

WHEAT PORRIDGE (DALIA) GRADING AND MARKING RULES 2000

WHEAT PORRIDGE (DALLIA) GRADING AND MARKING RYLE Short title, application and commencement- (1) These rules may be called the Wheat Porridge (Dallia) Grading and Marking Rules, 2000 (2) They, shall come into force from the date of their final publication in the Official Gazette. Definition- In these rules, unless the context otherwise requires:— • "Agricultural Marketing Adviser" means the (a) Agricultural Marketing Adviser •to the Government of India "Authorised packer" means a person or a body of (b) persons who has been granted certificate of authorisation to grade and mark Wheat Porridge (Dallia) in accordance with the provisions of these rules: "Certificate of authorisation " means a certificate issued under the General Grading and Marking Rules', 1988. (d) "Wheat Porridge (Dallia means a product prepared from good quality and properly cleaned wheat by grinding wheat in such a manner that a granular product containing as little flour as possible is obtained. Most of the flour shall be removed by Sifting, but the flour so removed shall not exceed 10 per cent of the whole wheat. The product shall be derived from the raw materials quality of which meets the mandatory requirements of Prevention of Food Adulteration Act, and Prevention of Food Adulteration Rules, 1955; "Schedule" means a schedule appended to these (e) rule. Grade designation- The grade designation to indicate the quality of wheat porridge (Dallia) shall be as set out in column 1 of the Schedule 11. Definition of quality- The quality indicated by the grade designation shall be as set out against each grade designation in columns 2 to 8 of the Schedule- 11 Grade designation mark- The grade designation mark shall consist of:-- 6. commodity, grade designation resembling the one as set out in part 11 of Schedule-I : Provided that! the use of AGMARK Replica in lieu of AGMARK labels shall be allowed only to such an authorised packer who has. been granted necessary 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 Rulek, 1988. Method of packing- (2) (3) (4) (5) (6) (7) (8) (i) (ii) A label specifying name of the commodity grade designation and bearing a design consisting of an our line map of India with the word "AGMARK" and figure of the rising sun resembling the one as set out in part I of Schedule I, or "AGMARK Replica" consisting of a design incorporating number of certificate of authorisation. The word "AGMARK" name of Wheat Porridge (Dallia) shall be packed in clean, sound and dry container made of flexible thermoplastic tmade up of food grade films of multi-layer monolpyer polythene, or polypropylen or metallic or paper lam inated materials ot ute bags as permitted under the provisions of Prevention of Fooé Adulteration Rules, 1955; The packing aterials shall be strpng enough to withstand the weight of the contents, transit impact and handling, tikl it reaches the consumer; The sealed fl ible pouchestjute bags may either be printed wit AGMARK RepliCa along with all other required formation or be placed in cartons bearing the AGMARK Replce and other information p inted thereon, the two openings of the cartons ali be securely sealfd; The container shall not be composed wholly or partly of any p isonous or deleterious substances, which rendert e contents injurious;to health; The container shall al\$0 be frey from insect infestation, ngus contamination or any obnoxious and desirable smell; The size of th packing shall be 50 gm. 100 gm. 200 gm., 40 gm., 500gm, I kg., 5 kg, or multiples ther f as per the standards of Weight and Measures Packaged commodities) Rules, 1977; Unless otherwi e agreed to between 'the purchaser and the vendo quantities above 65 kg.' shall be packed in sin le sound, A-twill or B-twill jute bags; For quantities ess than 65 kg, the materal shali be packed in olyethylene or polyethyiene lined jute bag or in bags of any suitable material as agreed to betw en the puichaser and. vendor. 65 7

8. Method of marking—(1) (2) (a) (b) (c) (d) (e) (D) (g) (h) (3) (4) The grade designation mark shall be securely affixed to or clearly and indelibly printed on each package/container in manner approved by the Agricultural Marketing Adviser jor an officer. authorised by him 01) this behalf in accordance Witkr Rule 11 of the General Grading and Marking Rules, 1988. In addition to the ade designation mark, the shall be clearly and following particul indelibly marked o each package/ container, namely Name and address of e packedmanufacturer, Place of packing, Date of Packing in (onth and year), months from the date Best before within... .., Of packing. Lot/batch number, weight, Maximum retail pric (inclusive of all taxes), Sieve size through ich the material passes. {The marking of the ags shall be done in such a 'manner that the ye or ink used does not penetrate into the m terial. An authorised pack r may, aner obtaining prior approval or the Agri ultural Marketing Adviser or any officer authoris d by him in, this behalf, in , accordance with

