

CHILLIES (GRADING AND MARKING) RULES, 1962

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CHILLIES (GRADING AND MARKING) RULES, 1962

In exercise of the powers conferred by section 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 that section.

1. Short title and application :-

- (1) These rules may be called the Chillies (Grading and Marking) Rules, 1962.
- (2) They shall apply to chillies (*Capsicum annum*) produced in India which are of the trade descriptions set out in the Schedules to these rules and which are intended for export.

2. Definitions :-

In these rules,-

- (a) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India.
- (b) "Schedule" means a Schedule to these rules.

3. Grade designations :-

Grade designations to indicate the quality of chillies shall be as set out in column 1 of Schedules I to V-C.

4. Definition of quality :-

The quality indicated by the grade designation shall be as set out against each grade designation in Schedules I to V-C.

5. Grade designation marks :-

The grade designation mark shall consist of a label specifying the grade designation and bearing a design (consisting of an outline map of India with the word "Agmark" and the

figure of the rising sun with the words "Produce of India" resembling that set out in Schedule VI.

6. Method of marking :-

(1) The grade designation mark shall be securely affixed to each container in a manner approved by the Agricultural Marketing Adviser. The following particulars shall also be clearly marked on the label: 1. Serial number. 2. Trade description. 3. Date of packing. 4. Season of harvest. In addition, each container shall be marked with such particulars and in such manner as may be specified by the Agricultural Marketing Adviser from time to time.

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

7. Method of packing :-

(1) Only clean and sound gunny bags shall be used for packing chillies which shall be securely closed and sealed in a manner approved by the Agricultural Marketing Adviser from time to time.

(2) Each package or container shall contain chillies of one grade designation only.

8. Special conditions of certificate of authorisation :-

In addition to the conditions specified in rule 4 of the (General Grading and Marking) Rules, 1937, except Cl. (c) of the said rule 4, the conditions set out in Schedule VII shall be the conditions of every certificate of authorisation issued for the purpose of these rules.

SCHEDULE 1

SCHEDULE 1

(See rules 3 and 4)										
Grade designations and definitions of quality of Chillies commercially known as Sannam and harvested in JanuaryAugust										
Grade designation	Trade	Special characteristics								General characteristics
		Length	Maximum limits of tolerance							
		in cm.	Colour	Damaged and discoloured pods	Pods with out stalk	Moisture	Loose seed	Foreign matter	Broken chillies	
1	2	3	4	5	6	7	8	9	10	11
				%	%	%	%	%	%	
S.S.	Sannam	5 and above	Light red	2.00	2.00	11.50	1.00	1.00	5.00	Chillies shall
	Special		shining							(a) be the dried ripe fruits belonging to the species
S.G.	Sannam	Below 5	Do	4.00	3.00	11.50	2.00	2.00	7.00	Capsicum annum;
	General	& Above 3								(b) have shape, pungency and
S.F.	Sannam	Do	Dull red	6.00	4.00	11.50	2.00	2.00	7.00	seed contents normal to

	Fair									the variety;
										(c) be free from mould or
										insect damage and be in
										sound condition and fit for
										human consumption;
										(d) be current year's crop and
										shall be free from
										extraneous colouring
										matter, oil and other
										harmful substances.]
1Non-Specified	Sannam	N.S.					11.5		5.00	(a) Do
							per cent		per cent	(b) Do
										(c) Do
										(d) Do

* This grade will be permitted for packing after verification of the firm order specifying the quality.

SCHEDULE 2
SCHEDULE 2

(See rules 3 and 4)										
Grade designations and definitions of quality of chillies commercially known as Sannam, and harvested in September/December										
Grade designation	Trade name	Special characteristics								General characteristics
		Maximum limits of tolerance								
		Length	Colour							
		in cm.		Damaged	Pods with	Moisture	Loose	Foreign	Broken	
				and discoloured	out stalk		seed	matter	chillies	
				and discoloured pods						
1	2	3	4	5	6	7	8	9	10	11
				%	%	%	%	%	%	
S.S.	Sannam	5 and above	Light red shiny to light red dull.	5	10.00	11.50	3.00	1.00	0.50 Chill	lies shall:
	special	above	ing to light red dull.						(a)	be the dried, ripe fruits belonging to the species
										Capsicum annum L;
									(b)	have shape, pungency and seed contents normal to the variety;
S.G.	Sannam	Below	Do.	5	20.00	11.50	3.00	1.00	2.00	be free from

	General	5 and							(c)	mould or insect damage and be in
		above 3								sound condition and fit for
										human consumption;
									(d)	be current year's crop and
										should be free from extraneous
										colouring matter oil and other
										harmful substances.
1[Non-speci	Sannam						11.5%		5.00%	Do
fied (N.S)'	N.S.								(a)	Do
									(b)	Do
									(c)	Do
									(d)	Do

SCHEDULE 3

SCHEDULE 3

(See rules 3 and 4)										
Grade designations and definitions of quality of chillies commercially known as Mundu										
		Special characteristics								General characteristics
Grade designation	Trade name	Maximum limits of tolerance								
		Length	Colour							
		in cm.		Damaged and discoloured pods	Pods with out stalk	Moisture	Loose seed	Foreign matter	Broken chillies	
1	2	3	4	5	6	7	8	9	10	11
M.S.	Mandu	Not exceed 2.5 cm.	Deep red shining	% 2.0	% 5.0	% 11.50	% 1.00	% 1.00	% 1.00	Chillies shall:
	special	ding 2.5 cm.	shining							(a) be the dried, ripe fruit
										belonging to the specie
										Capsicum annum L;
										(b) have shape, pungency
										and seed content
										normal to the variety,
M.G.	Mandu	Do.	Do.	4.0	10.0	11.50	1.00	1.00	1.00	(c) be free from mould

