

## **ONIONS (GRADING AND MARKING) RULES, 1964**

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## **ONIONS (GRADING AND MARKING) RULES, 1964**

In exercise of the powers conferred by Sec. 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), the Central Government hereby makes the following rules, the same having been previously promulgated as required by the said section, namely:

### **1. Short title and application :-**

- (1) These rules may be called the Onions (Grading and Marking) Rules, 1964.
- (2) They shall apply to Onions (*Allium cepa* L.) produced in India.

### **2. Definitions :-**

In these rules-

- (1) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India.

(2) "bottlenecks" in relation to onions, means onion-bulbs which have abnormally thick necks

(3) "damage" in relation to onions means any injury or defect which materially affects the appearance of the lot or the edible or shipping quality of the individual onion, and includes one or more of the following, namely:

(a) "dry sunscald" that is to say, any injury which is more than slight and is readily apparent without peeling the onions;

(b) "mechanical injury", that is to say, any cut extending deeper than two fleshy scales or cuts which seriously damage the appearance of the onion;

(c) "seed-stems", that is to say, stems that are tough or woody or more than 6 mm. in diameter;

(d) "sprouting", that is to say, development of visible sprouts on the bulbs;

(e) "staining", that is to say, any discolouration caused by weathering or other means to seriously affect the appearance of the individual onions;

(f) "sunburn", that is to say, any development of dark green colour affecting the area equivalent to that of a circle of 2.5 cm. in diameter on an onion of 7.0 cm. in diameter or correspondingly smaller or larger area or medium to light green colour affecting more than 10 per cent of the surface of the onion; and

(g) "tops", that is to say, onions which are trimmed to more than 5.0 cm., percentage of such onions in a lot being not more than 20 per cent.

(4) "diameter" in relation to onions means the greatest dimension of the onion bulb taken at right angles to the straight line running from the stem to the root and;

(5) "doubles" in relation to onions means onions which have developed more than one distinct bulb, with or without its outer clinging stem, joined only at the base;

(6) "mature bulb" means bulbs which have been harvested when all the tops are down to a stage of development at which onions are firm;

(7) "reasonably Firm" in relation to onions means that the onions may yield to slight moderate pressure but are not tangibly soft or spongy, and

(8) "Schedule" means a Schedule appended to these rules.

### **3. Grade designation :-**

The grade designations to indicate the quality of onions shall be as set out in column (1) of Schedules II to VIII. Comment It lays down that the grade designations indicating quality of onions shall be as set out in column (1) of Schedules II to VIII.

### **4. Definition of quality :-**

The quality indicated by the grade designations shall be as set out against each grade designation in Schedules II to VIII.

### **5. Grade designation mark :-**

The grade designation mark shall consist of a label specifying the grade designation and bearing a design (consisting of an outline map of India with the word "AGMARK" and the figure of the rising sun, with the words "Produce of India" and resembling the one as set out in Schedule 1.

### **6. Method of marking :-**

(1) The grade designation mark shall be securely affixed to each container in a manner approved by the Agricultural Marketing Adviser.

(2) In addition to the grade designation mark, each container shall be clearly marked with such particulars and in such a manner as may be specified by the Agricultural Marketing Adviser.

(3) An authorised packer may, after obtaining the prior approval of the Agricultural Marketing Adviser, mark his private trade mark on a container in a manner approved by the said Officer, provided that the private trade mark does not represent Quality or grade designation mark affixed to the container in accordance with these rules. Comment This rule refers to the method of marking and lays down that the mark shall be securely affixed to each container and the container shall contain such details as are specified by the Agricultural Marketing Adviser. It also lays down that the authorised packer may with the previous approval affix his private trade mark on the container.

### **7. Method of packing :-**

(1) Only sound, clean and dry containers made of jute, wooden crates, netting, bamboo baskets and palm-leaf baskets shall be used for packing. They shall be free from any insect infestation or fungus contamination and also free from any undesirable smell.

(2) The container shall be securely closed and sealed in a manner

approved by the Agricultural Marketing Adviser.

(3) Each package shall contain onions of one grade designation only.

**8. Special conditions of certificate of authorisation :-**

In addition to the conditions specified in rule 4 of the General (Grading and Marking) Rules, 1937, the following shall be the conditions of every Certificate of Authorisation issued for the purpose of these rules, namely:

(i) An authorised packer shall make such arrangements for testing onions as may be prescribed, from time to time by the Agricultural Marketing Adviser.

