

APPLES (GRADING AND MARKING) RULES, 1984

CONTENTS

1. Short title, application and commencement
2. Definitions
3. Grade Designations
4. Definition of quality
5. Grade Designation Mark
6. Method of packing
7. Method of marking

SCHEDULE 1 :- SCHEDULE I

SCHEDULE 2 :- SCHEDULE

SCHEDULE 3 :- SCHEDULE

SCHEDULE 4 :- SCHEDULE

SCHEDULE 5 :- SCHEDULE

APPLES (GRADING AND MARKING) RULES, 1984

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

1. Short title, application and commencement :-

- (1) These rules may be called the Apples Grading and Marketing Rules, 1984.
- (2) They shall apply to Apples produced in India.
- (3) They shall come into force from 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) "Schedule" means Schedule appended to these rules;
- (c) "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 marked in accordance with grade standards and procedures prescribed under the rules.

3. Grade Designations :-

The grade designations to indicate the quality of the apples shall be as set out in column 1 of schedules I to IV.

4. Definition of quality :-

The quality indicated by the grade designations shall be as set out against each grade designation in columns 2 to 8 of schedules I to IV.

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 figure of the rising sun with the words "Produce of India" and resembling the mark as set out in Schedule V.

6. Method of packing :-

(1) Apples shall be packed in wooden cases or such other type of container and in such manner as may be specified from time to time by the Agricultural Marketing Adviser.

(2) Packing material shall be soft, clean and dry, and free from fungus, insect attack, obnoxious smell and any taint liable to affect the quality of apples.

(3) Each package shall contain apples of the same variety and of the same grade designation.

(4) Each container shall be securely closed and sealed in the manner specified by the Agricultural Marketing Adviser.

7. Method of marking :-

(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 or the container or both on the label and the container:

(a) Name of variety;

(b) Net weight or number of apples;

(c) Name of packing station/orchard;

(d) Date of packing; and

(e) 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 apples different from that indicated by the grade designation mark affixed to the container in accordance with these rules.

SCHEDULE 1

SCHEDULE I

\\ \\ \\ \\ \\ (See rule 3 and rule 4) \\ \\ \\ \\ \\ Grade designations and definitions of quality of the \\ \\ \\ \\ \\ MAHARAJI variety of apples \\				
	Definition of quality			
Grade	Special requirements			General requirements
designation				(common for all grades)
	Size. diameter	Colour deve	Defects	
	per fruit in mm.	lopment, per		
		fruit per cent	Skin defects	

		of surface area (minimum)	Blemish, diameter per fruit in mm. (maximum)	Russetting per fruit per cent area (maximum)	Other skin defects per fruit aggregate diameter in mm. (maximum)	Flesh defects not to exceed per cent of total fruits per container	
1	2	3	4	5	6	7	8
Super large*	80 and above	60.0	0.0	permitted in stem cavity	0.0	0.0	The apples shall:
				& calyx basin			(a) be the fruits obtained from
				only			the plant botanically known
							as Mains Pumila Mill of
Super medium*	70 and above	60.0	0.0	-Do-	0.0	0.0	family Rosaceae;
	but below 80						
Super small*	60 and above	60.0	0.0	-Do-	0.0	0.0	(b) be carefully < hand picked,
	but below 70						sound, clean firm, intact,
Special Large**	80 and above	40.0	5.0	10.0	5.0	slight incidence tolerated	fairly well formed and developed;
						upto 2 per cent	
Special medium**	70 and above	40.0	5.0	10.0	5.0	-Do-	(c) be reasonably uniform in
	but below 80						shape, size, colour, and have
							taste, texture and flavour
Special Small**	60 and above	40.0	5.0	10.0	5.0	-Do-	characteristic of the variety.
	but below 70						Slight abnormal shape not
Fancy Large**	80 and above	35.0	10.0	20.0	10.0	Fruits with externally	affecting the appearance of the fruit shall be allowed.
						visible patches	
						tolerated up to	
						5 per cent.	
Fancy medium**	70 and above	35.0	10.0	20.0	10.0	-Do-	(d) have reached that stage of
	but below						development

	80						which will en-
Fancy Small**	60 and above	35.0	10.0	20.0	10.0	-Do-	sure the proper completion
	but below 70						of ripening process;
							(e) be free from skin punct-
							ure, shrivelling bacterial
							and fungal diseases, san-
							jose scale, off flavour, and
							or/any damage that appea-
							ciably affect the appea-
							rancee and the quality- to the
							fruit except to the extent
							specified under the special
							requirements.

