

ANIMAL CASINGS GRADING AND MARKING RULES

1. Short title and application. –

- (1) These Rules may be called the Animal Casing Grading and Marking Rules, 1964
- (2) They shall apply to casings obtained from cattle, sheep, goats and pigs and produced in India.

2. Definitions.- In these rules unless the context otherwise requires,-

- (a) “Black node” means black knot usually caused by the residue of the ingesta or slime left behind in the casing;
- (b) “calibration” means,
 - (i) in the case of wet-salted casings, measurement of the diameter of the casing;
 - (ii) in the case of dried casings, flat measure (half circumference);
 - (iii) in the case of dry-ready to-wet casings of sheep and goats, measurement of the diameter of the casings after their treatment with water for at least fifteen minutes.

Explanation.-For the purposes of this clause the diameter shall be found out by inflating the casing with air or water and measuring the diameter by means of suitable calibration frames after properly stretching out the casing all and taking the mean of several readings.

- (c) “cattle” includes bull, cow, ox, heifer, calf, steer, bullock and buffalo;
- (d) “cattle casing” means,
 - (i) Fat end (the terminal end of the larger intestine measuring about 1.5 metres in length from the anus),
 - (ii) Middle (remaining part of the large intestine),
 - (iii) Bung (caecal part of the intestine),
 - (iv) Runner (small intestine),
 - (v) Bladder, and
 - (vi) Weasand (gullet or oesophagus);
- (e) “cicatrix” means any scar of healed-up wound;
- (f) “domestic” means any small grease spot in the casing;
- (g) “kink” means any twisted loop in the casing;
- (h) “nodule” means a small rounded structure;
- (i) “rust” means black spots caused by putrefaction due to bacterial or fungal action;
- (j) “salt burn” means areas of discolouration generally caused by-
 - (i) the entry of air into air-tight tin containers in which the casings are packed; and
 - (ii) the use of poor quality salt;
- (k) “Schedule” means a Schedule to these rules.

3. Description of rings and hanks.- (1) Casing may consist of bundles of rings or hanks.

- (2) (a) In the case of rings of Sheep and Goat Casings, a ring shall contain not more than 4 pieces and shall measure at least 21 meters (69 feet) in length, no single piece measuring less than 1.5 metres (5 feet).
- (b) In the case of rings of Hog casings, a ring shall contain not more than 4 pieces and shall measure at least 9 metres (29 feet), no single piece measuring less than one metre.
- (c) In the case of dry-ready to wet casings of sheep and goats, hanks, rings or cocoons may be made up of several pieces joined together with adhesive and other materials which have been duly approved (before hand) by the Agricultural Marketing Adviser to the Government of India; each single piece shall measure not less than 1.5 metres (5 feet).

- (3) (a) In case of Hanks of Sheep and Goat Casings, a hank shall consist of not more than 18 pieces and shall measure not less than 92 metres (302 feet) in length;

(b) in the case of Hanks of Cattle Casings, a hank shall measure in length as follows :

Dried Runners : 180 metres (590 feet);

Dried middles : 90 metres (295 feet) or in packets of 25 metres;

Salted Runners : 30 metres (98 feet);

Salted Middles : 18 metres (59 feet).

Note: No single piece shall measure less than one metre.

4. Grade designations. - The grade designations to indicate the quality of casings shall be as set out in column 1 of Schedules I to IV.

5. Characteristics of the various grade designation.- The special and general characteristics of the various grade designations shall be as set out against each designation in columns 2 and 3 of the Schedules I to IV.

6. Grade designation marks.- The grade designation marks shall consist of a label bearing the design set out in Schedule V specifying the grade designation.