Rule I I of the General Grading and Marking Rules, 1988. affix his private trade mark or trade brand on the graded packages/ container, provided that the private trade mark or trade brand does not indicate quality or grade of the product other than indicated by the grade designation mark affixed to the graded package/ container in accordance with these rules. (3) (i) (a) (b) (g) (d) by authorised packer or he should have an access to such a laboratory for testing the raw material and for grading and marking of the product. The authorised packer shall ensure the compliance of the following requirements of hygiene and sanitation in grading and marking of the wheat porridge (Dallia)- General hygienic conditions: The premises for processing and packing shall be clean, adequately lighted, well ventilated; The surrounding area or environment shall be free from objectionable odour, smoke, dust or borne pathological contaminations; The building shall be of a permanent structure with well cemented or tiled walls and easy washable floors with proper drainage system. All equipments and utensils shall be made of stainless steel or corrosion resistant material suitable for food contact applications. 9. certificate Suspension or cancellation of authorisation. In addition to the conditions specified in rule 7 of the General Grading and Marking Rules 1988, the certificate of authorisation shall be suspended or cancelled if a holder of the same fails to comply with the following conditions Special conditions for grant of certificate of authorisation. In addition to the general authorisation.--- (1) (2) conditions specified; in sub-rule (8) of rule of 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 wheat porridge (Dallia), namely The authorised packer shall have his own units or have access to units for cleaning, grinding, sieving and mixing of the ingredients used in wheat porridge. Either a fully equipped laboratory with all necessary chemical and apparatus shall be set up (ii) (iii) (iv) (v) (vi) The premises and the equipments should be kept disinfected so as to maintain high order of hygienic and sanitary conditions which may be inspected periodically by the Local Health Authorities and a certificate be obtained: The grinders and other equipment, etc, must be cleaned periodically; The raw material shall be clean, free from dirt and foreign substances and shall conform to the specified standards thereof. These shall be stored in hygienic place safeguarded from insects and rodents and free from dampness and other contaminations; No toxic or non toxic material other than the permissible shall be stored in the authorised grading premises; In the case of resin coated utensils, re-coating will be done once every three years and packer shall have to furnish a certificate to effect: The personnel engaged in processing and packing of the product should be got medically checked up periodically (at least once in a year) by an authorised medical Officer and a certificate to that effect shall have to be produced on demand; (vii) The authorised packer shall maintain proper record of raw materials used in processing the product and their analysis. He shall also submit the periodical returns to the Directorate of Marketing and Inspection in the proforma Part-I prescribed in relevant Grading and Marking Instructions issued by the Agricultural Marketing Adviser as per rule 3(8) of the General Grading and Marking Rules, 1988. SCHEDULE 1 rule Grade designation mark Design of the Agmark Label {picture as depicted on page 14 (Schedule 1)} SCHEDULE 1 [See Grade designation mark Design of Agmark Replica {picture as depicted on page 50 (Schedule 11-A)} 67 10—267 of G. & co.-Zoo's Grade designation SCHEDULE-11 (See rule 3 and 4) and definition of quality of Wheat Porridge Definition of Quality Special requirements for Grade-I Grade-II Moisture, % by mass (Maximum) 9.00 10.00 Total ash (on dry basis, % by mass (Maximum) 1.5 2.25 Acid insoluble ash (on dry basis), % by mass (Maximum) 0.10 0.20 Protein (on dry basis), % by mass (Minimum) 11.00 9.00 Alcoholic acidity (as H₂SO₄ with alcohol), % by mass (Maximum) 0.05 0.10 Crude fibre (on dry basis), % by mass (Maximum) 1.0 1.5 i. Wheat Porridge undesirable taste insect fragment Note- The appearance Particle Size-- Wheat porridge Particle Size It shall not have General Requirement shall possess a good characteristics taste and odour and shall be free from rancid, musty, sour and other odours. The porridge shall be free from living insects and moulds and shall also be free from dead insects and rodent contamination. taste and odour shall be determined by sensory evaluation tests. The material shall be retained on a 30 micron IS sieve and shall completely pass through 850 micron IS Sieve when properly cooked shall show a good texture without excessive pastiness or stickiness and shall possess, characteristic of good quality wheat, freshly ground and cooked. uric acid more than 100 mg/kg. or any mycotoxin including aflatoxin more than 30 microgram/kg

5. It shall comply with rule 65 the restriction on the use of insecticides, pesticides and poisonous metals prescribed under Prevention of Food Adulteration Act and Rules as amended from time to time. Microscopic examination of starch particles should exhibit characteristic starch structure. Note: (i) Principal rules were

published in the Gazette of India, Part-11, Section 3, sub-section (i) dated 29.9.20CO vide GSR 33 dated 21.8.2000 68

