

CANNED AND BOTTLED FRUITS AND FRUIT PRODUCTS (GRADING AND MARKING) RULES, 1942

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CANNED AND BOTTLED FRUITS AND FRUIT PRODUCTS (GRADING AND MARKING) RULES, 1942

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 and application :-

(1) These Rules may be called the Canned and Bottled Fruits and Fruit Products (Grading and Marking) Rules, 1942.

(2) They shall apply to canned and bottled fruits and fruit products prepared in India.

2. Grade designation :-

The grade designations to indicate the quality of canned and bottled fruits and fruit products are shown in column 1 of the relevant Schedules annexed to these rules. They shall be applicable only to finished products made from such fruits as are shown in column 2 of the Schedules.

3. Definition of quality :-

The special and general characteristics of quality indicated by the respective grade designations are set out against such designations in columns 3 and 4 of the relevant Schedules.

4. Grade designation marks :-

The grade designation mark shall consist of a label of the design and colour set out in Schedule I in conjunction with the grade designation.

5. Method of marking :-

A grade designation mark shall be securely affixed to each container in a manner approved by the Agricultural Marketing Adviser. In addition to the grade designation mark, the following particulars shall be clearly marked on the container:

(a) Kind or variety of fruit,

(b) Nature of the product, viz., juice, squash, marmalade, etc.,
NOTE.- To allow for accidental errors in grading, a tolerance of 1/2 per cent may be allowed in respect of total sugar contents of the various grades excepting "special Refined". "These rules are not applicable as long as this Fruit Products Control Orders, 1946 is in operation.

(c) Net weight or volume of contents,

(d) Name of manufacturer: Provided that an authorised packer may be specially authorised by the Agricultural Marketing Adviser to incorporate, subject to his approval, the grade designation mark in the design of any private brand label to be applied to the containers.

6. Method of packing :-

Canned and bottled fruits and fruit products shall be packed in such suitable containers as are described below and all containers shall be securely closed and sealed in a manner approved by the Agricultural Marketing Adviser:

(a) Canned fruits.- Open-top cans made from a suitable kind of tin plate shall be used for canning fruits.

(b) Bottled fruits.- For bottling fruits, glass bottles with wide mouth and closures capable of giving a hermetic seal shall be used.

(c) Fruit juices, squashes and cordials.- Fruit juices, squashes and cordials shall be packed in clean sterilised bottles. These products

when frozen and sold in the form of ices shall be packed in suitable cartons.

(d) Fruit juice barley.- Shall be packed in clean, sterilised bottles.

(e) Jellies, marmalades and jams.- New cans or clean, sterilised glass or Chinaware jars shall be used for packing these products.

(f) Sauces and chutnies.- These shall be packed in clean, sterilised bottles.

(g) Crystallized and candied fruits.- Card-board boxes, clean new tins or suitable glass containers shall be used for packing these products.

7. Special conditions of authorisation :-

In addition to the conditions specified in rule 4 of the (General Grading and Marking) Rules, 1937, the following special conditions shall be observed by packers to the satisfaction of the Agricultural Marketing Adviser:

(a) All fruits used shall be clean, fresh, of the requisite degree of maturity and free from insect or fungal attack or any other blemish affecting the quality of the fruit.

(b) The buildings, including floors, shall be clean and capable of maintaining hygienic conditions during the manufacturing operations. The premises shall be fly-proof. There shall be adequate arrangements for sterilisation of containers, packing tables, working parts of machinery etc., which are liable to come into contact with fruit or sugar syrup during the packing operations. No vessel, container or other equipment, the use of which is likely to lead to injurious metallic contamination shall be employed in the preparation, packing or storage of the fruit products.

(c) The water used shall be pure and of drinking quality free from pathogenic micro-organisms.

(d) All workers shall be clean and free from any contagious or obnoxious disease. Their clothing shall also be clean.

(e) An authorised packer shall keep records, in such form as may be prescribed by the Agricultural Marketing Adviser, regarding the quantity of different kinds of products prepared and the grade designation marks applied to them.

