

CEREALS (GRADING AND MARKING) RULES, 1966

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CEREALS (GRADING AND MARKING) RULES, 1966

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 Cereals (Grading and Marking) Rules, 1966.
- (2) They shall apply to the following cereals namely:
 - (a) Paddy (unhusked grains) and Rice (husked grains) of *Oryza sativa* L"
 - (b) Wheat (*Triticum vulgare* and *Triticum durum* Desf.);
 - (c) Gram (*Cicer arietinum* L.);
 - (d) Jowar (*Sorghum vulgare* pers);

(e) Maize (*Zeamays L.*);

(f) Barley (*Hordeum vulgare L.*);

(g) Ragi (*Eleusine coracana L Gaertn.*); and

(h) Bajra (*Pennisetum typhoides stapf and Hubbard.*) grown in India and traded in the markets; Marketing Cooperatives, Warehouses and similar marketing institutions.

2. Classification of varieties :-

For the purpose of these rules,-

(i) Paddy and rice of different varieties shall be classified into four classes namely, Superfine, Fine, Medium and Common (Coarse). Rice shall be classified on the basis of size, aroma, appearance and such other factors as may be prescribed and paddy shall also be classified on the basis of the same factors as are applicable in the case of resultant rice. The commercial varieties so classified are as indicated in Schedule I. Rice for the purpose of grading shall be further classified according to the method of processing into (a) raw and (b) parboiled. Under each of the above sub-classes there shall be two further groups namely, (1) machine milled and (2) handpounded. Broken rice derived as a result of processing, shall be classified into two classes namely, (1) Fine brokens, derived from scented varieties of rice and (2) Common brokens derived from non-scented varieties;

(ii) Wheat of *Triticum vulgare* species shall comprise three colour groups namely, white, amber and red and that of *Triticum durum* shall comprise two colour groups only namely, red and amber;

(iii) Jowar shall be classified into two groups namely, Rabi Jowar grown in winter and Kharif Jowar grown in summer;

(iv) Gram shall be classified into two classes namely, Kabuli gram comprising bold types and Desi Gram comprising other types.

3. Grade designation :-

The grade designations to indicate the quality of different cereals, referred to in Cl. (ii) of rule 1, are those set out in column 1 of the Schedules II to XXIII.

4. Definition of quality :-

The general and special characteristics, constituting quality, prescribed for different grade designations indicated in column 1 of the Schedules II to XXIII are those specified in the corresponding entries in columns headed "Special Characteristics" and "General Characteristics" respectively of the said Schedules.

SCHEDULE 1

SCHEDULE

(See rule 2) List of rice varieties classified into four classes by the Grade Standards Committee and agreed to by the States				
Name of the States	Name of varieties			
	Superfine	Fine	Medium	Common/Coarse
Uttar Pradesh .	Basmati	1. Raimunia 2. Ramjwain 3. Hansaraj 4. Rambhog 5. Kalanamak	1. Lakara 2. Gajraj 3. Didwa 4. Anjana	1. Cadra 2. Sathi 3. Sylhet
West Bengal .		1. Kalarnkathi 2. Bhasamanik 3. Jatakalma 4. Jhingasal 5. Patnai 6. Taugra 7. Kalma	1. Kamasal 2. Dhulia 3. Sundermukhi 4, Najra 5. Magura 1' 1242 6. Nona 7. Dankisaru 8. Gorkalana 9. Gurpatnai 10. Rajtoosal	1. Malabati 2. Ponlal (Ponali) 3. Kankal 4. Naizar 5. Kalmota
Mysore .				1. Malnadgidda 2. Mallublu
Punjab .	Basmati	1. Hansraj 2. Ramjwain Sone		
Name of the States			Name of varieties	
	Superfine	Fine	Medium	Con'-mon/Coarse
Madras	Konakuruvai	1. White Sirumani		1. Red Kar

(Adt. 16)

or Kothmali samb.

i.

2. Kullankar

3. Sarapalle (Adt. 19)

SCHEDULE 2

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Paddy

Grade designation	Special characteristics			General characteristics
	(Maximum limit of tolerance)			
	Foreign matter (percent bywt.)	Admixture, (per cent bywt.)	Damaged Immature Weevilled (per cent by wt.)	
1	2	3	4	5
1	1.0	5.0	1.0	Paddy shall:
11	2.0	10.0	2.0	(a) be the dried mature grains (with husk) of <i>Oryza sativa</i> , L;
III	4.0	15.0	5.0	(b) have uniform size, shape and colour;
IV	7.0	30.0	10.0	(c) be hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
				(d) be in sound merchantable condition; and
				(e) not have moisture exceeding 14 per cent.

