing)

Note.- Fruits and Vegetables Grading and Marking Rules were published in the Gazette of India, Part II, Section 3, Sub- section (i), vide No. GSR 220, dated, the 26th June,2004.

First amendment of Fruits and Vegetables Grading and Marking Rules was published in the Gazette of India vide GSR No.171 dated 9th August,2007.