SCHEDULE 1

SCHEDULE

(See rule 4) The grade designation mark for canned and bottled fruits and fruit products shall consist of the following design: In conjunction with a grade designation. The labels shall be of the following colours:- (a) Juices, squashes and cordials- \Grade designation \ \ \ \ \Colour of label \1. AGMARK (High Sugar) White \ 2. AGMARK (Medium Sugar) Red 3. AGMARK (Low Sugar) Blue 4. AGMARK (Unsweetened) \ Green (b) \Jellies and marmalades- \ \Grade designation \ Colour of label \AGMARK jelly \ \ \ \ White AGMARK marmalade \ \ \ \ Yellow

SCHEDULE 2

SCHEDULE

(See rule 2 and rule 3)

Grade	Kind and variety of fruit	Special characteristics		General characteristics	
designation	Kind Variety	Minimum percentage of sugar in final product	Minimum percentage of fruit juice in final product		
1	2	.3			4
AGMARK (High sugar)	Lime	Any suitable variety	50	30	Fruit juice shall be derived from sound fresh fruit free from insect or fungal attack or any other blemish affecting the quality of the fruit. It shall be free from seeds, pieces of skin, bits of coarse tissue and any extraneous matter.
	Lemon	Do.	50	30	
	Orange	Do.	50	35	
	Grape fruit	Do.	50	35	
AGMARK (Medium sugar).	Lime	Do.	30	30	The sugar used shall be crystallized white sugar capable of producing a clear syrup. The
	Lemon	Do.	30	30	

					only substances that may be
	Orange	Do.	30	35	added are water, sugar, peel
					oil, any harmless colouring,
	Grape	Do.	30	35	matter, sulphur dioxide not
	fruit				in excess of 350 parts in a
					million (when packed in
					bottles) or sodium benzoate
					not in excess of 600 parts in a
					million of the finished
					product by weight and pure
AGMARK					citric acid in sufficient quan
(Low sugar)	Lime	Do.	15	30	tity to bring the acidity of the
					finished product up to a
	Lemon	Do.	15	30	maximum of 2.5 per cent (total
					acidity as citric acid).
	Orange	Do.	15	35	The finished product shall have
	Grape	Do.	15	35	a good flavour characteristic
	fruit				of the fruit and be free from
					cooked or any other objectio
					nable taints or flavours. It
AGMARK					shall be of good keeping qua
(Unsweetene	d) Lime	Do.		100	lity and shall show no sign of
	Lemon	Do.		100	fermentation if incubated at
	Orange	Do.		100	25°C 37°C. and 40°C. for
	Grape fruit	Do.		100	days.

	Pomegranate	Do.	100
	Grape Do.		100

SCHEDULE 3

SCHEDULE

(See rule 2 and rule 3) Grade designation and definition of quality of fruit jellies and Marmalade*

Grade designation	Kind and variety of fruit		Special characteristics	General characteristics
	Kind of fruit	Variety of fruit		
	1	2	3	4
AGMARK	Lime		Shall be made from	The finished product shall be
Jelly	Lemon	Any	clean strained fruit	reasonably firm, of good
	Orange	suitable	juice and crystallized	keeping quality and attrac
	Grape fruit	variety	white sugar (sucrose)	tive colour. It shall have the
				the flavour of the original
				fruit and shall be free from
				burnt or other objectiona
				ble flavours, crystallization,
				fermentation and mould
				growth.
AGMARK	Lime		Shall be made from	It shall contain no added colo
Marmalade	Lemon		strained fruit juice,	uring or flavouring subst
	Orange	Do.	crystallized white sugar	ance other than the natural
	Grade fruit		(sucrose) and not	constituents of the fruit.
			less than 5 or more	No preservative, except sul
			than 15 per cent of	phur dioxide to the extent
			sliced peel or fruit.	of 40 parts in a million when
				the product is packed in

				glass or china-ware jars
				shall be used. Pure citric or
				tartaric acid and pectin
				derived from fruits may be
				added when necessary. The
				finished product shall
				contain not less than 65 per
				cent soluble solids.