(ii) An authorised packer shall provide all facilities to the Inspecting Officers duly authorised by the Agricultural Marketing Adviser for sampling, testing and such other matters as may be specified by the Agricultural Marketing Adviser.

SCHEDULE 1

SCHEDULE I

(See rule 5) Design for the Grade designation mark. NOTE.- The Tamil and Telugu words will not occur in the label in case where commodities are graded for purpose of export.

SCHEDULE 2

SCHEDULE II

(See rule 3 and rule 4) Grade designations and definition of quality of Nasik/Sawashtra Bellary onions (*Allium cepa* L.) Grade Special Characteristics designation \_\_\_\_\_ General Characteristics Colour \ 'Size \ Defective (diameter \ diseased \ \ \ \ in mm.) and \ \ Minimum \ damaged \ \ \ bulbs (per \ \ \ cent by \ \ \ weight) \ \ \ Maximum \

1 2 \ 3 \ 4 \ 5

Extra Light to Rosy \ 60 \ 10.0 \ The bulbs shall- Big \ \ \ 1. be reasonably uniform in shape, \ \ \ \ \ \ \ size, colour and pungency characteristics of the variety/type; Medium Do \ 30mm \ 10.0 \ 2. be mature, solid in feel, reasonably Small Do \ 20mm \ 10.0 \ firm with tough clinging skins, General Do \ Mixed \ 10.0 \ 3. be thoroughly cured and dried; \ 20 mm \ \ \ \ and N.S. Grade + \ \ \ \ \ 4. be free from dirt or other foreign \ \ \ \ \ \ \ material. \ \ \ \ \ \ \ 5. be free from defective, diseased, \ \ \ \ \ \ \ decayed and damaged bulbs \ \ \ \ \ \ \ caused by seed-stems, tops, roots, \ \ \ \ \ \ \ moisture, dry sunscald, sunburn, \ \ \ \ \ \ \ sprouting diseases, insects and \ \ \ \ \ \ \ mechanical or other injuries and \ \ \ \ \ \ \ staining, to the extent as specified \ \ \ \ \ \ \ under column 4. \ \ \ \ \ \ \ 6. be free from moulds, soft, rot and \ \ \ \ \ \ \ insect attack 1. Tolerance for size.- For accidental errors in sizing, not more than 5 per cent by weight of the bulbs in any lot may be of next lower grade than the minimum diameter prescribed. @ Defective, diseased and damaged shall mean malformed bulbs and the bulbs internally of externally damaged, diseased or dis-coloured, materially affecting the quality. The decayed onions shall not exceed 2.0 per cent in any lot. \$ General.- The grade shall be allowed to be packed only irrevocable letter

credit. +JV. S. Grade.- This is not a grade in its strict sense but has been provided for the onions not covered under regular grades. Onion under this grade shall be exported only against a specific order from the foreign buyer indicating the quality of the produce required.

SCHEDULE 3

SCHEDULE III

(See rule 3 and rule 4) Grade designations and definition of quality of Poona onions (*Allium cepa* L.) Grade Special Characteristics designation

\_\_\_\_\_ General Characteristics Colour \ 'Size \ Defective (diameter \ diseased \ \ \ \ in mm.) and \ \ Minimum \ damaged \ \ \ bulbs (per \ \ \ cent by \ \ \ weight) \ \ \ Maximum@ \

1 2 \ 3 \ 4 \ 5

Extra Light to Rosy \ 60 \ 10.0 \ The bulbs shall- Big \ \ \ 1. be reasonably uniform in shape, \ \ \ \ \ \ \ size, colour and pungency characteristics of the variety/type; Medium Do \ 40mm \ 10.0 \ 2. be mature, solid in feel, reasonably firm with tough clinging skins, General Do \ 30mm \ 10.0 \ 3. be thoroughly cured and dried; \ 20 mm \ \ \ \ and N.S. Grade + \ \ \ \ \ 4. be free from dirt or other foreign \ \ \ \ \ \ \ material. \ \ \ \ \ \ \ 5. be free from defective, diseased, \ \ \ \ \ \ \ decayed and damaged bulbs \ \ \ \ \ \ \ caused by seed-stems, tops, roots, \ \ \ \ \ \ \ moisture, dry sunscald, sun-burn, \ \ \ \ \ \ \ sprouting diseases, insects and \ \ \ \ \ \ \ mechanical or other injuries and \ \ \ \ \ \ \ staining, to the extent as specified \ \ \ \ \ \ \ under column 4. 6. The percentage of seed stems of onion shall not exceed 20 per cent. \ \ \ \ \ \ \ 7. be free from moulds, soft, rot and \ \ \ \ \ \ \ insect attack  
Kharif/monsoon crop taken in Nasik, Pune and Dhulia area is locally known as Pholcrop NOTE- 1. Tolerance for size.- For accidental errors in sizing, not more than 5 per cent by weight of the bulbs in any lot may be of next lower grade than the minimum diameter prescribed. @ Defective, diseased and damaged shall mean malformed bulbs and the bulbs internally or externally damaged, diseased or discoloured, materially affecting the quality. The decayed onions shall not exceed 2.0 per cent in any lot. \$ General.- The grade shall be allowed to be packed only irrevocable letter credit. +N. S. Grade.- This is not a grade in its strict sense but has been provided for the onions not covered under regular grades. Onion under this grade shall be exported only against a specific order from the foreign buyer indicating the quality of the produce required.

