

## **RAW MEAT (CHILLED OR FROZEN) (GRADING AND MARKING) RULES, 1977**

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## **RAW MEAT (CHILLED OR FROZEN) (GRADING AND MARKING) RULES, 1977**

RAW MEAT (CHILLED OR FROZEN) (GRADING AND MARKING) RULES, 1977

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

- (1) These rules may be called the Raw Meat (Chilled or Frozen) (Grading and Marking) Rules, 1977.
- (2) They shall come into force on the date of their publication in the Official Gazette.
- (3) They shall apply to meat obtained from Buffaloes, Sheep and Goats, produced in India.

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

In these rules, unless the context otherwise requires,-

- (i) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
- (ii) "Animal" means an animal belonging to any of the species specified below, namely: (a) buffaloes; (b) sheep; (c) goats;
- (iii) "buffalo beef" means buffalo carcass from an animal which is more than 12 months of age and weighing more than 100 kilograms; NOTE.- The term "buffalo beef" shall be indicated against "TYPE" on the Agmark labels;
- (iv) "boneless meat" means dressed meat which is free from tendons, cartilages, bones and separable nerves;
- (v) "calf meat" means an immature buffalo carcass from an animal above 4 months' old weighing not less than 30 Kilograms and is below 100 Kilograms; NOTE.- The term "calf meat" shall be indicated against "TYPE" on the Agmark labels;
- (vi) "carcass" means the dead body or any part thereof including viscera of any animal which has been slaughtered according to the contracted methods in an approved slaughter house;
- (vii) "chilled" means that the internal temperature of carcass/cuts/mince does not exceed 5°C at any stage including that at docks/ports; NOTE.- The carcasses shall be so hung in the cold storage as to be at least 20 cms. from the ceiling, 10 cms. from the floor and 30 cms. from the walls. The cuts/mince shall be so kept in clean racks in the cold storage so as to be at least 20 cms. from ceiling, 10 cms. from the floor and 30 cms. from the walls;
- (viii) "cuts" means meat obtained from dressed and boneless meat of size as per the requirements of the importer;
- (ix) "finish" means external fat covering and body cavity fat;
- (x) "frozen" means that the internal temperature of carcass/meat shall reach -20°C by quick freezing and shall not exceed -10°C at any stage including that at docks/ports. The carcass/meat shall be hung on clean racks at least 20 cms. from the ceiling, 10 cms. from the floor, and 30 cms. from the walls, and the meat shall be immediately packed after cutting and placed on clean racks as to be at least 20 cms. from the ceiling, 10 cms. from the floor and 80 cms. from the walls;
- (xi) "halves" means sawed/chopped carcass divided into two equal halves by splitting through the centre of the back bone, or removing the back bone by cutting through the transverse process of the vertebrae;
- (xii) "Inspecting Officer" means an official veterinarian or any other officer appointed or recognised as Inspecting

Officer by the Agricultural Marketing Adviser;

(xiii) "lean" means the meat free from visible fat;

(xiv) "legs" means single or unsplit cut in front of hips;

(xv) "minced meat (keema/mince)" means comminuted meat of uniform grains obtained from boneless meat;

(xvi) "mutton" means sheep or goat carcass obtained from sheep or goat which is more than 12 months' of age; NOTE.- The term "mutton" being indicated against "TYPE" on the Agmark labels;

(xvii) "net weight" means weight of the carcass/cuts/mince when packed but does not include weight of the package or ice;

(xviii) "quarters" means the fourth part of a carcass of the cut sides of a buffalo carcass which have been halved of the half between the 10th and 11th ribs or between the 12th and 13th ribs;

(xix) "Schedule" means a Schedule to these rules;

(xx) "Slaughter" means killing of an animal employing a humane or any other approved method in a licensed slaughter house where the animal is subjected to thorough ante-mortem and post-mortem examination;

(xxi) "slaughter house" means the building, premises or place which is licensed as a slaughter house by the local authority for the slaughter of animals intended for human consumption; NOTE.- The slaughter house shall also be certified "fit" by the Agricultural Marketing Adviser and shall conform to the standards prescribed in the instructions for the grading of raw chilled/frozen meat under Agmark.

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

The grade designation to indicate the quality of raw meat (chilled/frozen) shall be as set out in column I of Schedules I to IV.

### **4. Characteristics of the various grade designation :-**

The special and general characteristics of the various grade designations shall be as set out against each grade designation in columns 2 and 3 of Schedules I to IV.

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

The grade designation marks shall consist of a label bearing the design set out in Schedule V specifying the grade designation.