* Fruits under grades shall be packed in layers. Difference in diameter the biggest and the smallest fruit in the same package shall not exceed 5 mm.

**When the fruits are packed in layers, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 5 mm. When

the fruits are packed in bulk, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 10 mm.

NOTES:

(i) To allow for accidental errors in grading, a tolerance of 10 per cent of the apples of the next lower grade will be permitted in any package.

(ii) Slight sunburn and superficial scald shall be permitted in the case of last three grades only.

(iii) Blemish: Blemish shall be superficial bruising which has not been covered under other defects. Blemish diameter is the total of diameters of such defects

found in one or number of spots on the fruit (expressed in maximum diameter allowed). The total surface area of the blemish shall not exceed :he circle area of which

the maximum diameter will be prescribed for each grade.

(iv) Russetting: Russetting shall be the abnormal roughening and scarring of the fruit surface which characteristically is smooth.

(v) Other skin defects: Include defects due to hail (healed), limb damage, dark brown or black marks produced by branches, insect pest and disease spot not resulting in skin punctures.

(vi) Flesh defects: Include visible water core and internal or external bitter pit.

SCHEDULE 2

SCHEDULE

\\ \\ \\ (See rule 3 and rule 4) \\ \\ \\ \\ Grade designations and definitions of quality of the RED DELICIOUS variety of apples \\

	Definition of quality			
Grade	Special requirements			General requirements
designation				(common for all grades)
	Size, diameter	Colour deve	Defects	
	per fruit in mm.	lopment, per		

		fruit per cent of surface area.	Skin defects				Flesh defects	
			Blemish, diameter per fruit in mm. (maximum)	Russetting per fruit per cent of surface area (maximum)	Other skin defects per fruit aggregate diameter in mm. (maximum)	not to exceed per cent of total fruits per container		
1	2	3	4	5	6	7	8	
Super large*	80 and above	65.0	0.0	permitted in stem cavity & calyx basin only	0.0	0.0	The apples shall: (a) be the fruits obtained from the plant botanically known as Malus Pumila Mill of family Rosaceae;	
Super medium*	70 and above but below 80	65.0	0.0	-Do-	0.0	0.0	(b) be carefully hand picked, sound, clean firm, intact,	
Super small*	60 and above but below 70	65.0	0.0	-Do-	0.0	0.0	fairly well formed and developed; upto 2 per cent.	
Special Large**	80 and above	40.0	5.0	10.0	5.0	slight incidence tolerated	(c) be reasonably uniform in shape, size, colour, and have taste, texture and flavour characteristic of the variety	
Special medium**	70 and above but below 80	40.0	5.0	10.0	5.0	-Do-	Slight abnormal shape no) affecting the appearance of the fruit shall be allowed, visible patches tolerated upto 5 per	
Special Small**	60 and above but below 70	40.0	5.0	10.0	5.0	-Do-		
Fancy Large**	80 and above	20.0	10.0	20.0	10.0	Fruits with externally visible patches tolerated upto 5 per		

Fancy medium**	70 and above	20.0	10.0	20.0	10.0	cent. -Do-	(d) have reached that stage of
	but below 80						development which will en-
Fancy Small**	60 and above	20.0	10.0	20.0	10.0	-Do-	sure the proper completion
	but below 70						of ripening process;
Pittoo	55 and above	20.0	5.0	10.0	5.0	Slight incide	(e) be free from skin punct-
	but below 60					nce tolerated	ure, shrivelling bacterial
						upto 5 percent	and fungal diseases, san-
							jose scale, off flavour, an
							or/any damage that appe-
							ciably affect the appea-
							rancee and the quality to the
							fruit except to the extent
							specified under the special
							requirements.

* Fruits under grades shall be packed in layers. Difference in diameter the biggest and the smallest fruit in the same package shall not exceed 5 mm.

** When the fruits are packed in layers, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 5 mm. When

the fruits are packed in bulk, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 10 mm.

NOTES:

(i) To allow for accidental errors in grading, a tolerance of 10 per cent of the apples of the next lower grade will be permitted in any package.