7. **Method of grading.-** Grading of casings shall be done only at the authorised premises and according to the instructions issued from time to time by the Agricultural Marketing Adviser to the Government of India.
8. **Inspection.** The Grade designation and other particulars of the casings shall be marked by the Inspecting Officer after the inspection is carried out by him.
9. **Certificate of grading.** – A certificate of Grading will be issued by the Agricultural Marketing Adviser to the Government of India, or by an officer authorised by him in this behalf, on a written request from the party.
10. **Method of packing.-** Casings shall be packed either in hanks, or as the case may be, in rings at the authorised premises and strictly in accordance with the instructions issued in this regard from time to time by the Agricultural Marketing Adviser to the Government of India.
11. **Method of marking.-** (1) A grade designation mark label shall be securely affixed to each package in a manner approved by the Agricultural Marketing Adviser to the Government of India.
(2) In addition to the grade designation, the following particulars shall be clearly indicated on the label, namely:-
 1. Serial number,
 2. Type,
 3. Grade,
 4. Calibration,
 5. Number of hanks,
 6. Date of packing,
 7. Signature of the Inspecting Officer.

Provided that an authorised packer may stamp or write his private trade mark on the package, if such private trade marks represent the same type and grade of casings as that indicated by the Agmark label and are duly approved by the Agricultural Marketing Adviser to the Government of India beforehand

12. **Special conditions of authorisation.-** (1) Casing of one type only shall be packed in one lot.
(2) In addition to the conditions specified in rule 4 of the General Grading and Marking Rules, 1937, every certificate of authorisation issued for the purpose of these rules shall be governed by the following conditions :-
 - (a) the premises of authorised packers of casings shall be clean, tidy and in good sanitary conditions and shall provide adequate space and facilities for cleaning, processing, grading and packing of casings, official inspection and labeling of the inspected packages of casings.;
 - (b) no establishment shall employ in any department where casings are handled or prepared any person affected with tuberculosis or other communicable diseases in a transmissible stage;
 - (c) all instructions regarding sanitation in the premises, cleanliness of personnel and equipment, operational procedure, method of sampling, testing, packing, marking and inspection of casings at all stages and maintenance of records thereof, issued by the Agricultural Marketing Adviser to the Government of India from time to time, shall be observed strictly by all concerned.

SCHEDULE I

(See Rules 4 and 5)

Grade designations and definitions of quality of dried cattle casings known commercially as “Beef casings” and produced in India

Grade designation	Calibration	Special characteristics	General characteristics
1	2	3	4
PQ	By flat measure- “(i) in steps of 5mm e.g. 35mm and below, above 35mm to 40 mm, above 40 mm to 45 mm and so on upto 65mm and above 65mm” or (ii) in steps of 2 mm e.g. 35 mm and below, above 35mm to 37 mm, above 37mm to 39 mm. and so on up to 65mm and above 65 mm”; or (iii) as agreed to between the purchaser and the exporter.	The casings shall : (i) be of uniform natural colour, lustrous throughout, without any spot or mark and shall be free from discoloration. (ii) be in-tact, free from any tear or laceration. (iii) be perfectly rolled. (iv) be free from salt burns, rust, domestics, black nodes, slime, mucus, dung, moulds or fungus in festation. (v) be free from defects like holes, blisters, lacerations, nodules and cicatrices.	The casings shall : (a) (i) be obtained from healthy animals slaughtered in licensed premises and subjected to ante mortem and postmortem inspections according to the prescribed procedure. (ii) be prepared under hygienic conditions, wholesome, and otherwise fit for human consumption. (iii) be free from parasitic infestation and from scars of healed up wounds. (iv) not have been subjected to any bacterial activation or fermentation
Grade I	Do.	(i) As per PQ. except that a slight deviation in colour and folds and a few black nodes shall be permitted; (ii) total fat streaks shall not exceed 40 per meter; (iii) the middle of the seam shall be free from fat streaks; and (iv) a streak of fat shall not exceed 3 cm. in length and 1 cm. in breadth.	(b) “Preservatives other than edible substance approved by the Agricultural marketing adviser to the Government of India shall not have been used”.
Grade II	Do.	Casings not conforming to PQ. or Grade I due to defects in rolling and or having larger black nodes, rough texture or streaks of fat not exceeding 60 in a meter.	
Grade III	Do	Short pieces of any or all the above grades and/or having fat streaks in excess of 60 in a meters.	
Bladder	..	Bladder, otherwise conforming to characteristics of PQ.	
Weasands	..	Weasands, otherwise conforming to characteristics of PQ.	
Bungs	..	Bungs, otherwise conforming to characteristics of PQ.	
Fat ends	..	Fat ends, otherwise conforming to characteristics of PQ.	
Grade Not Specified*	As agreed to between the purchaser and the exporter.	As agreed to between the purchaser and the exporter.	

