

MIXED MASALA POWDERS GRADING AND MARKING RULES

1. **Short title and commencement** - (i) These rules may be called the Mixed Masala Powders Grading and Marking Rules 2000. incorporating the number of certificate of authorisation, the word “AGMARK” name of trade description of the product designation resembling the one as set out in schedule - II; (ii) “AGMARK” replica consisting of a design
2. **Definition** - In these rules unless the context otherwise requires -
 - (a) “Agricultural Marketing Adviser” means the Agricultural Marketing Adviser to the Government of India;
 - (b) “Authorised packed” means a person or a body of persons who has been granted certificate of authorisation to grade and mark mixed masala powder in accordance with the provisions of these rules;
 - (c) “Certificate of authorisation” means a certificate issued under the General Grading and Marking Rules, 1998;
 - (d) “Mixed Masala Powder” means mixture of two or more spices in powdered form with or without addition of edible starch, edible oil and edible common salt;
 - (e) “Schedule” means a Schedule appended to these rules;
 - (f) “Spices” include Cardamom, pepper, Chilly. Ginger Turmeric coriander, cumin Fennel, fenugreek, Celery. Aniseed, Bishopsweed, Caraway, Dill, Cinnamon, Cassia, Garlic, Curry leaf, kokum, mint, Mustard Seed, Parsley. Pomegranate Seed, Saffron, Vanilla, Tejpāl Poppy Seed, Cloves, Nutmeg, Mace, Amchoor, Sesame Seed, Dry tamarind, Asafoetida and other spices notified by the competent authority.
3. **Grade designation** - The grade designations to indicate the quality of Mixed Masala Powder Shall be as set out in column 1 of Schedule III to IX.
4. **Definition of quality** - The quality indicated by such grade designation shall be as set out against each grade designation in columns 2 to 8 of Schedule III to IX.
5. **Grade designation mark** - The grade designation mark shall consist of -
 - (i) a label specifying name or trade description of the product, grade designation and bearing a design consisting of an outline map of India with the word “AGMARK” and figure of the rising sun resembling the one as set out in Schedule- I or indelibly marked on each package / container namely :-
 - (a) Name and address of the packer,
6. **Method of packing.** -(1) The mixed Powders shall be packed in new clean and sound containers made of jute or cloth or tinplate with inner lining of 200 gauge high density polyethylene or in sound and clean glass bottles or in new sound and clean pouches of 200 gauge polypropylene or high density polyethylene or containers in the form of bottles, jars. or pouches made of laminated/ extruded/ metallised/ multilayer plastic materials, or any other packing material as may be approved by the Agricultural Marketing Adviser as per rule 11 of the General Grading and Marking Rules, 1988.

Provided that the use of AGMARK replica in lieu of AGMARK labels shall be allowed only to such authorised packer who has been granted permission by the Agricultural Marketing Adviser or an officer authorised by him in this regard and subject to the conditions as prescribed under the General Grading and Marking Rule 1988.

Provided that the Packing Material manufactured out of food grade materials as permitted under prevention of Food Adulteration Rules, 1955. The product may also be packed under vacuume;

 - (2) The containers shall be free from insect infestation fungus contamination, deleterious substances and any undesirable or obnoxious smell.
 - (3) Each package shall be securely closed and suitably sealed.
 - (4) Suitable number of consumer packs containing graded material of the same grade designation and from the same lot/ batch may be packed in master containers such as wooden/ cardboard cases.
7. **Method of marking** -
 - (1) The grade designation mark shall be securely affixed to or clearly and indelibly printed on each package / container in a manner approved by the Agricultural Marketing Adviser in accordance with the 11 of the General Grading and Marking Rules, 1988,
 - (2) In addition to the grade designation mark, the following particulars shall be clearly and
 - (3) The grading labora with all necessary festing of quality o prescribed method

- (b) Place of packing,
- (c) Date of packing,
- (d) Best before-up to month & year,
- (e) Lot/batch number,
- (f) Net weight,
- (g) Maximum retail price (with or without all taxes),
- (h) Name of ingredients used in the product in descending order of composition by weight,
- (i) Name of edible oil used for frying if the spices and condiments were fried in oil before grinding. The declaration shall be as under. "Mixed Masala (Fried) this masala has been fried in (name of the edible oil used)".