(ii) Slight sunburn and superficial scald shall be permitted in the case of last three grades only.

(iii) Blemish: Blemish shall be superficial bruising which has not been covered under other defects. Blemish diameter is the total of diameters of such defects

found in one or number of spots on the fruit (expressed in maximum diameter allowed). The total surface area of the blemish shall not exceed the circle area of which

the maximum diameter will be prescribed for each grade.

(iv) Russetting: Russetting shall be the abnormal roughening and scarring of the fruit surface which characteristically is smooth.

(v) Other skin defects: Include defects due to hail (healed), limb damage, dark brown or black marks produced by branches, insect pest and disease spot not

resulting in skin punctures.

(vi) Flesh defects: Include visible water core and internal or external bitter pit.

SCHEDULE 3

SCHEDULE

\\ \\ \\ (See rule 3 and rule 4) \\ \\ \\ Grade designations and definitions of quality of the ROYAL

DELICIOUS AND RICHERED variety of apples

Definition of quality							
Grade designation	Special requirements						General requirements (common for all grades)
	Size, diameter	Colour deve	Defects				
	per fruit in mm.	lopment, per					
		fruit per cent	Skin defects				
		of surface area					
		(minimum)	Blemish, diameter per	Russetting per fruit per	Other skin defects per	Flesh defects not to exceed	
			fruit in mm	cent of sur	fruit aggregate	per cent of	
			(maximum)	face area	diameter in	total fruits	
				(maximum)	mm. (maximum)	per container	
1	2	3	4	5	6	7	8
Super large*	80 and above	80.0	0.0	Permitted in stem cavity	0.0	0.0	The apples shall:
				& calyx basin			(a) be the fruits obtained from
				only			the plant botanically known
							as Hiatus Pumila Mill of
Super medium*	70 and above	80.0	0.0	-Do-	0.0	0.0	family Rosaceae;
	but below 80						
Super small*	60 and above	80.0	0.0	-Do-	0.0	0.0	(b) be carefully hand picked.
	but below 70						sound, clean Firm, intect,
Special Large**	80 and above	50,0	5.0	10.0	5.0	slight inci	fairly well formed and
						dence tolerated	developed;
						upto 2 per cent.	
Special medium**	70 and above	50.0	5.0	10.0	5.0	-Do- (c)	be reasonably uniform in shape,
	but below 80						size, colour, and have taste:
							texture and flavour charac-
Special	60 and	50.0	5.0	10.0	5.0	-Do-	teristic of the

Small*	above						variety. Slight
	but below 70						abnormal shape not affect-
Fancy Large**	80 and above	35.0	10.0	20.0	10.0	Fruits with	ing the appearance of the
						externally	fruit shall be allowed;
						visible patches	
						tolerated up to	
						5 per cent.	
Fancy medium**	70 and above	35.0	10.0	20.0	10.0	-Do	(d) have reached that stage of
	but below 80						development which will en-
Fancy Small**	60 and above	35.0	10.0	20.0	10.0	-Do-	sure the proper completion
	but below 70						of ripening process;
Pittoo	55 and above	35.0	5.0	10.0	5.0	Slight incide	(e) be free from skin punct
	but below 60					nce tolerated	ure, shrivelling bacterial
						upto 5 per cent	and fungal diseases, san-
							jose scale, off flavour, and
							or/any damage that appe
							ciably affect the appea
							rance and the quality to the
							fruit except to the extent
							specified under the special
							requirements.

* Fruits under grades shall be packed in layers. Difference in diameter the biggest and the smallest fruit in the same package shall not exceed 5 mm.

" When the fruits are packed in layers, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 5 mm. When

the fruits are packed in bulk, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 10 mm.

NOTES:

(i) To allow for accidental errors in grading, a tolerance of 10 per cent of the next lower grade will be permitted in any package.

(ii) Slight sunburn and superficial scald shall be permitted in the case of last four grades only.

- (iii) Blemish: Blemish shall be superficial bruising which has not been covered under other defects. Blemish diameter is the total of diameters of such defects found in one or number of spots on the fruit expressed in maximum diameter allowed. The total surface area of the blemish shall not exceed the circle area of which the maximum diameter will be prescribed for each grade.
- (iv) Russetting: Russetting shall be the abnormal roughening and scarring of the fruit surface which characteristically is smooth.
- (v) Other skin defects: Include defects due to hail (healed), limb damage, dark brown or black marks produced by branches, insect pest and disease spot not resulting in skin punctures.
- (vi) Flesh defects: Include visible water core and internal or external bitter pit.