* Grade will be applicable under the following conditions :-

That the consignment is meant for export against a firm order from foreign importers. The phrase “firm order” shall mean either that the whole of the purchase money is to be paid in cash before-hand or

Letter of credit irrevocable or delivery of documents against payment (DP) or cash payment against documents (CAD) or documents against acceptance (DA)

SCHEDULE-II

(See Rules 4 and 5)

Grade designations and definition of quality of salted cattle casings known commercially as “Beef Casings” and produced in India

Grade designation	Calibration	Special characteristics	General characteristics
1	2	3	4
PQ	By diameter ; “(i) in steps of 2 mm e.g. up to 28 mm above 28 mm to 30 mm and so on up to 40 mm and above 40 mm”; or (ii) as agreed to between the purchaser and exporter.	The casings : (i) shall be of uniform natural colour lustrous throughout without any spot or mark and shall be free from discoloration. (ii) wall shall be intact, free from any tear or laceration. (iii) shall be perfectly rolled. (iv) on being inflated with air, rolled round the finger and pressed, shall burst with a sharp sound. (v) shall be free from salt burns, rust, domestic, black nodes, slime, mucus, dung, moulds, or fungus infestations. (vi) shall be free from defects like holes, blisters, lacerations, nodules and cicatrices.	(a) The casings shall, (i) be obtained from healthy animals slaughtered in licensed premises and subjected to ante mortem and postmortem inspections according to the prescribed procedures. (ii) be prepared under hygienic conditions, wholesome, and otherwise fit for human consumption. (iii) be free from parasitic infestation and from scars of healed up wounds. (iv) not have been subjected to any bacterial activation or fermentation. (v) Preservatives other than edible common salt shall not have been used.
Bladder ..		(i) The wall shall be of uniform natural colour, lustrous throughout without any spot or mark and shall be free from discoloration. (ii) The material shall also be free from any tear or laceration. (iii) The material shall also be free from salt burns, rust, domestic, black nodes, slime, mucus, dung, moulds or fungus infestation (iv) free from defects like holes, blisters, nodules and cicatrices.	
Weasands ..		Weasands, otherwise conforming to “Bladder”.	
Bungs ..		Bungs, otherwise conforming to “Bladder”	
Fat ends ..		Fat ends, otherwise conforming to “Bladder”.	

SCHEDULE III

(See Rules 4 and 5)

Grade designation and definition of quality of salted sheep casings (including goat casings) known commercially as “Sheep Casings” and produced in India