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

Grading of raw meat (chilled/frozen) shall be done only at the authorised premises and according to the instructions issued from time to time by the Agricultural Marketing Adviser. The grade designation and other particulars of raw meat (chilled/frozen) shall be marked by the Inspecting Officer after inspection is carried out by him.

### **7. Certificate of Agmark grading :-**

A certificate of Agmark grading shall be issued on a written request from the Authorised packer by the Agricultural Marketing Adviser or by an officer authorised by him in this behalf.

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

The raw meat (chilled/frozen) shall be packed as carcass, primal or portion cuts, or mince, as the case may be, at the authorised premises and strictly in accordance with the instructions in this regard issued from time to time by the Agricultural Marketing Adviser.

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

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

(2) In addition to the Grade designation the following particulars shall be clearly indicated, namely:- (a) type, (b) grade, (c) net weight, (d) gross weight, (e) date of inspection, (f) signature of the Inspecting Officer: Provided that an authorised packer may stamp or write his private trade mark if such trade mark represents the name, type and grade of meat as that indicated by the Agmark label and are duly approved before hand by the Agricultural Marketing Adviser.

### **10. Special conditions of authorisation :-**

(1) Meat of one type only shall be packed in one pack.

(2) Every Certificate of Authorisation issued for the purpose of these rules shall be governed by the following conditions, namely:-

(a) The meat shall be obtained from a slaughter house situated within a radius of 50 kilometres of the authorised premises.

(b) All instructions regarding sanitation in the premises, cleanliness of personnel and equipment, operational procedure, method of sampling, testing, packing, marking and inspection of raw meat at all stages of dressing and maintenance of records thereof issued from time to time by the Agricultural Marketing Adviser shall be strictly observed.

(3) The premises, shall be such as in the opinion of the Agricultural Marketing Adviser, be fit for processing (dressing) of the carcasses for which the Certificate of Authorisation is granted to him. The minimum sanitary and other requirements are given below:

(i) All the parts of the authorised premises shall always be kept clean, adequately lighted and ventilated and shall be regularly cleaned, disinfected and deodorised. The flooring shall be impervious and washed daily with disinfectant. Lime washing, colour washing or painting, as the case may be, shall be done at least once a year. The floors, walls, ceiling partitions, doors and other parts of all structures shall be of such material, construction and finish that they can be readily and thoroughly cleaned. The walls shall be tiled with white glazed porcelain tiles upto a height of 1.5 metres to enable their washing with hot water and chemical disinfectants. The walls shall be free from cracks, crevices and dampness.

(ii) Doors shall be flyproof and be double doored with self closing devices. All the windows and openings shall be flyproof.

(iii) The ceiling shall be of permanent nature and the floor shall be impervious, cemented, tiled or laid in stones without crevices and slippery.

(iv) The premises shall be located in a sanitary place away from parking area or tanneries or the units handling chemicals, fertilizer any other material which is likely to impart extraneous odour to meat or cross contaminate the meat. Wherever marine products, and vegetables are handled in the same area, the premises where is processed shall be adequately partitioned from the premises these products are processed.

(v) The approach roads to the premises shall be metalled.

(vi) The premises shall be free from cob-webs and spiders.

(vii) The premises shall not be located in a low lying area and shall prevent the entry of dogs, cats, rodents, insects, flies, crows, bats and The use of poisons or baits is forbidden in places where carried out or any packed product is stored.

(viii) All yards, out houses, stores and all approaches to the factor always be kept clean and in sanitary condition.

(ix) The premises shall be so constructed and maintained as to hygienic processing and dressing. All operations in connection processing or packing of carcass meat shall be carried out under hygienic conditions and under the supervision of the Ins Officer. No portion of the processing area shall ever be used for or sleeping purposes unless it is separated from the proceed dressing area by a wall.

(x) There shall be efficient drainage and plumbing system and gutters shall be properly and permanently installed. The system of the processing unit shall not be connected with processing building with the drains receiving the effluent from the toilets or animal pens. Man-holes shall be leak-proof backflow of the waste matter due to blockage.

(xi) The equipment and the approved processing area shall not without approval of the Agricultural Marketing Adviser to the ment of India or any officer authorised by him in this behalf processing of any other material other than meat meant for ex

(xii) The authorised premises shall have adequate cold storage faci

(xiii) The cold storage shall be periodically washed, disinfected ; free of blood, meat pieces, etc. The cold storage shall satis) requirements stipulated under the Cold Storage Order, 1974.

