

VERMICELLI, MACARONI AND SPAGHETTI (GRADING AND MARKING) RULES, 2003

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VERMICELLI, MACARONI AND SPAGHETTI (GRADING AND MARKING) RULES, 2003

Whereas a draft of the Vermicelli Macaroni and Spaghetti (Grading and Marking) Rules, 2002 was published as required by Sec. 3 of the Agricultural Produce (Grading and Marking) Act, 1937 at pages 3 to 11 of the Gazette of India, Part II, Sec. 3, sub-sec. (i) dt. 4.1.2003 vide G.S.R. 6 dt. 18.12.2002 inviting objections and suggestions from all persons likely to be affected; And whereas, copies of the said Gazette were made available to the public on 11.1.2003; 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 Sec.3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), the Central Government hereby makes the following rules, namely :

1. Short title and commencement :-

(1) These rules may be called the Vermicelli, Macaroni and Spaghetti (Grading and Marking) Rules, 2003.

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

2. Definitions :-

In these rules, unless the context otherwise requires.

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

(b) "Authorised Packer" means a person or a body of persons who has been granted a certificate of authorisation to grade and mark Vermicelli, Macaroni and Spaghetti in accordance with the provisions of these rules;

(c) "Certificate of Authorisation" means a certificate issued under the General Grading and Marking Rules, 1988;

(d) "Vermicelli, Macaroni and Spaghetti" means the products obtained from Suji or Maida with or without the addition of ingredients like edible groundnut flour, edible tapioca flour, soya flour, milk powder (both whole and skimmed), spices, vitamins, minerals, edible casein, edible oilseeds flour, gluten, vegetable or vegetable products, fruit or fruit products (preserved, dehydrated or pulp) in any shape and form. The product shall be derived from raw materials and ingredients quality of which meets the mandatory requirements of Prevention of Food Adulteration Act, 1954 (37 of 1954) and Prevention of Food Adulteration Rules, 1955;

(e) "Grading and Marking Rules" means the General Grading and Marking Rules, 1988 (as amended from time to time) made under Sec. 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937);

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

3. Grade designations :-

The grade designations to indicate the quality of Vermicelli, Macaroni and Spaghetti shall be as set out in column 1 of Schedule-II.

4. Definition of quality :-

The quality indicated by such grade designation shall be as set out against each grade designation in columns 2 to 9 of the Schedule II.

5. Grade designation mark. :-

The grade designation mark shall consist of "AGMARK insignia" consisting of a design incorporating the certificate of authorisation

number, the word "AGMARK", name of the commodity and grade designation resembling the design as set out in Schedule-I.

6. Method of packing :-

(1) Vermicelli, Macaroni and Spaghetti shall be packed in flexible thermoplastic containers made up of food grade films of multi-layer or mono-layer polythene/polypropylene or metallic or paper laminated materials or moisture proof paper bags as approved by the Agricultural Marketing Adviser or any officer authorised by him in this behalf as per Rule 11 of the Grading and Marking Rules.

(2) The flexible container or thermoplastic shall be securely heat sealed with or without nitrogen flushing.

(3) The packing material shall be of food grade quality, strong enough to withstand the weight of the contents, transit impact and handling, till it reaches the consumers.

(4) The containers shall be clean, sound and new. These shall not be composed wholly or partly of any poisonous or deleterious substances which renders the content injurious to health.

(5) The containers shall safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

(6) The containers shall also be free from insect infestation, fungus contamination or any obnoxious and undesirable smell.

(7) The product shall be packed in the pack sizes as per instructions of Agricultural Marketing Adviser issued from time to time.

(8) Suitable number of consumer packs containing graded material of the same grade designation from the same lot/batch may be packed in master container such as paper or polythene or polypropylene lined strong cardboard box and be securely closed and sealed. The particulars of number and sizes of the packages packed inside the master container be mentioned thereon alongwith other required informations.

7. Method of Marking :-

(1) The grade designation mark shall be securely affixed to or clearly and indelibly printed on each package/container in a manner approved by the Agricultural Marketing Adviser or an officer authorised by him in this behalf in accordance with Rule 11 of the

Grading and Marking Rules.

(2) In addition to the grade designation mark, the following particulars shall be clearly and indelibly marked on each package/container, namely :

- (a) Name and address of the authorised packer,
- (b) Place of packing/address of Manufacturer;
- (c) Date of packing;
- (d) Best before within. . . . month and year;
- (e) Lot/batch number;
- (f) Net mass (when packed);
- (g) Maximum retail price (inclusive of all taxes);
- (h) Names of ingredients used in the product in descending order of composition by weight;
- (i) Name of the edible oil used, if used;
- (j) Cooking instructions;
- (k) Any other details required under the Standards of Weights and Measures (Packaged Commodities) Rules, 1977 and Prevention of Food Adulteration Rules, 1955 as amended from time to time;
- (l) If spices have been added, the word 'spiced' to be given on the label. Date of packing shall be date of completion of analysis of the samples.