DEFINITIONS :

Foreign matter. It includes dust, stones, lumps of earth, chaff, stem or straw and any other impurity.

In case of admixture of other foodgrains in paddy, 0.5 per cent of the other food grains shall be treated as free tolerance and anything above 0.5 per cent shall be treated as foreign matter.

Admixture. Presence of inferior varieties shall be considered as admixture.

Damaged. Grains that are internally damaged or discoloured, damage and discolouration materially affecting the quality. The proportion of damaged grains shall not exceed 5.0 per cent for grades IV.

Immature. Grains that are not properly developed.

Weevilled. Grains that are partially or wholly bored or eaten by weevil or other grain insects.

SCHEDULE 3

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Raw Milled Superfine Rice and Raw Milled fine Rice

Grade designation	Special characteristics				General characteristics
	(Maximum limit of tolerance)				
	Foreign matter (per cent bywt.)	Admixture (per cent bywt.)	Broken (per cent bywt.)	Damaged and dis-coloured chalky, Immature and Green (per cent by weight)	
1	2	3	4	5	6
1	0.3	5.0	5.0	0.25	Raw milled superfine rice and raw milled fine rice shall :
11	0.7	10.0	10.0	0.50	(a) be the dried mature kernels of <i>Oryza sativa</i> , L;
III	1.5	15.0	15.0	1.0	(ft) have uniform size, shape and colour;
IV	3.0	25.0	30.0	4.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious

					smell, discolouration
					admixture of deleterious
					substances and all other
					impurities except to the
					extent indicated in the
					Schedule;
					(d) be in sound merchantable
					condition;
					(e) not have moisture exceeding
					14 per cent; and
					(f) be polished as per Rice
					Milling Industry (Regulation)
					Act, 1958.

SCHEDULE 4

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Raw Milled Medium Rice					
Grade designation	Special characteristics				General characteristics
	(Maximum limit of tolerance)				
	Foreign matter per cent bywt.)	Brokens, (per cent bywt.)	Admix ture (per cent by wt.)	Damaged and discolou red, chalky, Immature and Green (per cent by wt.)	
1	2	3	4	5	6
1	0.5	10.0	5.0	2.0	Raw milled medium rice shall :
11	1.0	20.0	10.0	3.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	1.5	30.0	15.0	5.0	(b) have uniform size, shape and colour;
IV	3.0	40.0	30.0	9.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition;
					(e) not have moisture exceeding 14 per cent, and
					(f) be polished as per Rice Milling Industry (Regulation) Act, 1958.

SCHEDULE 5

SCHEDULE

Grade designatios ad definition of quality of Raw Milled Commo (Coarse) Rice					
Grade designation	Special characteristics				General characteristics
	(Maximum limit of tolerance)				
	Foreign matter per cent bywt.)	Brokens, (per cent bywt.)	Admixture of red Gra ins in white (per cent bywt.)	Damaged and dis-colou- red, chalky, Immature and Green (per cent bywt.)	
1	2	3	4	5	6
1	. 1.0	20.0	5.0	3.0	Raw Milled Common (Coarse) Rice shall:

11	. 1.5	30.0	10.0	5.0	(a) be the dried mature kernels of Orvza sativa L;
III	. 2.0	40.0	15.0	7.0	(b) have uniform size, shape and colour;
IV	. 4.0	50.0	20.0	10.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discoloration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition;
					(e) not have moisture exceeding 14 per cent, and
					(f) be polished as per Rice Milling Industry (Regulation) Act, 1958.

SCHEDULE 6
SCHEDULE

\\ \\ \\ \\ (See rule 3 and rule 4) \\ \\ Grade designations and definition of quality of Raw Handpounded Medium Rice					
Grade designation	Special characteristics (Maximum limit of tolerance)				General characteristics
	Foreign matter (per cent bywt.)	Brokens, (per cent bywt.)	Admixture (per cent bywt.)	Damaged and dis-coloured, chalky, Immature and Green (per cent bywt.)	
1	2	3	4	5	6
1	. 0-5	15.0	6.0	2.0	Raw Handpounded medium rice shall:
11	. 1.0	25.0	12.0	3.0	(a) be the dried mature kernels of Oryza sativa L;
III	. 1.5	35.0	18.0	5.0	(b) have uniform size, shape and colour;
IV	. 3.0	50.0	25.0	9.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discoloration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition, and
					(e) not have moisture exceeding 14 per cent.

