

## **BREAD WHEAT FLOUR (GRADING AND MARKING) RULES, 1981**

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## **BREAD WHEAT FLOUR (GRADING AND MARKING) RULES, 1981**

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 Bread Wheat Flour (Grading and Marking) Rules, 1981.
- (2) They shall apply to Bread Wheat Flour produced in India.
- (3) 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,-

- (1) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India.
- (2) "Authorised packer" means a person or a body of persons who has been granted a certificate of authorisation under rule 3 of the General (Grading and Marking) Rules, 1937, in relation to Bread Wheat Flour.
- (3) "Schedule" means a Schedule appended to these rules.

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

The grade designation to indicate the quality of Bread Wheat Flour shall be as set out in column 1 of Schedule 1.

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

The quality indicated by the grade designation shall be as set out against the said designation in columns 2 to 13 of Schedule I.

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

The grade designation mark shall consist of a label supplied by the Agricultural Marketing Adviser 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 resembling the mark set out in Schedule II. NOTE.- (1) The grade designation mark to be used on paper or cloth bags shall consist of a paste-on label specifying the grade designation. (2) The grade designation mark to be used on B-twill jute bags shall consist of a rectangular tie-on label specifying the grade designation.

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

(1) The grade designation mark shall be securely affixed on each container in a manner as approved by the Agricultural Marketing Adviser and shall clearly show the following particulars namely:

- (a) date of packing ;
- (b) lot number/batch/code;
- (c) name and address of packer; and
- (d) net weight.

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

- (a) date of packing ;
- (b) lot number/batch/code;
- (c) name and address of packer; and
- (d) net weight.

(3) The sale price shall be clearly marked on each container.

(4) An 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 the private trade mark does not represent quality or grade of the Bread Wheat Flour different from that indicated by the grade designation mark affixed on the container in accordance with these rules.

**7. Method of packing :-**

(1) Only sound, clean and dry container made of paper, cloth, B-twill jute or any other material as may be approved by the Agricultural Marketing Adviser shall be used for packing.

(2) The container shall be free from any insect infestation or fungus contamination and also free from any undesirable smell.

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

(4) Each package shall contain Bread Wheat Flour of one grade designation only.

(5) The net weight of Bread Wheat Flour in each container shall be 50 gms" 100 gms" 200 gms., 400 gms, 500 gms., 1 kg., 2 kgs., 5 kgs. and thereafter in multiples of 5 kgs.

**SCHEDULE 1**

**SCHEDULE I**

Grade designation and definition of quality of Bread Wheat Flour												
Definition of Quality												
Special Characteristics												
Grade												General
Designation	Gluten	Protein	Total	Acid	Alcohol	Water	Mal	Sediment	Pelsh-	Uric	Mois	Characteristics
	per cent	(NX	ash	insol	holic	absor	tose	enta	enke	Acid	ture	
	by	5.7)	per cent	uble	acidity	ption,	per cent	tion	num	mg/	per cent	
	mass	per cent	by	ash,	(as	per cent		value	ber (in	100 g	by	
	(on dry	by	mass	per cent	H2 SO4	Mini		Mini	minu	Maxi	mass	

	basis)	mass	(on dry	by mass	in 90	mum		mum	tes)	mum	Maxi	
	Mini	(on dry	basis)	(on dry	per cent				Mini		mum	
	mum	basis)	Maxi	basis)	alcohol				mum			
		Mini	mum	Maxi	(per cent							
		mum		mum	by							
					mass)							
					Maxi							
					mum							
l	2	3	4	5	6	7	8	9	10	11	12	13
Standard	8.0	11.0	0.5	0.05	0.1	60.0	21035	30.0	150	10.0	13.0	Bread Wheat Flour shall:
												(1) be the produce obtained
												by milling clean, condi-
												tioned, hard or
												wheats or blends the
												in a roller flour mill
												bolting;
												(2) be free flowing, dry to-
												uch and creamy in co
Adopted from ISI: 7464-1974.												
												(3) be free from musty, off
												flavour, rancid and bitter
												taste, insect and fungus
												attack, rodent containi-
												nation squeezing, visible
												dusted bran particles and
												any extraneous matter;
												(4) have characteristic taste
												and flavour;
												(5) all the material shall pass
												through 180 Micron I.S.
												sieve and no residue be
												left on the sieve.

Adopted from ISI: 7464-1974.

SCHEDULE 2  
SCHEDULE

[See rule 5(1) and rule 5(2)] Design of the Grade Designation Mark ◻