

PINEAPPLES (GRADING AND MARKING) RULES, 1982

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PINEAPPLES (GRADING AND MARKING) RULES, 1982

¹1. Published in the Gazette of India, Pt.II, Sec. 3, dated 19th June, 1982 In exercise of the powers conferred by Section 3 of the said Act, the Central Government hereby makes the following rules, namely:-

1. Short title, application and commencement :-

(1) These rules may be called the Pineapples (Grading and Marking) Rules, 1982.

(2) They shall apply to Pineapples produced in India.

(3) They shall come into force on the date of their publication in the Official Gazette.

2. Definition :-

In that rules, unless the context otherwise requires-

(1) "Agricultural Markcling Adviser" means the Agricultural Marketing Adviser to the Government of India;

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

(3) "Authorised packer" means a person or a body of persons who has been granted a certificate of authorisation by the Agricultural Marketing Adviser for getting the commodity graded and Agmarked in accordance with the grade, standards and procedure prescribed under the rules;

(4) "Certificate" means Certificate of Authorisation.

3. Grade designations :-

The grade designation to indicate the quality of the Pineapple shall be as set out in column I of Schedules I to V.

4. Definition of quality :-

The quality indicated by the grade designations shall be as set out against each grade designation in columns 2 and 3 of Schedules I to V.

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 "AG MARK" and figure of the rising sun with the words "Produce of India" and " UK" resembling the mark as set out in Schedule VI.

6. Method of markings :-

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

(2) In addition to the grade designation, the following particulars shall also be clearly marked on the label:-

(a) Name of the variety;

(b) Net weight;

(c) Name of the packing station;

(d) Date of packing; and

(c) Any other particulars, as may be specified by the Agricultural Marketing Adviser, from time to time.

(3) The 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 a quality or grade of pineapples different from that indicated by the grade designation mark affixed to the container in accordance with these rules.

7. Method of packing :-

(1) Pineapples shall be packed in bamboo baskets (cylindrical, conical, rectangular, semi-spherical or wedge type) or wooden cases or crates or any other type of container and in such a manner as may be specified from time to time by the Agricultural Marketing Adviser.

(2) Packing material shall be clean and dry free from fungus and insect attack and obnoxious smell.

(3) Each package shall contain Pineapples of the same variety and of the same grade designation and the top layer shall be representative of the entire contents of the package in respect of size, maturity, colour, shape, weight and freedom from visible defects.

(4) Each package shall be securely closed and sealed in a manner prescribed by the Agricultural Marketing Adviser.

SCHEDULE 1

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of the quality of Pineapples, commercially known as kew Grade Definition of quality General Characteristics designation - Special characteristics (Minimum weight in gms.) 1 \2 \3 Extra special \2,250 \Pineapples shall be the fruits of plant \ \botanically known as Ananas Comosus Special \1,750 \Each fruit shall: Good \1,250 \1. have shape and colour normal to \ \the variety and reasonably uniform \ \throughout the pack and be free \ \from malformation: \ \2. have reached a stage of maturity \ \which will permit the subsequent \ \competition of ripening in the \ \ordinary course of transport and \ \marketing; \ \3. have good keeping quality and be \ \firm; \ \4. be free from blemish or defects due \ \to fungus, disease, insect attack or 767 SCHEDULE I (contd.) 1 2 3 mechanical injuries or hail-storm or spray, 5. have the stalk removed close to the fruit leaving not more than 8 cm; 6. have the crown trimmed to a length not exceeding 10 cms. Tolerances.- (1) Blemish: means a stain/defect/mark due to fungal disease, spray, insect, pest, hail-storm or mechanical injury that has been subsequently healed and not materially affecting the quality of the fruit. Blemish shall not exceed 10 per cent. of the total area of the affected fruit and the number of such affected fruits shall not exceed 10 per cent. of the total number of fruits in a package/container; (2) A tolerance of 10 per cent. in respect of weight and maturity for 10 per cent. of the fruits shall be

allowed for accidental errors in grading. NOTE When pineapples exceeding the minimum weight fixed for the Extra Special grade are packed, the weight of the fruits packed at the packer's discretion may be appended to the grade designation, (e.g. extra special 2.750 grams.).

SCHEDULE 2

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of the quality of Pineapples, commercially known as Mauritius Grade Definition of quality General Characteristics designation - Special characteristics (Minimum weight in gms.) 1 2 3 Extra Special 1,000 Pineapples shall be the fruits of plant botanically known as Ananas Comosus. Special 750 Each fruit shall: Good 500 1. have the shape and colour normal to the variety and reasonably uniform throughout the pack and be free from malformation; 2. have reached a stage of maturity which will permit the subsequent completion of ripening in the ordinary course of transport and marketing; 3. have good keeping quality and be firm; 4. be free from blemish or defects due to fungus disease, insect attack or mechanical injuries or hail-storm or spray; 5. have the stalk removed close to the fruit leaving not more than 8 cm; 6. have the crown Trimmed to a length not exceeding 13 cms. Tolerances.- (1) Blemish: means a stain/defect mark due to fungal disease, spray, insect, Pest, hail- storm or mechanical injury that has been subsequently healed and not materially affecting the quality of the fruit. Blemish shall not exceed 10 per cent. of the total area of the affected fruit and the number of such affected fruits shall not exceed 10 per cent of the total number of fruits in a package/container; (2) A tolerance of 10 per cent. in respect of weight and maturity for 10 per cent. of the fruits shall be allowed for accidental errors in grading. 768 NOTE : When pineapples exceeding the minimum weight fixed for the extra special grade are packed, the weight of the fruits packed at the packer's discretion may be appended to the grade designation (e.g., extra special 1,250 grams.).

