

CASHEW KERNELS (GRADING AND MARKING) RULES, 1960

CONTENTS

1. Short title and application
2. Definition
3. Grading designations
4. Definition of quality
5. Grade designation marks
6. Method of marking
7. Method of packing
8. Special conditions of certificate of authorisation

SCHEDULE 1 :- SCHEDULE I

SCHEDULE 2 :- SCHEDULE II

SCHEDULE 3 :- SCHEDULE III

SCHEDULE 4 :- SCHEDULE IV

SCHEDULE 5 :- SCHEDULE V

SCHEDULE 6 :- SCHEDULE VI

SCHEDULE 7 :- SCHEDULE VII

CASHEW KERNELS (GRADING AND MARKING) RULES, 1960

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, 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 Cashew Kernels (Grading and Marking) Rules, 1960.

(2) They shall apply to cashew kernels produced or processed in India.

2. Definition :-

In these rules- "Schedule" means a Schedule to these rules.

3. Grading designations :-

Grade designations to indicate the quality of cashew kernels shall be as set out in column 1 of Schedules I to VI.

4. Definition of quality :-

The quality indicated by the grade designations shall be as set out against each grade designation in Schedules I to VI.

5. Grade designation marks :-

The grade designation mark shall consist of a label bearing a design (consisting of an outline map of India with the word "AGMARK" and the figure of rising sun with the words "Produce of India") resembling that set out in Schedule VII.

6. Method of marking :-

(1) The grade designation mark shall be securely affixed to each container in the manner approved by the Agricultural Marketing Adviser to the Government of India. In addition to the grade designation mark, each container shall be marked with such particulars and in such manner as may be specified by the aforesaid officer from time to time.

(2) An authorised packer may, after obtaining the previous approval of the Agricultural Marketing Adviser to the Government of India 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 cashew kernels different from that indicated by the grade designation mark affixed on the container in accordance with these rules.

7. Method of packing :-

Only new, clean and dry leak-proof tins shall be used for packing. Each tin shall be securely closed and sealed in a manner approved by the Agricultural Marketing Adviser to the Government of India from time to time. The wooden box in which the tins are packed shall also be marked with Agmark label. Cashew Kernels of only one grade shall be packed in a box. Government of India shall approve the manner of packing from time to time. Cashew Kernels of only one grade shall be packed in a tin and then further packed in wooden box bearing "Agmark" label.

8. Special conditions of certificate of authorisation :-

In addition to the conditions specified in rule 4 except Cl. (e), of General Grading and Marking Rules, 1937, the conditions set out in Schedule VIII shall be the conditions of every certificate of

authorisation issued for the purposes of these rules.

SCHEDULE 1

SCHEDULE I

(See rule 3 and rule 4) Grade designations and definitions of quality of cashew kernels (wholes) Grade Number of per kilo General characteristics designation Kernels per 454 gms. 1 2 3 4 W210 \ \ \. 200/210 \ \ \ \440/465 \Cashew kernels shall have been obtained through shelling W240 \ \ \. 220/240 \ \ \ \485/530 \and peeling cashewnuts. (Anacardium occidentale), shall W280 \ \ \. 260/280 \ \ \ \575/620 \have the characteristic shape; shall be white of pale W320 \ \ \. 300/320 \ \ \ \660/705 \ivory, or light ash in colour, reasonably dry, and free from W400 \ \ \. 350/400 \ \ \ \770/880 \insect damage, damaged kernels and black or brown spots. W450 \ \ \. 400/450 \ \ \ \880/990 \The kernels shall be completely free from testis. W500 \ \ \. 450/500 \ \ \ \990/1100 \ Tolerance.- Broken kernels shall not exceed 5 per cent at the time of packing.