- (4) The grading laborer shall be a qualified chemist or a marketing Adviser or any other person authorised by him in this behalf in accordance with the General Grading and Marking Rules, 1988.
- (5) The authorised packer shall provide all necessary facilities for the grading and marking of Mixed Masala (Fried) in accordance with the General Grading and Marking Rules, 1988.
- (6) The premises for packing and packing shall be clean, hygienic and sanitary and the personnel engaged shall be of sound health and free from any communicable disease.
- (7) The authorized packer shall maintain a record of spices and their quantities used for packing.

*Note :- The date of packing shall be the month and year during which the analysis of the sample was completed.

preparing each lot/ batch of mixed masala powders and shall submit the periodical returns in the Performance Report Form approved by the Agricultural Marketing Adviser pertaining to the General Grading and Marking Rules, 1988.

- (3) An authorised packer may after obtaining prior approval of the Agricultural Marketing Adviser or any officer authorised by him in this behalf in accordance with rule 11 of the General Grading and Marking Rules, 1988 affix his private trade mark or trade brand on the grade packages / container.

Grading work as per sub-rule (8) of rule 3 of the General Grading and Marking Rules 1988 to the Directorate of Marketing and Inspection, Government of India.

Provided that the private trade mark or trade brand does

SCHEDULE-I

[See Rule 5 (i)]

Grade designation mark

(DESIGN ON AGMARK LABEL)

not indicate quality or grade of mixed masala powder other than indicated by the grade designation mark affixed to the graded package /container in accordance with these rules.

- 8. Special conditions for grant of Certificate of Authorisation** - In addition to the General Grading and marking rules 1988 the following shall be the special conditions for grant of certificate of authorisation for grading and marking of mixed masala powders namely

- (1) The authorised packer shall own a suitable machinery and equipments for cleaning and grinding of mixed masala
- (2) The authorised packer shall -
 - (a) either set up his own laboratory or
 - (b) have access to an approved State Grading Laboratory or co-operative / association or a private commercial laboratory for grading of Mixed Masala under Agmark;

SCHEDULE-II

[See Rule -5 (ii)]

Grade designation mark

(DESIGN OF AGMARK REPLICA)

SCHEDULE-III

(See rules 3 and 4)

Grade designation and definition of quality of Meat Masala/Chicken Masala. Fish Masala/ Subji Masala/ Pav Bhaji Masala and Dum Aloo Masala

Grade designation	Definition of quality					
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weight basis, per cent by mass (Maximum)	Acid insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)
1	2	3	4	5	6	7
Special Grade	8.0	20.0	1.0	0.5	12.0	5.0
Standard Grade	10.0	25.0	1.5	0.2	7.5	10.0

Grade designation	General Characteristics	
1	8	
Special Grade	Meat Masala and Chicken Masala / Fish Masala/ Subji Masala/Pav Bhaji Masala and Dum Aloo Masala	
and	:-	
Standard Grade	(a) Shall be obtained by grinding clean, dry and wholesome spices and condiments. (b) may contain added starch, pulses, edible oil and edible common salt. (c) Shall have fresh and pleasant characteristics taste and flavour associated with the product. (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives, other than common salt. (e) Shall contain not less than 90% and 86% total spices for special grade and Standard grade respectively.	

SAFETY STANDARD

The Product (a) Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other

requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.

(b) Shall also conform to the microbiological requirements as laid down below:

Total viable count	10 ⁶ per gram (Maximum)
Moulds	10 ⁴ per gram (Maximum)
E. Coli	10 ³ per gram (Maximum)
Salmonella	Not detectable in 25 gm of the sample

Note : * Salt content exceeding 5% shall be declared and indicated on the trade brand label.



SCHEDULE- IV

(See rules 3 and 4)

Grade designation and definition of quality of Raita Masala and
Dahi Bhalla Masala

Grade designation	Definition of quality					
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weig- ht basis, per cent by mass (Maximum)	Acid insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.30	9.0	10.0
Standard Grade	10.0	20.0	1.5	0.20	7.0	20.0

Grade designation	General Characteristics	
1	8	
Special Grade and Standard Grade	(a)	Raita Masala and Dahi Bhalla Masala :- Shall be obtained by grinding clean, dry and wholesome spices and condiments.
	(b)	may contain added starch, pulses, edible oil and edible common salt.
	(c)	Shall have fresh and pleasant characteristics taste and flavour associated with the product.
	(d)	Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives, other than common salt.
	(e)	Shall contain not less than 80% and 70% total spices for special grade and Standard grade respectively.
Safety Standards The Product	(a)	Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.
	(b)	Shall also confirm to the microbiological requirements as laid down below:
		Total viable count 106 per gram (Maximum)
		Moulds 104 per gram (Maximum)
		E. Coli 103 per gram (Maximum)
		Salmonella Not detectable in 25 gm of the sample

Note :- * Salt content exceeding 5% shall be declared and indicated on the trade brand label.