SCHEDULE 4

Schedule IV

(See rule 3 and rule 4) Grade designations and definition of quality of Dindigul or "Kar" or "Podisu" or Red onions (*Allium cepa* L) Grade \ Special Characteristics \ designation \ Size (diameter) in Colour General Characteristics \ mm. (Min.) 1 \ 2 3 \ 4 Special \ 15 mm Light purple to The bulbs occur in bunches or clusters of two or more, joined together at the base. The \ \ \ \ \ \ \ bulbs Shall- \ \ \ \ \ \ \ 1 be reasonably uniform in shape, size, colour and pungency characteristics of the variety/ type; 2. be mature, solid in feel, reasonably firm with tough clinging skins, free from bott- lenecks; \ \ \ \ \ \ \ \ \ 3. be thoroughly cured and dried; 4. be free from damage caused by seed-stems, tops, roots, dry sunscald, sun-burn, sprouting, mechanical or other injuries and staining, dirt or other foreign material; and 5. be free from moulds, diseases, soft rot, decay and insect attack. NOTE- 1. Tolerance for size.- For accidental errors in sizing, not more than 10 per cent by weight of the bulbs may be smaller than the minimum diameter prescribed. In this case it is the smallest onion in the bunch that would be taken for measuring the diameter for the purpose of grading. 2. Tolerance for requirements in respect

of general characteristics.- To allow for variations other than size incident to proper grading and handling not more than 10 per cent by weight of the onions in any lot may fail to meet the requirements of the grade.

SCHEDULE 5

SCHEDULE V

(See rule 3 and rule 4) Grade designations and definition of quality of Bangalore onions (*Allium cepa* L.) Grade \ Special Characteristics designation \ Size (diameter) in Colour mm. (Min.) General Characteristics mm. (Min.) 1 \ 2 3 4 Big. 30 Light purple to The bulbs shall purple. Medium 20 Do 1. be reasonably uniform in shape, colour and pungency characteristics of \ \ \ \ \ the variety/type; 15 Do 2. be mature, soli in feel, reasonably firm with tough clinging skins, free from doubles, or bottle-necks; Different Do 3. be thoroughly cured and sizes, not dried; below 15 mm. 4. be free from damage caused by seed-stems, tops, roots, moisture, dry sunscald, sunburn, \ \ \ \ \ \ \ \ \ sprouting, mechanical or other injuries 1 2 3 4 \ \ \ \ \ \ \ \ \ and staining, dirt or other foreign material; \ \ \ \ \ \ \ \ \ and \ \ \ \ \ \ \ \ \ \ be free from moulds, diseases, soft rot, \ \ \ \ \ \ \ \ \ decay and insect attack. NOTE- 1. Tolerance for size.- For accidental errors in sizing, not more than 5 per cent by weight of the trift in any lot may be of next lower grade than the minimum diameter prescribed. 2. Tolerance for requirements in respect of genera! characteristics.- To allow for variations other thin size. incident to proper grading and handling not more than 10 per cent by weight of the onions in any lot may fail to meet the requirements of the grade. 'Mixed.- This grade may be packed against a 'Firm Order' only.