SCHEDULE 3

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of the quality' of Pineapples, commercially known as Queen Grade Definition of quality General Characteristics designation - Special characteristics (Minimum weight in gms.) 1 2 3 Extra Special 2,000 Pineapples, shall be the fruits of plant botanically known as Ananas Comosus. Each fruit shall: Special 1,500 1. have shape and colour normal to the variety and reasonably uniform Good 1,000 throughout the pack and be free General 750 from malformation; 2. have reached a stage of maturity which will permit the subsequent completion of ripening in the ordinary course of transport and marketing; 3. have good keeping quality and be firm; 4. be free from blemish or defect due to fungus diseases, insect attack or mechanical injuries or hail-storm or spray; 5. have the stalk removed close to the fruit leaving not more than 8 cm; 6. have the crown trimmed to a length not exceeding 10 cms: Tolerances.- (1) Blemish: means a stain/defect/mark due to fungal disease, spray, insect, pest, hail-storm or mechanical injury that has been subsequently healed and not materially affecting the quality of the fruit. Blemish shall not exceed 10 per cent. of the total area of the affected fruit and the number of such affected fruits shall not exceed 10 per cent. of the total number of fruits in a package/container. (2) A tolerance of 10 per cent. in respect of weight and maturity for 10 per cent. of the fruits

shall be allowed for accidental errors in grading. NOTE : When Pineapples exceeding the minimum weight fixed for the Extra Special grade are packed, the weight of the fruits packed at the packer's discretion may be appended to the grade designation (e.g., extra special 2,150 grams.).

SCHEDULE 4

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of the quality' of Pineapples, commercially known as Ceylon Grade Definition of quality General Characteristics designation - Special characteristics (Minimum weight in gms.) 1 2 3 Extra Special 2,000 Pineapples, shall be the fruits of plant botanically known as Ananas Comosus. Each fruit shall: 769 SCHEDULE IV-Contd 1 2 3 Special 1,750 1. have shape and colour normal to the variety and reasonably uniform Good 1,250 throughout the pack and be free from malformation; General 1,000 2. have reached a stage of maturity which will permit of the subsequent completion of ripening in the ordinary course of transport and marketing; 3. have good keeping quality and be firm; 4. have the stalk removed close to the fruit leaving not more than 8 cm; 5. have the crown trimmed to a length not exceeding 10 cm; 6. be free from blemish or defects due to fungus, disease, insect attack or mechanical injuries or hail-storm or spray Tolerances.- (1) Blemish: means a stain/defect/mark due to fungal disease, spray, insect, pest, hail-storm or mechanical injury that has been subsequently healed and not materially affecting the quality of the fruit. Blemish shall not exceed 10 per cent. of the total area of the affected fruit and the number of such affected fruits shall not exceed 10 per cent. of the total number of fruits in a package/container. (2) A tolerance of 10 per cent. in respect of weight and maturity for 10 per cent. of the fruits shall be allowed for accidental errors in grading. NOTE : When pineapples exceeding the minimum weight fixed for the extra special grade are packed, the weight of the fruits packed at the packer's discretion may be appended to the grade designation (e.g., extra special 2.100 grams.).

SCHEDULE 5

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of the quality' of Pineapples, commercially known as Country or Nata (Desi) Grade Definition of quality General Characteristics designation - Special characteristics (Minimum weight in gms.) 1 2 3 Extra Special 1,000 Pineapples shall be the fruits of plant botanically known as Ananas Comosus. Special 750 Each fruit shall: Good 500 1. have shape and colour normal to the variety and reasonably uniform throughout the pack and be free from malformation; 2. have reached a stage of maturity which will permit the subsequent completion of ripening in the ordinary course of transport and marketing; 3. have good keeping quality and be firm; 770 SCHEDULE V-Contd 1 2 3 4. be free from blemish or defects due to fungus disease, insect attack or mechanical injuries or hail-storm or spray; 5. have the stalk removed close to the fruit leaving not more than 8 cms.; 6. have the crown trimmed to a length not exceeding 10 cms. Tolerances.- (1) Blemish: means a stain/defect/mark due to fungal disease, spray, insect, pest, hail-storm or mechanical injury that has been subsequently healed and not materially affecting the quality of the fruit. Blemish shall not exceed 10 per cent. of the total area of the affected fruit and the number of such affected fruits shall not exceed 10 per cent. of the total number of fruits in a package/container.

(2) A tolerance of 10 per cent. in respect of weight and maturity for 10 per cent. of the fruits shall be allowed for accidental errors in grading. NOTE : When pineapples exceeding the minimum weight fixed for the Extra Special grade are packed, the weight of the fruits packed at the packer's discretion may be appended to the grade designation (e.g. extra special, 1,250 grams.).

SCHEDULE 6
SCHEDULE

(See rule 5) Grade designation mark ◻ AGMARK