	General									or insect damage and be in
										sound condition and fit
										for human consumption;
										(d) be current year's crop
										and shall be free from
										extraneous colouring
										matter, oil and other
										harmful substances.
1[Non- speci	Mundu					11.5		5.00		(a) Do .
fied (N.S.)*	N.S.					per cent		per cent		(b) Do
										(c) Do
										(d) Do

SCHEDULE 5

SCHEDULE 5

(See rules 3 and 4)										
Grade designations and definitions of quality of Chillies commercially known as Ran (Patarki or Patli)										
		Special characteristics								General characteristics
Grade designation	Trade name	Maximum limits of tolerance								
		Length	Colour							
		in cm.		Damaged and discoloured pods	Pods with out stalk	Moisture	Loose seeds	Foreign matter	Broken chillies	
1	2	3	4	5	6	7	8	9	10	11
				%	%	%	%	%	%	
R.S.	Ran	Sand	Bright red	1.0	2.0	11.50	1.0	1.0	5.0	Chillies shall:
	special	above								(a) be the dried, ripe fruits belonging to the specie]
										Capsicum annum L;
R.O.	Ran	Below 8 and	Do.	2.0	2.0	IL50	1.00	1.00	5.0	(b) have shape, pungency and seed contents normal to the variety,
	General	above 6								(c) be free from mould or insect damage and

									be in sound condition and fit
									for human consumption:
									(d) be current year's crop
									and shall be free from
									extraneous colouring
									matter, oil and other
									harmful substances.
1[Non-speci	Ran				11-5	..	5.00		(a) Do
fied (N.S.)*	N.S.				percent		per cent		(b) Do
									(c) Do
									(d) Do

SCHEDULE 5A
SCHEDULE 5A

(See rules 3 and 4)								
Grade designations and definition of quality of Chillies varieties not covered by Schedules I, II, III, IV and V of these rules and Produced in India								
		Special characteristics (maximum limits percentage by weight)						
Grade designation	Colour	Damaged and discoloured pods	Pods with out stalk	Moisture	Loose seeds	Foreign matter	Broken chillies	
1	2	3	4	5	6	7	8	9
Special	Characteristics of the variety	2.0	2.0	11.5	2 per cent	1.0	4.0	Chillies shall:
								(a) be the dried, ripe fruits belonging to the variety to the Species Capsicum annum L;
General	Do.	4.0	3.0	11.5	3 percent	2.0	6.0	(b) have the characteristic shape, colour, length pungency and seed contents normal to the variety;*
Fair	Do.	6.0	4.0	12.5	3 percent	2.1	8.0	(c) be free from visible mould on insects and be in sound condition; and fit for human consumption; (d) be of current years crop and free from extraneous colouring matter oil and any other harmful substance

								and
								(e) be of uniform colour in each individual consignment and that colour shall not vary from bag to bag within the consignment.
1[Non-specified					11-5		5.00	.. (a) Do
(N.S.)*					per cent		per cent	(b) Do
								(c) Do
								(d) Do
								(e) Do

SCHEDULE 5B

SCHEDULE 5B

(See rules 3 and 4)							
Grade designation and definition of quality of Chillies (Stalkless) produced in India							
Grade					Special Characteristics		
designation	Trade Name	Pods with stalk	Pods with calyx	Moisture			
					Maximum limits of tolerance		General characteristics
					Loose seeds	Foreign matter	
1	2	3	4	5	6	7	8
		%	%	%	%	%	
Chillies General	Stalkless	1.00	5.00	11.00	5.00	OS	Chillies shall:
(Stalkless)	chillies	by count	by count				(a) be the dried, ripe fruits belonging to the species Capsicum annum.
							(b) be free from visible mould or insects and be in sound condition and fit for human consumption, and
							(c) be of one year's crop and free from extraneous colouring matter, oil and any other harmful substance.
1[Non-specified	Chillies			11.0		5.00.	(a) Do
(N.S.)*	Stalkless			per cent		per cent	(b) Do
	(N.S.)			cent		cent	(c) Do

SCHEDULE 5C

SCHEDULE 5C

(See rule 3 and 4)							
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Grade designation and definition of quality of Chillies (clipped) produced in India						
Grade				Special Characteristics		
designation	Trade Name	Pods with stalk	Pods Moisture	Maximum limits of tolerance		General characteristics
				Loose seeds	Foreign matter	
1	2	3	4	5	6	7
		%	%	%	%	
Chillies General (clipped)	Clipped chillies	1.00 by count	11.00	3.00	0.5	Chillies shall:
						(a) be the dried, ripe fruits belong
						ing to tie species Capsicum annum.
						(b) be free from visible mould or
						insects and be in sound
						condition and fit for human
						consumption, and
						(c) be of one year's crop
						and free
						from extraneous colouring
						matter, oil and any other
						harmful substance.
1[Non-specified (N.S.).*]	Clipped chillies		11.0 percent		5 percent	(a) Do
	N.S.					(b) Do
						(c) Do