SCHEDULE 6

SCHEDULE VI

(See rule 3 and rule 4) Grade designations and definition of quality of Krishnapuram (c/utty bellary) onions (*Allium cepa* L.) Grade \ \ Special Characteristics designation ----- General Characteristics Size (diameter) in Colour mm. (Min.) 1 2 3 4 Big. . 35 Light rosy to The bulbs shall-dark rosy. McdniBL 25 Do 1. be reasonably uniform in shape, colour and pungency characteristics of the variety/type; Small. . 15 Do 2. be mature, solid in feel, reasonably Firm with tough clinging skins, free from bottle- necks; Mixed Different sizes, Do 3. be thoroughly cured and of below 15 mm. dried; \ \ \ \ \ \ 4. be free from damage caused by seed-stems, \ \ \ \ \ \ \ \ tops, roots, moisture, dry sunscald, sun- \ \ \ \ \ \ \ \ burn, sprouting, mechanical or other \ \ \ \ \ \ \ \ injuries and staining, dirt or other foreign \ \ \ \ \ \ \ \ material; and \ \ \ \ \ \ \ \ 5. be free from moulds, diseases, soft rot, \ \ \ \ \ \ \ \ \ decay and insect attack. NOTE- 1. Tolerance for size.- For accidental errors in sizing, not more than 5 per cent by weight of the bulbs in any lot may be of next lower grade than the minimum diameter prescribed. 2. Tolerance for requirements in respect of general characteristics.- To allow for variations other than size incident to proper grading and handling not more than 10 per cent by weight of the onions in any lot may fail to meet the requirements of the grade. 'Mixed.- This grade may be packed against a "Firm Order" only.

SCHEDULE 7

\SCHEDULE VII

(See rule 3 and rule 4) Grade designations and definition of quality of white Onions (*Allmm cepa* L.) produced in parts of Mahashtra/Mysore State. Grade \ Special Characteristics General characteristics designation \ Size (diameter) in Colour mm. (Min.) 1 \ 2 3 4 Big. . . \ 40 White to The bulbs shall- silver white Medium 25 Do 1. be reasonably uniform in shape, colour and pungency

characteristics of the variety/type; Mixed Different sizes. Do 2. be mature, solid in feel, reasonably firm with of below 15 mm. tough clinging skins, free from bottlenecks; 3. be thoroughly cured and dried; 4. be free from damage caused by seed-stems, tops, roots, moisture, dry sunscald, sunburn, sprouting, mechanical or other injuries and staining, dirt or other foreign material; and \ \ \ \ \ \ \ \ 5. be free from moulds, diseases, soft rot, decay and insect attack. NOTE- 1. Tolerance for size.- For accidental errors in sizing, not more than 5 per cent by weight of the bulbs in any lot may be of next lower grade than the minimum diameter prescribed. 2. Tolerance for requirements in respect of general characteristics.- To allow for variations other than size incident to proper grading and handling not more than 10 per cent by weight of the onions may fail to meet the requirements of the grade. 'Mixed.- This grade may be packed against a "Firm Order" only.

SCHEDULE 8

SCHEDULE VIII

(See rule 3 and rule 4) Grade designations and definition of quality of Dindigul or "Red Motluru Onions intended for purposes only (*Allium cepa* L.) produced in the States of Madras and Andhra Pradesh. Grade Special Characteristics designation \_\_\_\_\_ General Characteristics Grade designation Size (diameter) in mm. (Min.) Colour mm. (Min.) Special 15 mm 20mm \ Light purple to \ The bulbs occur in bunches or clusters of two or more, joined together at the base. They Shall Good 20mm Do 1. be reasonably uniform in shape, size, colour and pungency characteristics \ \ \ \ \ \ \ \ of the variety/type; \ \ \ \ \ \ \ \ 2. be mature, solid in feel, reasonably \ \ \ \ \ \ \ \ Firm with tough clinging skins, free from \ \ \ \ \ \ \ \ bottlenecks; \ \ \ \ \ \ \ \ 3. be thoroughly cured and dried; \ \ \ \ \ \ \ \ 4. be free from damage caused by seed-stems, \ \ \ \ \ \ \ \ tops, roots, moisture, mechanical or other \ \ \ \ \ \ \ \ injuries and staining, dirt or other foreign \ \ \ \ \ \ \ \ material; and \ \ \ \ \ \ \ \ 5. be free from moulds, diseases, soft rot, \ \ \ \ \ \ \ \ decay and insect attack. NOTE- 1. Tolerance for size.- For accidental errors in sizing, not more than 5 per cent by weight of the tabs m any lot may be of next lower grade than the minimum diameter prescribed. 2. Tolerance for requirements in respect of general characteristics.- To allow for variations other than size incident to proper grading and handling not more than 10 per cent by weight of the onions may fail to meet the requirements of the grade.