SCHEDULE 7
SCHEDULE

\\ \\ \\ \\ \\ \\ (See rule 3 and rule 4) \\ \\ Grade designations and definition of quality of Raw Handpounded Common (Coarse) Rice					
Grade designation	Special characteristics (Maximum limit of tolerance)				General characteristics
	Foreign matter	Brokens, (per	Admixture of red	Damaged and dis-colou-	

	(per cent bywt.)	cent bywt.)	Grains in white (per cent by wt.)	red, chalky, Immature and Green (per cent by wt.)	
1	2	3	4	5	6
1	. 1.0	24.0	5.0	3.0	Raw Handpounded Common (Coarse) Rice shall:
11	. 1.5	35.0	10.0	5.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	. 2.0	44.0	15.0	7.0	(b) have uniform size, shape and colour;
IV	. 3.0	64.0	25.0	10.0	(c) be sweet, hard, clean, wholesome and free from mould, weevils, obnoxious smell, discol- ouration, admixture of deleterious substances and all other impurities except to the extent indi- cated in the Schedule;
					(d) be in sound merchan- table condition; and
					(e) not have moisture exceeding 14 per cent.

SCHEDULE 8

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Parboiled milled Superfine Rice and Parboiled Milled Fine Rice and Parboiled Milled Fine

Grade designation	Special characteristics (Maximum limit of tolerance)				General characteristics
	Foreign matter (per cent bywt.)	Brokens, (per cent bywt.)	Admixture (per cent bywt.)	Damaged and dis- coloured (per cent bywt.)	
1	2	3	4	5	6
1	. 0.2	3.0	5.0	0.25	Parboiled milled superfine rice and parboiled milled fine rice shall:
11	. 0.5	7.0	10.0	0.50	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	. 1.0	12.0	15.0	1.00	(b) have uniform size, shape and colour;
IV	. 2.0	20.0	25.0	4.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discol- ouration, admixture of deleterious substances and all other impurities except to the extent indi- cated in the Schedule;
					(d) be in sound merchan- table condition;
					(e) not have moisture exceeding 15 per cent; and
					(f) be polished as per Rice Milling Industry (Regul- ation) Act, 1958.

SCHEDULE 9

SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Parboiled Milled Medium Rice

Grade designation	Special characteristics				General characteristics
	(Maximum limit of tolerance)				
	Foreign matter (per cent bywt.)	Brokens, (per cent bywt.)	Damaged & discoloured (per cent bywt.)	Admixture (per cent bywt.)	
1	2	3	4	5	6
1	0.3	7.0	2.0	5.0	Parboiled milled medium rice shall:
11	0.7	15.0	3.0	10.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L.
III	1.2	20.0	5.0	15.0	(b) have uniform size, shape and colour.
IV	2.0	30.0	10.0	30.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discoloration, admixture of deleterious substances and all the impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition;
					(e) not have moisture exceeding 15 per cent; and
					(f) be polished as per Rice Milling Industry (Regulation) Act, 1958.

SCHEDULE 10
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Parboiled Milled Common (Coarse) Rice

Grade designation	Special characteristics				General characteristics
	(Maximum limit of tolerance)				
	Foreign matter (per cent bywt.)	Brokens, (per cent bywt.)	Admixture of Red Grain in White (per cent by wt.)	Damaged and discoloured (per cent by wt.)	
1	2	3	4	5	6
1	. 0.5	10.0	5.0	3.0	Parboiled milled common rice shall:
11	. 1.0	20.0	10.0	5.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	. IS	30.0	15.0	7.0	(b) have uniform size, shape and colour;
IV	. 3.0	40.0	20.0	10.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discoloration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition;
					(e) not have moisture exceeding 15 per cent; and
					(f) be polished as per Rice

SCHEDULE 11
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Parboiled Handpounded Medium Rice

Grade designation	Special characteristics (Maximum limit of tolerance)				General characteristics
	Foreign matter (per cent bywt.)	Brokens, (per cent bywt.)	Admixture (per cent bywt.)	Damaged and Disco loured (per cent by wt.)	
1	2	3	4	5	6
	. 0.3	5.5	6.0	2.0	Parboiled handpounded medium rice shall:
11	. 0.7	9.5	12.0	3.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	. 1.2	14.5	18.0	5.0	(6) have uniform size, shape and colour;
IV	. 2.0	22.5	30.0	9.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discoloration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition; and
					(e) shall not have moisture exceeding 15 per cent.