(xiv) The rooms and compartments in which the meat is processed shall be free from dust, and odour emanating from the dressir toilet rooms, catch basins, by-products storage, animal pens,

(xv) The entry to the processing area shall be restricted and workers from slaughter or by-product section shall not be a enter the clean area that is processing or packing area. identification the uniforms of workers of the clean area different from those working in other areas of the slaughter

(xvi) The equipment shall be so placed as to permit thorough inspection for cleanliness. All the tables and equipments used for dressing of carcasses shall be of such material which can be easily cleaned, sterilised and is impervious to water, resistant to chemicals and rust. No vessel or container for storage of meat made up of galvanised iron or iron shall be used. Copper or brass vessel, when used, should be heavily tinned. Use of wooden equipments/structures in the processing area shall be avoided. Wooden chopping blocks and wooden handle of knives which, when used shall daily be washed with hot water or steam sterilised. The wooden chopping blocks shall be strong enough to withstand chopping and shall not contaminate the meat with wood dust.

(xvii) Water used in the processing area shall be clean and potable and if suspected to be unwholesome shall be got examined chemically and bacteriologically through a laboratory duly approved by the Agricultural Marketing Adviser and the cost of such analysis shall be borne by the packer.

(xviii) Whenever five or more employees of either sex are employed, suffi- cient number of latrines and wash basins as specified below shall be provided for each sex:

---

|     |    |         |     |    |     |    |     |    |          |      |        |      |       |   |   |   |   |
|-----|----|---------|-----|----|-----|----|-----|----|----------|------|--------|------|-------|---|---|---|---|
| No. | of | workers | No. | of | No. | of | No. | of | latrines | wash | basins | Bath | rooms | 1 | 2 | 3 | 4 |
|-----|----|---------|-----|----|-----|----|-----|----|----------|------|--------|------|-------|---|---|---|---|

---

Not exceeding 25 1 1 Exceeding 25 but 2 2 not exceeding 49 Exceeding 50 but 3 3 not exceeding 100 Exceeding 100 5 5

(xix) All the entries to the processing area shall be provided with antiseptic foot bath for the persons entering the premises.

(xx) Wash basins with ample detergent and harmless antiseptic solution preferably with foot operated combination faucets having hot and cold water supply shall be provided at each entry and exist points, and care being taken that none enters without using the same.

(xxi) Spitting, chewing and smoking shall be prohibited in the processing area.

(xxii) All process-workers shall be provided with aprons, head-wear, hand gloves and foot wear, of such material which can be easily cleaned and disinfected. The supervisory staff shall ensure that the same are clean and the workers are neat, clean and tidy.

(xxiii) The finger nails and hairs shall be properly trimmed. Combing of hairs in processing area and cleaning (blowing) of nose shall be prohibited.

(xxiv) No person having any open wound on the hands, shall be allowed to. work in the processing area. No person suffering from infectious or Choice \The meat offered as dress- \The meat shall: Grade \ed carcass shall show: \ \ (1) proper setting without \ (1) \be obtained from healthy animals slaught \excessive drip, \ \ in licensed premises and subjected to : \ (2) bright glistening appear- \ \mortem and post-mortem inspection ac \ance, \ \ing to the prescribed procedures, \ (3) fullness of muscles, and \ (2) \be prepared under hygienic conditions, wl \be thick in relation to \ \some and otherwise fit for human cons \its length, i.e., neck shank \ \lion, contagious disease shall be allowed to enter the premises. Medica check Up of all the employees shall be carried out by a registerec medical practitioner once in six months. A record of such examinatiol duly signed by a registered medical practitioner shall be maintained and presented to the Inspecting Officer, when desired. All the employee shall be periodically inoculated against the enteric group of diseases a tuberculosis and vaccinated against small pox and the certificate for these shall be made available for inspection when demanded, Over crowding of employees in the processing area shall be avoided providing working tables at sufficient distance from each other.