Grade designation	Calibration	Special characteristics	General Characteristics.
1	2	3	4
PQ or Grade I	(1) 12 to 26 mm. in steps of 2 mm., e.g., up to 12mm., above 12 mm to 14 mm., above 14 mm. to 16 mm etc. or (2) 13 to 27 mm in steps of 2 mm. e.g. up to 13 mm., above 13 mm. to 15mm, above 15mm. to 17 mm. etc. or (3) as agreed to between the purchaser and the exporter.	(a) The casings shall : (i) be of natural color throughout without any discoloration (ii) be free from defects, like holes, blisters, lacerations, nodules and cicatrices. (iii) be-in-tact and not torn or lacerated. (iv) be free from salt-burns, rust, domestics, black nodes, slime, mucus, dung and moulds or fungus infestations. (v) not burst when filled with air water to its normal capacity and slightly pressed. (b) the rings or hanks shall have been cured properly with common salt.	(a) The Casings shall : (i) be obtained from healthy animals slaughtered in licensed premises and subjected to ante mortem and post mortem inspections according to the prescribed procedures. (ii) be prepared under hygienic condition (iii) be wholesome, and otherwise fit for human consumption. (iv) be free from parasitic infection and from scars of healed up wounds (v) not have been subjected to any bacterial activation or fermentation.
Grade II	Do.	As per Grade PQ except that a slight deviation shall be allowed in respect of colour and/or strength and pinholes on wall not exceeding two in a meter. The material should be fit for use in preparation of sausages.	(b) Preservatives other than edible common salt shall not have been used.
Grade III	Do.	As per Grade II except that nodules will be permitted in addition.	
Grade Not Specified*	Do.	As agreed to between the purchaser and the exporter.	

*Grade will be applicable under the following conditions :-

That the consignment is meant for export against a firm order from foreign importers. The phrase “firm order” shall mean either that whole of the purchase money is be paid in cash before hand or Letter of Credit irrevocable or delivery of documents against payment (DP) or cash payment against documents (CAD) or documents against acceptance (DA).

SCHEDULE III-A

(See Rules 4 and 5)

Grade designation and definition of quality of “dry-ready—to wet” sheep casings (including goat casing) known commercially as “sheep casings” and produced in India.

Grade designation	Calibration	Special characteristics	General characteristics
1	2	3	4
PQ or Grade I	<p>“(1) 12 to 26mm in steps of 2mm e.g., up to 12 mm., above 12 mm. to 14 mm., above 14 mm to 16 mm, etc.” or</p> <p>(2) 13 to 27 mm in steps of 2mm, e.g. up to 13 mm, above 13 mm to 15 mm, above 15 mm to 17mm. etc.”;</p> <p style="text-align: center;">or</p> <p>(3) as agreed to between the purchaser and the exporter.</p>	<p>The casings shall :</p> <p>(i) be free from defects like holes, blisters, lacerations, nodules and cicatrices.</p> <p>(ii) be intact and not torn or lacerated</p> <p>(iii) be free from rust, domestics black nodes, slime, mucus, dung and moulds or fungus infestations.</p> <p>(iv) not burst when filled with air or water to its normal capacity and slightly pressed.</p>	<p>The casings shall :</p> <p>(i) be obtained from healthy animals slaughtered in licensed premises and subjected to ante mortem and post mortem inspection according to the prescribed procedures.</p> <p>(ii) be prepared under hygienic conditions as per patented process Nos. 90469 (National Research Development Corporation of India)</p> <p>(iii) be wholesome and otherwise for human consumption.</p> <p>(iv) be free from parasitic infestations and from scars of healed up wounds,</p> <p>(v) not have been subjected to any bacterial activation or fermentation.</p>
Grade II	<p>“(1) 12 to 26 mm in steps of 2mm e.g. up to 12mm to 14 mm, above 14mm to 16mm etc. or</p> <p>(2) 13 to 27mm in steps of 2mm. e.g., up to 13 mm above 13mm to 15mm, above 15 mm to 17 mm, etc”.</p> <p style="text-align: center;">or</p> <p>(3) as agreed to between the purchaser and the exporter.</p>	<p>The casings shall :</p> <p>(i) be free from defects like holes, blisters, lacerations, nodules, and cicatrices,</p> <p>(ii) be intact and not torn or lacerated,</p> <p>(iii) be free from rust, domestics black nodes, slime, mucus, dung and moulds or fungus infestations,</p> <p>(iv) not burst when filled with air or water to its normal capacity and slightly pressed.</p> <p>A slight deviation shall be allowed in respect of the above items. The material should be fit for use in preparation of sausages.</p>	
Grade III	<p>“(1) 12 to 26 mm in steps of 2mm e.g., up to 12 mm, above 12mm to 14mm, above 14mm to 16 mm etc. or</p> <p>(2) 13 to 27 mm in steps of 2 mm e.g., up to 13 mm., above 13mm to 15mm, above 15mm to 17 mm etc.”;</p> <p style="text-align: center;">or</p> <p>(3) as agreed to between the purchaser and the exporter</p>	<p>The Casing shall :-</p> <p>(i) be free from defects like holes, blisters, lacerations, nodules and cicatrices,</p> <p>(ii) be intact and not torn or lacerated,</p> <p>(iii) be free from rust domestics, black nodes, slime, mucus, dung and moulds or fungus infestations,</p> <p>(iv) not burst when filled with air or water to its normal capacity and slightly pressed.</p>	

