

## **PEPPER (GRADING AND MARKING) RULES, 1969**

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## **PEPPER (GRADING AND MARKING) RULES, 1969**

PEPPER (GRADING AND MARKING) RULES, 1969

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

(1) These rules may be called the Pepper (Grading and Marking) Rules, 1969.

(2) They shall apply to pepper (*Piper nigrum*), whether whole or ground, produced in India.

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

In these rules:

(1) "Agricultural Marketing Adviser" means the Agricultural Marketing

Adviser to the Government of India;

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

### **3. Grade designations :-**

The grade designations to indicate the quality of pepper shall be as set out in column (1) of Schedules II to VIII. The grade designation of pepper ground shall be as set out in column (1) of Schedule IX.

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

The quality indicated by the respective grade designation shall be as set out against each grade designation in columns 2 to 5 in Schedules II and III, columns 2 and 3 in Schedules IV, VI and VII, columns 2 to 4 in Schedule V and columns 2 to 6 in Schedules VIII and IX.

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

(i) The grade designation mark in the case of black pepper (whole or ground) packed in polythene and/or paper bags shall consist of a design incorporating the number of the Certificate of Authorisation, the word "Agmark" and the grade approved by the Agricultural Marketing Adviser.

(ii) The grade designation mark in the case of black pepper powder packed in metal containers or glass bottles shall consist of a paste-on label, specifying the grade designation and bearing the design of a map of India with the word "Agmark".

(iii) The grade designation mark in the case of pepper (whole or ground) packed in containers of jute OT cloth as well as in containers in which sealed polythene bags of graded pepper (whole or ground) are packed 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 " W<sup>n</sup> MW ' as set out. in Schedule 1.

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

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

(ii) In addition to the above, the following particulars shall also be clearly and indelibly marked on each container:-

(a) Date of packing in code or plain letters, and

(b) net weight.

(iii) An authorised packer may, after obtaining the previous 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 a quality or grade different from that indicated by the grade designation mark affixed to the container in accordance with these rules.

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

(i) Only sound, clean and dry containers made of metals, glass, jute, cloth, paper or polythene shall be used for packing. They shall be free from any insect infestation or fungus contamination and also free from any undesirable smell.

(ii) The containers shall be securely closed and sealed in a manner approved by the Agricultural Marketing Adviser.

(iii) Each package shall contain pepper 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 special conditions shall be observed by packers to the satisfaction of the Agricultural Marketing Adviser:

(i) An authorised packer shall make such arrangements for testing pepper (whole or ground) as may be specified from time to time by the Agricultural Marketing Adviser.

(ii) An authorised packer shall provide all facilities as may be necessary to the Inspecting Officer who have been duly authorised by the Agricultural Marketing Adviser.

## **9. Repeal and savings :-**

The Black Pepper (Grading and Marking) Rules, 1961, are hereby rescinded but this shall not affect the previous operation of the said Rules or anything duly done or suffered thereunder.

### **SCHEDULE 1**

#### **SCHEDULE**

(See rule 5) Design for the grade designation mark ◻
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### **SCHEDULE 2**

#### **SCHEDULE**

(See rules 3 and 4)
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Grade designations and definitions of quality of Garbled Malabar Black Pepper

Grade designation	'Extraneous matter not exceeding (per cent.)	!Light berries not exceeding (per cent.)	#Moisture content not exceeding (per cent.)	General Characteristics
1	2	3	4	5
RLG-Grade 1	0.5	2.0	11.0	Shall be the dried mature berries of piper nigrum grown in South India,
M-G. Grade 1	0.5	5.0	11.0	garbled, dirk brown to dark black in colour, nearly globular, with a wrinkled surface, the deepest wrinkles forming a network on the dried berry. It shall be free from mould or insects or any other adulterant.
M-G. Grade 2				
* These comprise dust, chaff, pickings and other foreign matter. Pinheads will be regarded as an extraneous matter.				

SCHEDULE 3

SCHEDULE

(See rules 3 and 4)

Grade designations and definition of quality of Ungarbled Malabar Black Pepper

Grade designation	*Extraneous matter not exceeding (per cent.)	!Light berries not exceeding (per cent.)	#Moisture content not exceeding (per cent.)	General Characteristics
1	2	3	4	5
MUG GRADE 1	2.0	7.0	12.0	Shall be dried mature berries of piper
MUG GRADE 2	2.0	10.0	12.0	nignim grown in South India, colour
MUG GRADE 3\$	3.0	15.0	12.0	varying from brown to black with a
MUG GRADE 4\$	4.0	20.0	12.0	wrinkled surface. Shall be free from insects.