**SCHEDULE 1**

**SCHEDULE I**

|  |                         |
|--|-------------------------|
| \ (See rule 3 and rule 4) Grade designations and definition of raw chilled/frozen buffalo mem commercially known as buffalo beef obtained from buf fale carcasses produced in India  |                         |
| Grade desig-   | Special characteristics |
| 1  | 2 3                     |
| Choice The meat offered as dress- The meat shall: Grade ed carcass shall show: (1) proper setting without \ (1) be obtained from healthy animals slaught excessive drip, in licensed premises and subjected to : (2) bright glistening appear- mortem and post-mortem inspection ac( ance, ing to the prescribed procedures, (3) fullness of muscles, and \ (2) be prepared under hygienic conditions, wl be thick in relation to some and otherwise fit for human cons its length, i.e., neck shank tion, and legs to be short. \ \ \ \ \ (4) fineness in grain and velvety (3) be free from parasitic infestation, touch, \ \ \ \ \ (5) firmness in consistency, i.e. (4) not have been subjected to bacterial and will not pit on pressure, fungal activation, (6) minimum connective tissue, (5) have been chilled/frozen within 12 hours of (7) mottled throughout by fine of slaughter and continue to remain in this lines of fat interspersed with condition, the lean, (8) adequate depot fat, (6) not have bacterial count exceeding one million (9) fine marbling, lion per gram and the E. Goli count not (10) fat to be dry, firm and flaky, exceeding 10 per gram. The meat shall be (11) good finish, i.e. such as to free from pathogens. (12) a thin cover of fat throughout (13) shoulder bones shall not be visible, (14) uniform depth of the body evenness at the top and not bony to feel, (15) lean, fine in texture, bright red to reddish in colour, (16) bone marrow be pinkish white and the bones shall not be flinty, (17) the meat shall be full of sap, (18) back bones not to be fully ossified, (19) freedom from fascia, \ \The meat offered as primal or portion \ \cuts in addition to the above \ \characteristics shall show in fore/hind \ \quarters/or its cuts- \ \ (1) cartilaginous tips at the end \ \ of each of superior process of \ \ dorsal vertebrae, \ \ (2) white ribs adequately covered \ \ with thick muscles, \ \ (3) ribe eye muscle fine in \ \ texture, and red in colour, \ \ (4) chunks which tend to be thick, \ \ (5) freedom from separable fat \ \ and the cuts shall be lean, \ \ (6) free from tears, lacerations, \ \ ragged edges, slime, \ \ discoloration, malodour and \ \ structural alterations, \ \ (7) pelvic bone smooth and \ \ glossy without complete \ \ ossification. The hip and \ \ thigh muscles should be \ \ plump and not to show \ \ concavity, \ \ (8) not very hard sacral bones \ \ though they may be \ \ completely ossified, \ \ and legs to be short, \ \ (9) boneless cuts to be entirely \ \ free from bonepieces, wood \ \ dust, metal pieces of other \ \ undesirable matter. Good grade As per choice grade except that the \ \ following slight deviations shall be \ \ permitted in the dressed carcasses, \ \ namely:- \ \ (1) slight unevenness at the top, \ \ (2) may lack uniform \ \ conformation and evenness, \ \ (3) may not show adequate \ \ depth but shall not be rangy angular thinly fleshed, \ \ (4) slightly deficient in, fullness \ \ of muscling characteristics, \ \ (5) slight concavity in the hip and. \ \ thigh, \ \ (6) hind quarters slightly concave, (7) chunks may be thin and flat, (8) have completely ossified lumbar vertebral. Commercial As per grades choice and good ex- Grade cept that the following slight de- viations shall be permitted in the dressed carcasses, namely:- (1) Excessive and coarse \ \ deposition of fat throughout, (2) thick and coarse muscles, (3) rough and irregular in contour. Grade X As agreed to between the purchaser and the exporter but against firm order, The phrase "firm order" shall mean either that the whole of the purchase money is to be paid in cash beforehand or is guaranteed in some other way. |                         |

**SCHEDULE 2**

**SCHEDULE II**

|  |               |
|--|---------------|
| \ \ \ \ \ (See rule 3 and rule 4) Grade designation and definition of quality of raw chilled/frozen buffalo meat, commercially known as calf meat obtained from calves above 4 months and upto 1 year of age, produced in I  |               |
| characteristics  | Grade Special |
| General characteristics  | designations  |
| 1  | 2 3           |
| Choice The dressed carcass shall The meat shall- grade show:- (1) be obtained from healthy (1) proper setting without exces- slaughtered in licensed pre sive drip, and subjected to ante-morter (2) bright and glistening appear- post-mortem inspection according ance, to |               |