SCHEDULE 2

SCHEDULE II

(See rules 3 and 4) Grade designations and definitions of quality of scorched cashew kernels (wholes) Grade Trade name Blemish General Characteristics designation 1 2 3 4 SW \ \Scorched Cashew kernels shall have been obtained through shelling \ \wholes and peeling fully developed cashewnuts. (Anacardium occiden- \ \ \ \ \ \ \ \ \tale), shall have the characteristic shape; shall be reasonably \ \ \ \ \ \ \ \ \dry and free from insect damage, damaged kernels and black \ \ \ \ \ \ \ \ \or white spots and testa. The kernels may be light brown \ \ \ \ \ \ \ \ \or deep cream in colour due to scorching as a result of over \ \ \ \ \ \ \ \ \heating. SWS OR SWIA Scorched Wholes Seconds Slightly shrivelled kernels or Scorched Wholes IA or Special \ Cashew kernels shall have been obtained by shelling and peeling cashewnuts (Anacardium occidentale) shall have the characteristic shape; shall be reasonably dry and free insect damage and tests. Slightly scorched kernels and kernels with slight-speckling and dis-colouration permitted. They shall be completely free from rancid kernels. The kernels may also be immature. The kernels may also be light brown, light blue or \ \ \ light ivory in colour due to scorching. Tolerance.- Broken Kernels shall not exceed 5 per cent at the time of packing.

SCHEDULE 3

SCHEDULE III

(See rule 3 and rule 4) Grade designations and definitions of quality of dessert cashew kernels (wholes) Grade designation \Trade name \ Blemish \ General characteristics DW \ Desert Wholes \ \Cashew kernels shall have been obtained by \ \ \ \ \ \ \ \shelling and peeling cashewnuts. (Anacar- \ \ \ \ \ \ \ \ \dium occidentale), shall have the characte- \ \ \ \ \ \ \ \ \istic shape; shall be reasonably dry and free \ \ \ \ \ \ \ \ \from insect damage and testa. Scorched, discoloured, speckled and shrivelled kernels permitted. Tolerance - Broken Kernels not to exceed 5 per at time of packing

SCHEDULE 4

SCHEDULE IV

(See rule 3 and rule 4) Grade designations and definitions of quality of cashew kernels (White pieces) Grade \ Trade name Description \ General characteristics Designation \ (1) (2) (3) \ (4) B . . \ Butts \ . . Kernels broken \ Cashew kernels shall have been obtained by \ \ \ \ crosswise and \ by shelling and peeling fully developed \ \ \ \ naturally \ cashewnuts (Anacardium occidentale); shall attached. \ be white or pale cream in colour, reasonably \ dry and free from insect damage, damaged S \ . . \ Splits Kernels split \ kernels and black or brown spots. \ naturally \ The pieces shall be completely free from lengthwise. \ testa. LWP . . \ Large White Pieces Kernels broken \ into \ \ \ \ more than two \ pieces and not \ passing through at 4 mesh 16 S.W.G. \ sieve. SWP \.. Small White Pieces \ Broken kernels \ \ \ \ \ smaller than those \ \ \ \ \ described as LWP \ \ \ \ \ but not passing through a 6 mesh 20 S.W.G. Sieve. \ BB .. Baby Bits \ Plemules and broken smaller than those \ \ described as SWP \ \ \ but not passing through a 10 mesh 24 S.W.G. Sieve. \ Tolerance.- Upto 5 per cent of the next lower grade at the time of packing.