A slight deviation shall be allowed
In respect of the above items. The
material should be fit for use in
preparation of sausages. Nodules
shall be permitted.

Grade (1) 12 to 26 mm in steps of
Not specified* 2mm. e.g., up to 12mm. above
12 mm to 14 mm, above 14mm
to 16 mm etc”;
(2)13 to 27 mm in steps of 2mm
e.g., up to 13 mm
above 13 mm to 15mm, above 15
mm 17mm etc”;
or
(3) as agreed to between the
purchaser and the exporter.

As agreed to between the purchaser
and the exporter.

Note :

* Grade designation ‘Grade not specified’ shall be applicable under the following conditions, namely :-

That the consignment is meant for export against a firm order from foreign importers. The phrase ‘firm order’ shall mean either that the whole of the purchase money is paid in cash before hand or Letter of Credit irrevocable or delivery of documents against payment (DP) or cash payment against documents (CAD) or documents against acceptance (DA).

SCHEDULE –IV

(See Rules 4 and 5)

Grade designations and definition of quality of salted hog casings known commercially as “Hog Casings”, “Pig Casings”, or “Pork Casings” and produced in India

Grade designation	Calibration	Special characteristics	General characteristics
1	2	3	4
PQ .	(1) 26 to 36 mm. in steps of 2mm e.g. up to 26 mm. above 26mm. to 28mm above 28mm to 30mm etc. or (2) as agreed to between the purchaser and the exporter.	(a) The Casings shall : (i) be of natural colour throughout without any discoloration. (ii) be free from defects like holes blisters, lacerations, nodules and cicatrices. (iii) be intact and torn or lacerated (iv) be free from salt-burns, rust, domestics, black nodes, slime, mucus, dung and moulds or fungus infestations. (v) not burst when filled with air or water to its normal capacity and slightly pressed. (b) The rings or hanks shall have been cured properly with common salt.	(a) The casings shall : (i) be obtained from healthy animals slaughtered in licensed premises and subjected to ante mortem and post mortem inspections according to the prescribed procedures. (ii) be prepared under hygienic conditions, wholesome, and otherwise fit for human consumption. (iii) be free from parasitic infestation and from scars of healed up wounds. (iv) not be subjected to any bacterial activation or fermentation (b) preservatives other than edible common salt shall not have been used.

SCHEDULE V

(See Rules 6)

Grade designation mark to be applied to Animal Casings

The grade designation mark to be applied to packages of animal casings shall contain the following design :-

Serial No..... TYPE.....
GRADE
CALIBRATION
NUMBER OF HANKS
DATE OF PACKING
Serial No.....

(Signature of Inspecting Officer)



- Note: i) Principal rules were published in the Gazette of India, vide S.O. 3401 dated 26.9.64.
ii) First amendment was published in the Gazette of India vide S.O. 2460 dated 02.8. 1975
iii) second amendment was published in the Gazette of India, part II, section 3, sub-section (i) dated 8.3.97 vide GSR142 dated 11.2.1997.