SCHEDULE 4
SCHEDULE

\\ \\ \\ \\ \\ (See rule 3 and rule 4) \\ \\ \\ \\ \\ Grade designations and definitions of quality of the GOLDEN DELICIOUS variety of apples \\

Definition of quality							
Grade designation	Special requirements						General requirements (common for all grades)
	Size, diameter per fruit in mm.	Colour deve lopment, per fruit per cent of surface area (minimum)	Defects Blemish, diameter per fruit in mm (maximum)	Russetting per fruit per cent of surface area (maximum)	Other skin defect per fruit aggregate diameter in mm. (maximum)	Flesh defects not to exceed per cent of total fruits per container	
1	2	3	4	5	6	7	8 '
Super large*	80 and above	No apple of dark green colour shall be allowed	0.0	Permitted in stem cavity & calyx basin only	0.0	0.0	The apples shall: (a) be the fruits obtained from the plant botanically known as Mains Pumila Mill of family Rosaceae;
	but below 80						
Super small*	60 and above	-Do-	0.0	-Do-	0.0	0.0	(b) be carefully hand picked, sound, clean firm, intect,
	but below						

	70						
Special Large**	80 and above	-Do	5.0	10.0	5.0	slight inci	fairly well formed and
						dence tolerated	developed;
						upto 2 per cent.	
Special medium**	70 and above	-Do	5.0	10.0	5.0	-Do	(c) be reasonably uniform in
	but below 80						shape, size, colour, and have
							taste, texture and flavour
Special Small**	60 and above	-Do	10.0	10.0	10.0	-Do-	characteristic of the variety.
	but below 70						Slight abnormal shape not
Fancy Large**	80 and above	-Do	10.0	10.0	10.0	Fruits with	affecting the appearance of
						externally	the fruit shall be allowed;
						visible patches	
						tolerated up to	
						5 per cent.	
Fancy medium**	70 and above	-Do-	10.0	10.0	10.0	-Do	(d) have reached that stage of
	but below 80						development which will en
Fancy Small**	60 and above	-Do-	10.0	10.0	10.0	-Do-	sure the proper completion
	but below 70						of ripening process;
Pittoo	55 and above	-Do-	5.0	10.0	5.0	Slight incide	(e) be free from skin punct
	but below 60					nce tolerated	ure, shrivelling bacterial
						upto 5 percent	and flingal diseases, san-
							jose scale, off flavour, and
							or/any damage that appe
							ciably affect the appea
							rance and the quality to the

							fruit except
							to the extent
							specified
							under the
							special
							requirements.
<p>* Fruits under grades shall be packed in layers. Difference in diameter the biggest and the smallest fruit in the same package shall not exceed 5 mm.</p>							
<p>** When the fruits are packed in layers, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 5 mm. When</p>							
<p>the fruits are packed in bulk, the difference in diameter between the biggest and the smallest fruit in the same package shall not exceed 10 mm.</p>							
<p>NOTES:</p>							
<p>(i) To allow for accidental errors in grading, a tolerance of 10 per cent of the next lower grade will be permitted in any package.</p>							
<p>(ii) Slight sunburn and superficial scald shall be permitted in the case of last three grades only.</p>							
<p>(iii) Blemish: Blemish shall be superficial bruising which has not been covered under other defects. Blemish diameter is the total of diameters of such defects</p>							
<p>found in one or number of spots on the fruit expressed in maximum diameter allowed. The total surface area of the blemish shall not exceed the circle area of which</p>							
<p>the maximum diameter will be prescribed for each grade.</p>							
<p>(iv) Russetting: Russetting shall be the abnormal roughening and scarring of the fruit surface which characteristically is smooth.</p>							
<p>(v) Other skin defects: Include defects due to hail (healed), limb damage, dark brown or black marks produced by branches, insect pest and disease spot not</p>							
<p>resulting in skin punctures.</p>							
<p>(vi) Flesh defects: Include visible water core and internal or external bitter pit.</p>							
<p>SCHEDULE 5</p>							
<p>SCHEDULE</p>							
<p>(See rule 5) Design of the Grade Designation mark ◻</p>							