

THE ARECANUTS (GRADING AND MARKING) RULES

1. **Short title** - These rules may be called the Arecanuts (Grading and Marking) Rules, 1952.
2. **Grade designation** - Grade designation to indicate the quality of arecanuts of specified varieties grown in India are set out in column 1 of schedule 1 and Schedule II.
3. **Definition of quality** - The quality indicated by the grade designations is set out against such designations in columns 2 to 6 of schedule I and in columns 2 and 3 of Schedule II and column 7 of the Schedule I and column 4 of Schedule II respectively.
4. **Grade designation marks** - The grade designation shall consist of a label, bearing a design (consisting of an outline map of India in conjunction with the word AGMARK) resembling that set out in Schedule III specifying the grade designation (and shall be of the following colour :-

| Grade designation | Colour of label |
|----------------------|-----------------|
| Moti Special | White |
| Moti AI | Red |
| Moti A II | Blue |
| Shrivaridhan Special | White |
| Shrivaridhan A I | Red |
| Shrivaridhan AII | Blue |
| Jamnagar Special | White |
| Jamnagar A I | Red |
| Jamnagar A II | Blue |
| Jeeni Special | White |
| Jeeni A I | Red |
| Jeeni AII | Blue |

5. **Method of marking** - (1) The grade designation mark label shall be securely attached to each container in a manner approved by the Agricultural Marketing Adviser to the Government of India . In addition to the grade designation mark the following particulars shall be clearly marked on the label :-

Year of harvest -----

Packing Centre -----

Date of packing -----

Net Weight -----

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

6. **Method of Packing:** -

(1) The arecanuts shall be packed in gunny bags which are clean, dry and in good sound condition. Containers which have been previously used for commodities likely to cause damage or impart any flavour, odour or other undesirable characteristics to the arecanuts shall not be employed.

(2) Each bag shall contain only arecanuts of the crop year specified and of one grade designation only.

7. **Arrangements for Analysis** - An authorised packer shall make such arrangements for testing arecanuts as may be prescribed by the Agricultural Marketing Adviser to the Government of India from time to time.

SCHEDULE – I

(See Rule 3)

Grade designations and definition of quality of whole dried arecanuts or betel nuts (Kottapak) produced in India.

Special Characteristics

| Grade Designation | Diameter* | Minimum percentage of Topiwali nuts** | Colour of Pith | | Damaged nuts Maxi. percentage*** | General Characteristics |
|----------------------|---|---------------------------------------|------------------------|---------------------------|----------------------------------|---|
| | | | Copra-white mini. %age | Yellowish brown max. %age | | |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| Moti Special | 25 mm and over but not exceeding 30 mm | 75 | 90 | Nil | ½ | The areca nuts shall be whole fully husked, of light colour, reasonably well matured, free from blemish cracks, fissure, shrinkage and shall not be hollow inside . The areca nuts shall not be worm eaten or other be hollow inside. |
| A I | Do. | 40 | 60 | 10 | 1 | |
| A II | Do. | 10 | 10 | 60 | 2 | |
| Shrivardhan Special | 23 mm and over but less than 25 mm | 75 | 90 | Nil | ½ | |
| A I | Do. | 40 | 60 | 10 | ½ | |
| A II | Do. | 10 | 10 | 60 | ½ | |
| Jamnagar Special | 20 mm and over but less than 23 mm | 75 | 90 | Nil | ½ | |
| A I | Do. | 40 | 60 | 10 | ½ | |
| A II | Do. | 40 | 10 | 60 | ½ | |
| Jeeni Special | Under 20 mm | 75 | 90 | Nil | ½ | |
| A I | Do. | 40 | 60 | Nil | ½ | The areca nuts shall be whole and may be Slightly immature. Small cracks & fissures all owed slight shrinkage is also permitted .In AI grade, adherent skin is not permitted. |
| A II | Do | 10 | 10 | 60 | ½ | |
| Mettupalayam special | 19 mm and over but less than 23 mm | Nil | 90 | Nil | 1 | |
| A I | 15 mm and over but less than 19 mm | Nil | 60 | 10 | 1½ | |
| A II | 12 mm and over but less than 15 mm | Nil | 60 | 10 | 2 | |
| Pooja Special | Under 12 mm | Nil | 90 | Nil | 1 | |
| Koka Special | 19 mm and over but not exceeding 23 mm | Nil | 90 | 10 | 2 | |
| A I | 13 mm and over but Not exceeding 19 mm. | Nil | 60 | 20 | 3 | |

NOTE :- * To allow for accidental errors in grading, 5 percent of the nuts of the next lowest or higher grade shall be permitted.

** A nut having a portion of its endocarp adhering to it.

*** Damaged nuts include cracked and broken nuts, over size nuts, over size nuts (Bomda) pieces, nuts not fully husked and those the pith (bhong) of which is black or otherwise damaged by moulds, insects etc.

SCHEDULE - II
(See Rules 2 and 3)

Grade designation and definition of quality of cut-boiled arecanuts or betelnuts produced in India.

| Grade Designation | Size (Diameter in mm.) | Broken | General Characteristics |
|------------------------|---|--------|---|
| 1 | 2 | 3 | 4 |
| Pheeton Big | 18 and above | 0.5 | ALL THE NUTS SHALL BE - |
| Pheeton Medium | Below 18 but not less than 16. | 0.5 | (a) Prepared from tender nuts; |
| Pheeton small | Below 16 but not less than 15 | 0.5 | (b) of uniform colour i.e. bright shining to dull red colour |
| | | | (c) free from insect infestation and visible mould; and |
| | | | (d) reasonably dry and be the tapering and posterior of the cut nut. |
| Rajalu Big | 18 and above | 0.5 | (a) Prepared from tender nuts; |
| Rajalu Medium | Below 18 but not less than 16 | 0.5 | (b) of uniform colour i.e. bright shining to dull red colour |
| Rajalu small | Below 16 but not less than 15 | 0.5 | (c) free from insect infestation and visible mould; and |
| | | | (d) reasonably dry and be the stalk end (anterior) of the cut-nut with a depression at the top. |
| (+) Kadihasa Composite | Below 15 | 0.5 | (a) Prepared from tender nuts; |
| | | | (b) of uniform colour i.e. bright shining to dull red colour |
| | | | (c) free from insect infestation and visible mould, and |
| | | | (d) reasonably dry and shall include both anterior and posterior portions of the cut-nut |
| (*) Bette Big | 18 and above | 0.5 | (a) Prepared from mature nuts; |
| Bette Medium | Below 18 but not less than 16 | 0.5 | (b) of uniform colour i.e. bright shining to dull red colour |
| Bette Small | Below 16 but not less than 15 | 0.5 | (c) free from insect infestation and visible mould, and |
| | | | (d) reasonably dry and shall include both anterior and posterior portions of cut-nut. |
| Nuli | This variety has irregular shape and size | | (a) of no uniform shape or size, shrunken in appearance; |
| | | | (b) of light of dark red in colour; |
| | | | (c) thin in structure brittle and lightest of all other nuts; |
| | | | (d) reasonably dry; and |
| | | | (e) free from insect infestation |

NOTE : To allow for accidental errors in grading , 5 percent of the nuts of the next lower or higher grade shall be permitted. (*)

(+) Kadihana include pieces of pheetan and Rajalu which are below 15 mm in size.

(+) Up to 1 per cent of the mini kai and up to 5 percent of Gorabalu shall be permitted.

SCHEDULE III

(See Rule 4)

Grade designation mark for areca nuts