SCHEDULE 4  
SCHEDULE

(See rules 3 and 4)			
Grade designations and definition of quality of Garbled Light Black Pepper*			
Grade	!Extraneous	Pinheads not	General Characteristics
designation	matter not exceed	exceeding	
	ing (per cent.)	(per cent.)	
1	2	3	4
GL Grade Special	2.0	@	Shall be dried berries of piper
GL Grade 1	3.0	5.0	nigrum grown in South India, dark
GL Grade 2@	5.0	10.0	brown to dark black in colour and
GL Grade 3@	6.0	15.0	garbled. They shall be well dried
			and free from mould or insects.

SCHEDULE 5  
SCHEDULE

(See rules 3 and 4)			
Grade designations and definition of quality of Ungarbled 'Light Black Pepper'			
Grade	!Extraneous	Pinheads	General Characteristics
Designation	matter not excee	not exceeding	
	ding (per cent.)	(per cent.)	
1	2	3	4
UGL Grade Special	3		Shall be the dried berries of piper nigrum grown in South
			India, dark brown to black in
UGL Grade 1	4	5	colour and ungarbled. They
UGL Grade 2#	7	10	shall be well dried and free
			from insects.

SCHEDULE 6  
SCHEDULE

(See rules 3 and 4)		
Grade designation and definition of quality of Pinheads*		
Grade	+Extraneous matter not	General Characteristics
designation	exceeding (per	

	cent.)	
1	2	3
PH Grade Special	3	Shall be wholly derived from the Spikes of
PH Grade 1#	6	piper nigrum grown in South India, They
		shall be reasonably dry and free from
		insects. The colour shall be from dark
		brown to black.

SCHEDULE 7

SCHEDULE

(See rules 3 and 4)		
Grade designations and definition of quality of Black Pepper (Non-specified)		
Grade	'Extraneous matter not	General Characteristics
designation	exceeding (per cent.)	
1	2	3
NS GradeX.	4!	Shall be wholly derived from the spikes of
		piper nigrum, grown in South India. Dif
		ferent qualities of pepper can be mixed in
		different proportions in accordance with
		orders from buyers.
*These comprise dust, chaff, pickings and other foreign matter. Pinheads will be regarded as		
extraneous matter.		

SCHEDULE 8

SCHEDULE

(See rules 3 and 4)					
Grade designations and definition of quality of Tellicherry Garbled Black Pepper					
Grade	Size* (dia	^Extrane	Light@ber	MoistureS	General
designation	meter of	ous matter	ries' not	content	Characteristics
	holes in	not exceed	excceding	not exceeding	
	m.m. of the	ing (per	(per cent.)	(per cent.)	

	sieve on which retained)	cent. by weight	by weight	by weight	
1	2	3	4	5	6
TGSEB	4.75	0.5	3.0	11.0	Shall be the dried mature berry
(Tellicherry					ies of piper nigrum grown in
Garbled					South India. Garbled in dark
Special					brown to dark black In colour,
Extra Bold).	4.25	0.5	3.0	11.0	nearly globular, with a wrink
TGEB					led surface, the deepest wrink
(Tellicherry					les forming a network on the
Garbled					dried berry. It shall be free
Extra Bold).	4.25 (50 per	0.5	3.0	11.0	from mould or insect or any
TG (Telli-	cent. min.)				other adulterant.
cherry	4.00 (50 per				
Garbled).	cent. max.)				
'Tolerance allowed for the next lower size is 5 per cent. in T.G. (Tellicherry Garbled); the					
tolerance for both the sizes taken together will not exceed 5 per cent.					
# These comprise dust, chaff, pickings, and other foreign matter.					
@ Light berry content to be tested by floatation method in alconol or methylated spirit of 0.80 to					
0.82 specific gravity at room temperature (around 25 C).					
SKuring monsoon months, i.e., from the 15th of May to 30th of September, a tolerance of 05 per					
cent. is allowed in respect of moisture.					

#### SCHEDULE 9

#### SCHEDULE

(See rules 3 and 4)					
Grade designations and definition of quality of Black Pepper Ground					
	Definition of quality				
	Special Characteristics				
Grade	Moisture per	Total ash	Acid inso	Crude fibre	General
designation	cent. by	per cent.	luble ash	per cent.	Characteristics

	weight maximum	by weight maximum	percent. by weight maximum	by weight maximum	
1	2	3	4	5	6
Standard	12.0	7.0	1.2	18.0	Black pepper gro
					und, shall be the
General	12.5	8.0	1.2	18.0	material obtained
					by grinding black
					pepper, whole. It
					shall be free from
					admix-ture, from
					mould growth,
					insect in- festation
					or musty odour. It
					shall be free from
					coarse particles
					and gro-und to
					such a fine- ness
					that the whole of it
					passes thro- ugh a
					500 micron sieve.