SCHEDULE 5

SCHEDULE V

(See rule 3 and rule 4) Grade designations and definitions of quality of cashew kernels (scorched pieces) Grade Trade name designation \ Description Blemish \ General characteristics 1 \ 2 \ 3 \ 4 \ 5 SB \ Scorched \ Kernels broken \ \ \ \ Cashew kernels shall have been \ Butts \ \ crosswise and \ \ \ \ obtained through shelling and \ \ \ naturally \ \ \ \ \ peeling cashewnuts. (Anacardium \ \ \ attached. \ \ \ \ occidentale)-, shall be reasonably \ \ \ \ \ \ \ \ dry and free from insect damage, \ \ \ \ \ \ \ \ damaged kernels, black or spots SS Scorched \ Kernels splits \ and testa. The pieces may be light Splits \ naturally \ brown or deep ivory in colour \ \ lengthwise \ \ \ \ due to scorching as a result of SP Scorched Kernels broken \ over-heating. Pieces \ into pieces \ \ and not passing \ Do \ through a 4 mesh \ \ 16 S.W.G. Sieve. \ SSP Scorched \ Broken kernels \ Do Small \ smaller than those \ Pieces \ described as SP \ \ but not passing \ \ \ \ through a 6 mesh 20 \ \ \ S.W.G. Sieve. \ 1 \ 2 \ 3 \ 4 5 \ 5 SPS or Scorched \ Kernels broken \ Pieces of \ Cashew kernels shall have been SPIA \ Pieces Second \ into pieces and \ shrivelled \ obtained through shelling and \ or Scorched \ not passing \ kernels, may \ peeling cashewnuts. (Anacardium \ Pieces IA. \ through a 4 mesh \ be deformed \ occidentale); shall be reasonably \ \ 16 S.W.G. Sieve. \ due to imma- \ dry and free from insect damage \ \ \ \ \ \ \ \ ture nuts and \ and testa. Schorched pieces with \ \ \ \ \ \ \ \ black spots \ light surface speckling and \ \ \ \ \ \ \ \ \ discoloration permitted. The \ \ \ \ \ \ \ \ \ kernels may be light brown, deep \ \ \ \ \ \ \ \ \ ivory or light to deep blue in \ \ \ \ \ \ \ \ \ colour. The kernels shall be free \ \ \ \ \ \ \ \ \ from rancidity. May be deformed \ \ \ \ \ \ \ \ \ due to immature nuts and may \ \ \ \ \ \ \ \ \ have spots. Tolerance.- Upto 5 per cent of the next lower grade at the time of packing.

SCHEDULE 6

SCHEDULE VI

(See rule 3 and rule 4) Grade designations and definitions of quality of dessert cashew kernel pieces Grade \ Trade name \ Description \ Blemish \ General Characteristics designation \ 1 \ 2 \ 3 \ 4 \ 5 DP . . \ Dessert pieces \ Kernels broken \ More shri- \ Cashew kernels shall have been \ \ \ \ \ into pieces \ \ velled than \ obtained through shelling \ \ \ \ \ but not passing \ those des- \ and peeling cashewnuts \ \ \ \ \ through 4 mesh

described as SPS (Anacardium occidentale); shall pass through 16 S.W.G. Sieve. and deeply shall be reasonably dry and shall be scorched. free from insect damage and shall be free from testa. Scorched pieces with DSP .. Dessert Kernels of the same description shall be permitted. The kernels shall be as, but smaller may be light brown, deep ivory than DP and not or light to deep blue in colour. shall pass through 6 mesh The kernels shall be free from 16 S.W.G. Sieve. shall be free from rancidity. May be deformed due to immature nuts and may have spots. Tolerance.- Upto 10 per cent of the next lower grade at the time of packing.

SCHEDULE 7

SCHEDULE VII

(See rule 5) [Sch. VII Conditions of certificate of authorisation 1. An authorised packer shall have suitable arrangements for the roasting, peeling, disinfecting and packing in an inert atmosphere of cashew kernels and storage of the packed containers. 2. An authorised packer shall make such arrangements for testing cashew kernels as may be specified and a sample thereof shall be forwarded to such control laboratory as may be notified, from time to time, by the Agricultural Marketing Adviser to the Government of India. 3. An authorised packer shall provide such facilities to Inspecting Officers duly authorised by the Agricultural Marketing Adviser to the Government of India for the sampling, testing and affixation of grade designation marks, as may be specified from time to time by the Agricultural Marketing Adviser to the Government of India. 4. All instructions regarding the methods of sampling, analysing, packing etc. which may be issued by the Agricultural Marketing Adviser to the Government of India, shall be strictly observed.