SCHEDULE 12
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Parboiled Handpounded Common (Coarse) Rice

Grade designation	Special characteristics (Maximum limit of tolerance)				General characteristics
	Foreign matter (per cent bywt.)	Brokens, (percent bywt.)	Admixture of red grains in White, (per cent by wt.)	Damaged and disco loured (per cent bywt.)	
1	2	3	4	5	6
1	. 0.5	12.5	5.0	3.0	Parboiled handpounded common coarse rice shall:
11	. 1.0	22.5	10.0	5.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	. 1.5	32.5	15.0	7.0	(6) have uniform size, shape and colour;
IV	. 3.0	42.5	25.0	10.0	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discoloration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition; and
					(e) not have moisture

exceeding 15 per cent.

SCHEDULE 13
SCHEDULE

SCHEDULE 14
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of common Broken Rice

Grade designation	Special characteristics			General characteristics
	(Maximum limit of tolerance)			
	Foreign Matter, (per cent bywt.)	Brokens, (per cent bywt.)	Damaged and discoloured Chalky,* (per cent by wt.)	
1	2	3	4	5
1	3.0	Not less than 80	5.0	Common broken rice shall : (a) be the pieces of kernels of the non-scented varieties of rice (<i>Oryza sativa</i> L);
11	4.0	Not less than 60	10.0	
III	4.0	Less than 60	15.0	(b) have uniform colour; (c) be sweet, dry, hard, clean and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule; (d) be in sound merchantable condition; and (e) not have moisture exceeding 14 and 15 per cent for raw and parboiled varieties of rice respectively.

SCHEDULE 15
SCHEDULE

SCHEDULE 16
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Kabuli Gram

Grade designation	Special characteristics									General characteristics
	(Maximum limit of tolerance)									
	Foreign Matter (per cent bywt.)	Other Food Grains (per cent by wt.)	Damaged Grains (per cent bywt.)	Non-Food Grains (per cent bywt.)	Slightly Damaged Grains (per cent by wt.)	Immature and Shrivelled grai (per cent by wt.)	Admixture of other varieties (per cent by wt.)	Weevilled Gains (per cent by wt.)		
1	2	3	4	5	6	7	8	9	10	
1	0.5	0.5	0.5	0.5	2.0	2.0	3.0	2.0	Kabuli Gran shall:	
									((7) be the dried mature graii	
									(Cicer	

11	1.0	1.5	1.5	1.0	3.0	4.0	5.0	4.0	arietinum L.); (6) have uniform size, shap
									and colour (white)
III	2.0	2.5	2.5	2.0	5.0	7.0	10.0	6.0	(c) be sweet, hard, cleai
									wholesome
IV	4.0	5.0	5.0	3.0	10.0	10.0	20.0	10.0	and free from moulds
									weevils, obnoxious smell
									discolouration, admixtun
									of deleterious substances,
									all other impurities ex
									to the extent indicated
									the Schedule;
									(d) be in sound merchantal
									condition; and
									(e) not have moistl
									exceeding 12 per cent.

SCHEDULE 17
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Deshi Gram									
Grade designation	Special characteristics								General characteristics
	(Maximum limit of tolerance)								
	Foreign Matter (per cent by wt.)	Other Food Grains (per cent by wt.)	Damaged Grains (per cent by wt.)	Non-Food Grains (per cent by wt.)	Slightly damaged Grains (per cent by wt.)	Immature and Shrivelled Grains (per cent by wt.)	Weevilled Grains (per cent by wt.)		
	2	3	4	5	6	7	8	9	
1	15	1.5	0.5	2.0	2.0	3.0	2.0	9	Deshi Gram shall:
11	15	2.0	1.0	3.0	4.0	5.0	4.0	9	(a) be the dried mature grains i
								9	(Cicer arietinum L.);
III	4.0	3.0	2.0	4.0	6.0	8.0	6.0	9	(b) have uniform size, shape ai
IV	4.0	6.0	4.0	5.0	10.0	10.0	10.0	9	colour (yellow/ brown); (c) be sweet, haro, clean, who*
								9	some and free from mould
								9	weevils, obnoxious sme
								9	discolouration, admixture i
								9	deleterious substances and i
								9	other impurities except to tl