SCHEDULE - V

(See rules 3 and 4)

Grade designation and definition of quality of Chana Masala and Chole Masala

Grade designation		Definition of quality				
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weight basis, per cent by mass (Maximum)	Acid insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.30	12.0	10.0
Standard Grade	10.0	20.0	1.5	0.20	8.0	20.0

Grade designation		General Characteristics	
1		8	
Special Grade		Chana Masala and Chale Masala :-	
Standard Grade	(a)	Shall be obtained by grinding clean, dry and wholesome spices and condiments.	
	(b)	may contain added starch, pulses, edible oil and edible common salt.	
	(c)	Shall have fresh and pleasant characteristics taste and flavour associated with the product.	
	(d)	Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives, other than common salt.	
	(e)	Shall contain not less than 80% and 70% total spices for special grade and Standard grade respectively.	

SAFETY STANDARD

The Product	(a)	Shall conform to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.	
	(b)	Shall also conform to the microbiological requirements as laid down below:	
		Total viable count	106 per gram (Maximum)
		Moulds	104 per gram (Maximum)
		E. Coli	103 per gram (Maximum)
		Salmonella	Not detectable in 25 gm of the sample

Note :- * The salt content exceeding 5% should be declared and indicated on the trade brand label.

SCHEDULE- VI

(See rules 3 and 4)

Grade designation and definition of quality of
Garam Masala

Grade designation	Definition of quality					
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weight basis, per cent by mass (Maximum)	Acid insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	0.5	1.0	15.0	5.0
Standard Grade	10.0	20.0	1.5	0.5	7.5	10.0

Grade designation		General Characteristics			
1		8			
		Garam Masala :			
Special Grade and (a) and condiments.		Shall be obtained by grinding clean, dry and wholesome spices			
Standard Grade (b) edible common salt.		Shall contain 90% of the spices May contain add starch, pulses, edible oil and			
associated with the product.	(c)	Shall have fresh and pleasant characteristics taste and flavour			
	(d)	Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation			
	add colouring	matter and preservatives.			
SAFETY STANDARDS					
The Product	(a)	Shall confirm to the limits for aflatoxin, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.			
	(b)	Shall also confirm to the microbiological requirements as laid down below:			
		Total viable cont	106	per	gram (Maximum)
		Moulds	104	per	gram (Maximum)
		E. Coli	103	per	gram (Maximum)
		Salmonella	Not detectable in 25 gm of the sample		

Note :- *The salt content exceeding 5% should be declared and indicated on the trade brand label.

SCHEDULE - VII

(See rules 3 and 4)

Grade designation and definition of quality of Sambar powder and Rasam powder

Grade designation	Definition of quality					
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weight basis, per cent by mass (Maximum)	Acide insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.50	12.0	5.0
Standard Grade	10.0	25.0	1.5	0.20	8.0	10.0

Grade designation	General Characteristics	
1	8	
Special Grade and Standard Grade	(a)	Sambar and Rasam Powder :- Shall be obtained by grinding clean, dry and wholesome spices and condiments.
	(b)	may contain add starch, pulses, edible oil and edible common salt.
	(c)	Shall have fresh and pleasant characteristics taste and flavour associated with the product.
	(d)	Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation add colouring matter and preservatives other than common salt.
	(e)	Shall contain not less than 85% and 80% total species and condiment for special and standard grade respectively.

SAFETY STANDARDS

The Product (a) Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act.Rules,1954.

- (b) Shall also confirm to the microbiological requirements as laid down below:
- | | |
|-------------------|---------------------------------------|
| Total viable cont | 106 per gram (Maximum) |
| Moulds | 104 per gram (Maximum) |
| E. Coli | 103 per gram (Maximum) |
| Salmonella | Not detectable in 25 gm of the sample |

Note :- * Salt content exceeding 5% shall be declared and indicated on the trade brand label.