(3) Proper care shall be taken to ensure that the ink used for marking shall be of such quality which does not contaminate the commodity or the product.

(4) An authorised packer may, after obtaining prior approval of the Agricultural Marketing Adviser or an officer authorised by him in this behalf, in accordance with Rule 11 of the Grading and Marking Rules, affix his private trade mark or trade brand on the graded packages provided that the same does not indicate quality or grade of the product other than that indicated by the grade designation mark affixed to the graded packages or containers in accordance with these rules,

8. Special conditions for grant of certificate of authorisation

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In addition to the general conditions specified in sub-rule (8) of Rule 3 of the Grading and Marking Rules, the following shall be the additional conditions for grant of certificate of authorisation for Grading and Marking of Vermicelli, Macaroni and Spaghetti, namely :

(1) The authorised packer shall either set up his own laboratory manned by the qualified chemist approved by the Agricultural Marketing Adviser or an officer authorised by him in this behalf in accordance with Rule 9 of the Grading and Marking Rules, for testing the quality of Vermicelli, Macaroni and Spaghetti or have access to the State Grading Laboratory or private commercial laboratory approved for the purpose.

(2) The authorised packer shall ensure the compliance of the following requirements of hygiene and sanitation in grading and marking of the Vermicelli, Macaroni and Spaghetti, namely :

(i) General hygienic conditions :

(a) The premises for processing and packing shall be clean, pucca floor, adequately lighted and well ventilated;

(b) The surrounding area or environment shall be free from objectionable odours, smoke, dust or air borne pathological contaminations;

(c) The building shall be of a permanent structure with well cemented or tiled walls and easily washable floors without any crevices;

(d) The doors and windows shall be fitted with fly and insect proof wire mesh and the doors may preferably be fitted with automatic door closers;

(e) Wherever water is used in processing, it shall be ensured that it is pure, potable and free from any pathological micro organisms;

(f) The premises shall have proper drainage system for flow of refuse water and the same must be fully covered and be cleaned often. No foul smell shall emanate from the drains. The drain outlets shall lead to distant sewer pipes or system.

(g) The premises shall have an adequate storage facility free from rodent contamination and insect infestation.

(ii) Equipment and utensils :

(a) All equipments and utensils shall be made of stainless steel or corrosive resistant material suitable for food contact applications; and

(b) They should be free from rust, corrosive substances or any other metallic and toxic contamination

(3) All instructions regarding the method of sampling, analysis, sealing, marking of packages, maintenance of records and submission of returns etc., which may be issued from time to time by the Agricultural Marketing Adviser or any Officer duly authorised by him, shall be strictly observed by the 'authorised packer and approved Chemist.

9. Suspension or cancellation of certificate of authorisation

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In addition to the conditions specified in Rule 7 of the Grading and Marking Rules, the Certificate of Authorisation shall be suspended or cancelled, if a holder of the same, fails to comply with the following conditions :

(i) The premises and the equipments should be often disinfected so as to maintain high order of hygienic and sanitary conditions which may be got inspected periodically by the local Health Authorities and a certificate be obtained;

(ii) The grinders and other equipments must be cleaned periodically;

(iii) No toxic or non toxic material other than those permissible shall be stored in the authorised premises;

(iv) In the case of resin-coated utensils, recoating will be done after every three years and the packer shall have to furnish certificate to this effect;

(v) The personnel engaged in processing and packing of the product should be got medically checked up at least once in a year;

(vi) The authorised packer shall provide all necessary facilities and assistance to the approved chemist for carrying out the analysis and grading and marking of Vermicelli, Macaroni and Spaghetti;

(vii) The authorised packer and approved chemist shall maintain proper record of raw materials used in processing the product and

their analysis. He shall also submit the periodical returns to the Directorate of Marketing and Inspection in the proforma prescribed in the relevant grading and marking instructions issued by the Agricultural Marketing Adviser as per Rule 3(8) of the Grading and Marking Rules.

SCHEDULE 1

SCHEDULE-1

(See Rule 5) Design of Agmark Insignia NAME OF COMMODITY..... GRADE □
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SCHEDULE 2

Schedule-2

(See rule 3 and rule 4) □