	Foreign Matter (per cent by wt.)	Other Food Grains (per cent by wt.)	Admixture of different varieties (per cent by wt.)	Damaged Grains (per cen by wt.)	Slightly damaged Grains (per cent by wt.)	Immature and shrivel led grains (per cent by wt.)	Weevilled Grains (per cent by wt.)	
1	2	3	4	5	6	7	8	9
1	15	1.0	10.0	1.0	2.0	2.0	1.0	Maize shall:
11	25	2.0	15.0	2.0	4.0	4.0	3.0	(a) be the dried mature grains of zea mays L.;
III	4.0	4.0	20.0	3.0	6.0	6.0	5.0	(6) have uniform size, shape and colour;
IV	4.0	5.0	20.0	5.0	8.0	6.0	10.0	(c) be sweet, hard, clean, whole some and free from moulds weevils, obnoxious smell discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in th< Schedule;
								(d) be in sound merchantabl< condition; and (e) not have moisture exceedin; 12 per cent.

SCHEDULE 21
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Barley

Special characteristics								
Grade designation	(Maximum limit of tolerance)							General characteristics
	Foreign Matter (per cent by wt.)	Other Food Grains (per cent by wt.)	Non- Food Grains (per cent by wt.)	Damaged Grains (per cen by wt.)	Slightly Damaged Grains (per cent by wt.)	Immature and shrivelled Grains (per cent by wt.)	Weevilled cent bywt.)	
		wheat, (per cent bywt.)						
1	2	3	4	5	6	7	8	9
1	1.5	2.0	0.5	1.0	3.0	2.0	0.5	Barley shall:
11	2.5	3.0	1.0	2.0	4.0	4.0	2.0	(a) be the dried mature grains o Hordeum vulgare L.;
1	2	3	4	5	6	7	8	9
III	3.5	4.0	1.5	3.0	6.0	6.0	4.0	(b) have uniform size, shape and colour;

IV	4.0	6.0	2.0	5.0	10.0	6.0	10.0	(c) be sweet, hard, clean,
				over				wholesome and free from
								moulds, weevils, obnoxious
								smell, discolouration,
								admixture of deleterious
								substances and all
								other impurities except to the
								extent indicated in the Sche
								dule;
								(d) be in sound merchantable
								condition; and
								(e) not have moisture exceeding
								12 per cent.

SCHEDULE 22
SCHEDULE

\\ \\ \\ \\ \\ \\ \\ \\ (See rule 3 and rule 4) \\ \\ \\ \\ \\ \\ \\ \\ Grade designations and definition of quality of Ragi \\ \\ \\								
Special characteristics								
Grade designation	(Maximum limit of tolerance)							General characteristics
	Foreign	Other Food	Non-Food	Damaged	Slightly damaged	Immature and shrivelled	Webs, (per cent	
	Matter (per cent by wt.)	Grains (per cent by wt.)	Grains (per cent by wt.)	Grains (per cent by wt.)	Grains (per cent by wt.)	grains (per cent by wt.)	by wt.)	
1	2	3	4	5	6	7	8	9
1	1.5	1.0	1.0	OS	1.0	2.0	0.1	Bajra shall:
11	2.5	3.0	2.0	1.0	2.0	5.0	0.2	(a) be the dried mature grains of
	"							Pennisetum-typhoides (Staf and Hubbard);
III	4.0	5.0	3.0	2.0	3.0	8.0	0.3	(b) have uniform size, shape and colour;
IV	4.0	8.0	4.0	5.0	4.0	12.0	OS	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
								(rf) be in sound merchantable condition; and
								(c) not have moisture exceeding

SCHEDULE 23
SCHEDULE

(See rule 3 and rule 4) Grade designations and definition of quality of Bajra

Grade designation	Special characteristics							General characteristics
	Foreign Matter (per cent by wt.)	Other Food Grains (per cent by wt.)	Non-Food Grains (per cent by wt.)	Damaged Grains (per cent by wt.)	Slightly damaged Grains (per cent by wt.)	Immature and shrivelled grains (per cent by wt.)	Webs, (per cent by wt.)	
1	2	3	4	5	6	7	8	9
1	1.5	1.0	1.0	0.5	1.0	2.0	0.1	Bajra shall:
11	2.5	3.0	2.0	1.0	2.0	5.0	0.2	(a) be the dried mature grains of Pennisetum-llyphoides (Staff and Hubbard);
III	4.0	5.0	3.0	2.0	3.0	8.0	0.3	(b) have uniform size, shape and colour;
IV	4.0	8.0	4.0	5.0	4.0	12.0	0.5	(c) be sweet, hard, clean, wholesome and free from moulds, weevils, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
								(d) be in sound merchantable condition; and
								(e) not have moisture exceeding 12 per cent.