SCHEDULE - VIII

(See rules 3 and 4)

Grade designation and definition of quality of
Dhania, Jeera Mix

Grade designation	Definition of quality					
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weight basis, per cent by mass (Maximum)	Acid insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)
1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.5	10.0	1.0
Standard Grade	10.0	25.0	1.5	0.2	8.0	1.0

Grade designation **General Characteristics**

1	8								
Special Grade and Standard Grade	Dhania-Jeera Mix :- (a) Shall be obtained by grinding, clean, dry and wholesome Coriander (Coriandrum Sativum L.) and Cumin Seeds (Cumimum Cyminum L.) Only. (b) Shall have fresh and pleasant characteristic taste and flavour associated with the product. (c) Shall be free from rancid taste, musty odour, dirt, visible mould growth, insect infestation, added colouring matter and preservatives other than common salt.								
SAFETY STANDARDS									
The Product	(a) Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954. (b) Shall also confirm to the microbiological requirements as laid down below: <table> <tr> <td>Total viable count</td><td>106 per gram (Maximum)</td></tr> <tr> <td>Moulds</td><td>104 per gram (Maximum)</td></tr> <tr> <td>E. Coli (Maximum)</td><td>103 per gram</td></tr> <tr> <td>Salmonella of the sample</td><td>Not detectable in 25 gm</td></tr> </table>	Total viable count	106 per gram (Maximum)	Moulds	104 per gram (Maximum)	E. Coli (Maximum)	103 per gram	Salmonella of the sample	Not detectable in 25 gm
Total viable count	106 per gram (Maximum)								
Moulds	104 per gram (Maximum)								
E. Coli (Maximum)	103 per gram								
Salmonella of the sample	Not detectable in 25 gm								

Note :- This limit is laid down to cover the possible natural chlorides that may be present in the product.**SCHEDULE - IX**

(See rules 3 and 4)

Grade designation and definition of quality of Mix powders including Jaljeera, Chat Masala, Panipuri, Masala, Pickle Masala and Tea
Masala and any other masala mix not specified in the schedule

Grade designation	Definition of quality					
Special Characteristics						
	Moisture content per cent by mass (Maximum)	Crude fibre on dry weight basis, per cent by mass (Maximum)	Acid insoluble Ash on dry weight basis per cent by mass (Maximum)	Volatile oil per cent V/M on dry basis (Minimum)	Non-Volatile Ether Extract on dry weight basis, per cent by mass (Minimum)	Salt as Na Cl* on dry weight basis, per cent by mass (Maximum)

1	2	3	4	5	6	7
Special Grade	8.0	15.0	1.0	0.3	8.0	1.0
Standard Grade	10.0	23.0	2.0	0.2	4.0	5.0

Grade designation**General Characteristics**

1	8
Special Grade and Standard Grade	Mix Masala powders including Tea Masala and any other mix not specified in the schedule (a) Shall be obtained by grinding clean, dry and wholesome spices and condiments. (b) may contain added starch, pulses, edible oil and edible common salt. (c) Shall have fresh and pleasant characteristic taste and flavour associated with the product. (d) Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestation added colouring matter and preservatives other than common salt. (e) Shall contain not less than 85% and 80% total species and condiment for special and standard grade respectively.

SAFETY STANDARDS

The Product	(a)	Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act/ Rules, 1954.
	(b)	Shall also confirm to the microbiological requirements as laid down below:
		Total viable count 106 per gram (Maximum)
		Moulds 104 per gram (Maximum)
		E. Coli 103 per gram (Maximum)
		Salmonella Not detectable in 25 gm of the sample

Note : * Jal Jeera, Chat Masala, Pani puri Masala and Pickle Masala may contain salt percentage upto 40% in special grade and up to 60% in standard grade. for the Mixed Masala limits for volatile oil and Non-volatile ether extract in column 5 and 6 respectively and condition prescribed in column 8 (e) shall not apply. Pani Puri Masala may contain Citric acid as an acidulant Salt content exceeding 5% should be declared and indicated on the trade label.

Note :- Principal rules were published in the Gazette of India, Part-II, Section 3, sub-section (i), dated 20-05-2000 vide GSR 179 dated 10-05-2000.