the prescribed procedures, (3) fine in grain and velvety (2) be prepared under hygienic conditions, touch, tions, wholesome and otherwise fit (4) adequate depot fat, for human consumption, (5) fat deposit in thin layers at (3) be free from parasitic infestation, (6) shoulders and hind quarters, (4) not have been subjected to bacterial (6) fat to be firm, dry and flaky, and fungal activation, (7) uniform depth of body and (5) have been chilled/frozen within 12 hours of slaughter and continue to (8) the meat to show sap, remain in this condition, (9) bone marrow to be pinkish, (6) not have viable bacterial count exceeding one million per gram and and brown, the E. Coli could not exceeding 10 (11) free from separable fat, per gram. "The meat shall be free (12) hip and thigh muscles shall from pathogens. (13) not show concavity, (13) free from tears, lacerations, (14) slime, discolouration, malodour and structural alterations, (14) general conformation to be compact and smooth with heavy back. Standard 'Same' as choice grade except for the following deviations, namely : (1) dressed carcasses carry less finish and show more bone, (2) uniformity in the carcass conformation may not be present, (3) are hippy and leggy, (4) rough in shoulder, (5) light in round, (6) are narrow and have thin muscles. Grade X As agreed to between the purchaser and the exporter but against firm order. The phrase "firm order" shall mean either that the whole of the purchase money is to be paid in cash beforehand or is guaranteed in some other way.

**SCHEDULE 3**  
**SCHEDULE III**

(See rule 3 and rule 4) Grade designation and definition of raw chilled/frozen sheep and goat meat commercially known as mutton and obtained from sheep and goat produced in India

| Special characteristics  | General characteristics | Grade designation |
|--|-------------------------|-------------------|
|  |                         | 1 2 3             |
|  |                         | Choice The        |
| <p>dressed carcass shall have- The meat shall- grade (1) wide, deep, smooth compact con- (1) be obtained from healthy animals formation, slaughtered in licensed premises (2) shoulders thick and neat, crops and subjected to ante-mortem a full, broad and thick back and the postmortem inspection according (3) legs plum, the prescribed procedure (3) finish firm and evenly distributed (2) be prepared under hygienic conditions (4) Sufficient depot fat conditions, whole some and otherwi (5) the dressed weight not less than 8 fit for human consumption, (3) be free from parasitic infestation, Standard As per choice grade except following (4) not have been subjected to baclei grade deviations, namely: and fungal activation, (1) the carcass which is slightly defi- (5) have been chilled/froz within cient in the above characteris- hours of slaughter and continue tics remain in the condition, (2) lack in trimmable fat, (6) not have viable bacterial cou (3) the back of the dressed carcass exceeding one million per gram a shows a decided prominence of E. Coli cou not exceeding 10 bones, gram. The meat shall be free fro (4) have rough prominent shoulders pathogens. (5) bar ribs. Grade X As agreed to between the purchaser and the exporter but against firm order. The phrase "firm order" shall mean either that the whole of the purchase money is to be paid in cash beforehand or is guaranteed in some other way.</p> |                         |                   |

**SCHEDULE 4**  
**SCHEDULE IV**

Grade designation and definition of quality of minced meat obtained from dressed carcasses of buffalo and dressed carcasses of sheep and goat and commercially known as keema

| Grade designation   | Special Characteristics | general Characteristics |
|---|-------------------------|-------------------------|
| 1 2 3   |                         |                         |
| <p>Grade 1 The meat that is used shall- The meat shall- (1) be obtained from grades (1) be obtained from healthy anima (1) choice, go and standard slaughtered in licensed premises an of the dressed/carcasses of subjected to ante-mortem and p0! one type only, mortem inspection according to the (2) be free from blood clots, prescribed procedures, bones and bone-pieces, (2) be prepared under hygienic conditio tendons, hairs, etc., wholesome and otherwise fit for hum, (3) be free of any foreign consumption. material, (3) be free from parasitic infestation, (4) shall not show any trace of (4) not have been subjected to bacterial ai decomposition, discoloura- fungal activati lion, malodour etc., (5) have been chilled/frozen' within the ; (5) be free from fat, hours of slaughter and continue (6) be bright in colour remain in this conditions, (7) be of uniform grains. (6) not have viable bacterial count excer Grade X As agreed to between the pur- ding million per gram and the E. Co chaser and the exporter but count not exceeding 10 per gram. TI against firm order. Keema shall be Free fi pathogens. The phrase "firm order" shall mean either that the whole of the purchase money is to be paid in cash beforehand or is guarant in some other way.</p> |                         |                         |

**SCHEDULE 5**  
**SCHEDULE V**

Grade designation mark to be applied Raw Meat (chilled/frozen) The grade designation mark to be applied to packages of raw meat (chilled/frozen) shall have the following design : Serial No. .... (a) Type-Buffalo Beef/Calf meat/Mutton/Keema  
 (b) Grade..... (c) Net weight  
 (d) Gross weight..... (e)  
 Date of Inspection ..... (Signature of Inspecting Officer)