

COCOA POWDER GRADING AND MARKING RULES

1. Short Title:-

- (1). These rules may be called the Cocoa powder Grading and Marking Rules, 1996.
- (2). They shall come into force on the date of their publication in the Official Gazette.

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

- (a) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
- (b) "Authorised Packer" means a person or a body of persons who has been granted a certificate of authorisation to grade and mark the Cocoa Powder in accordance with the grade standards and Procedure prescribed under these rules;
- (c) "Certificate of authorisation " means a certificate issued under the General Grading and Marking Rules, 1988 authorizing a person or a body of persons to grade and mark Cocoa Powder with the grade designation marks;
- (d) "General Grading and Marking Rules" means the General Grading and Marking Rules, 1988 made under Section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937);
- (e) " Grade designation mark" means the Agmark label referred to in sub-rule (1) of rule 5 or the Agmark replica referred to in sub-rule (2) of rule 5 of these rules as the case may be;
- (f) "Schedule" means a Schedule annexed to these rules.

3. Grade designations- The grade designations to indicate the quality of cocoa powder shall be as specified in column 1 of the Schedule-II.

4. Definition of quality.-The quality indicated by the grade designations shall be as specified in column 2 to 8 of the Schedule-II.

5. Grade designation Marks.-

- (1) The grade designation mark shall consist of the mark label as specified in the Schedule-I (a) and shall contain the name of the commodity, grade designation and a design consisting of outline map of India with the word "Agmark" and a figure of rising sun;

- (2) Notwithstanding anything contained in sub rule (1), the Agricultural Marketing Adviser or any officer duly authorised by him in this behalf, subject to the conditions specified in sub-rule (4) of rule 10 of the General Grading and Marking Rule, 1988, may permit any authorised packer to use Agmark replica as specified in the Schedule-I- (b) consisting of a design incorporation, the number of certificate of authorisation, the word "AGMARK" name of the commodity and grade designation.

6. Method of packing.-

- (1) Cocoa Powder shall be packed in clean, sound and suitably lined tin containers or polylined multi layer craft bags or glass bottles or pouches made of laminated/extrusion metallised/multilayer food grade plastic materials;
- (2) The containers shall be free from insect infestation fungus contamination. deleterious substances or undesirable/obnoxious smell;
- (3) Each package shall contain cocoa powder of one grade designation only;
- (4) The net weight of the cocoa powder packed in a container shall be 25gms, 50 gms, 100 gms, 200 gms. 500 gms. 1 kg and there after in multiples of 1 kg as per packaged commodities Rules, 1977 of Weight and Measures Act,. 1976 and their amendments published from time to time;
- (5) Each package shall be securely closed and sealed air tight;
- (6) Suitable number of small packages containing cocoa powder of the same grade designation and from the same lot, may be packed in a master container.

7. Method of Marking.

- (1) The grade designation mark shall be securely affixed to or printed/stenciled on each package/container.
- (2) In addition to the grade designation mark the following particulars shall also be clearly and indelibly marked on each container;
 - (a) Place of packing;
 - (b) Date of packing;
 - (c) Lot/batch number;

- (d) Net weight;
- (e) Name and address of the authorised packer;
- (f) Price;
- (3) The Authorised packer may, with prior approval of the Agricultural Marketing Adviser or an officer duly authorised by him in this regard mark his private trade marks do not represent quality or grade of cocoa powder different from that indicated by the grade designation mark affixed to the container in accordance with these rules.

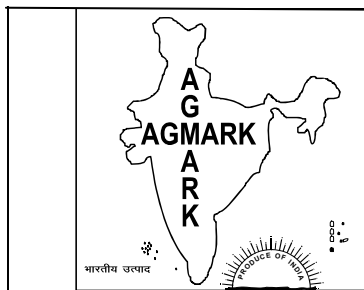
8. Special conditions for grant of certificate of authorisation.-

Notwithstanding anything contained in sub-rule (8) of rule-3 of the General Grading and Marking Rule, 1988

following shall be the additional conditions for grant of certificate of authorisation for grading and marking of cocoa powder under these rules, namely:-

- (1) The authorised packer either set up his own laboratory manned by a qualified chemist duly approved by the Agricultural Marketing Adviser or an officer duly authorised by him in this behalf for testing the quality of cocoa powder or have an access to the State Grading Laboratory of Private Commercial Laboratory approved by the competent authority for the purpose;
- (2) The authorised premises for processing and packing of cocoa powder shall be maintained in perfect hygienic and sanitary conditions and the personnel engaged in these operations shall be in sound health and free from any contagious disease.

SCHEDULE –I (a)
 (see rule 5(1)]
 Design on AGMARK label)



SCHEDULE –I (b)
 [See rule 5(2)]
 Grade designation mark
 (Design of AGMARK replica)



NAME OF COMMODITY

GRADE

SCHEDULE II

(See Rules 3 and 4)

Grade designations and definition of quality of Cocoa Powder

Definition of quality						
Special Requirements						
Grade designation	Moisture Content, percent by mass (Maximum)	Cocoa-fat (on moisture free basis), percent by mass (Minimum)	Total ash(on moisture and fat-free basis), percent by mass (Maximum)	Acid-insoluble ash (on moisture and fat-free basis,) percent by mass (Maximum)	Alkalinity of total ash as K ₂ O (on moisture and fat free basis), percent by mass (Maximum)	Crude-fiber (on moisture and fat-free basis), percent by mass (Maximum)
1	2	3	4	5	6	7
Grade -I (High fat)	7.0	20.0	8.0	0.2	6.0	7.0
Grade -II (Low fat)	7.0	10.0	12.0	0.5	6.0	7.0
General Requirements						
8						

COCOA POWDER SHALL :-

- be obtained by dehusking and partially defatting clean, sound and wholesome roasted beans of Cocoa [Theobroma cocoa(L)]. Alkalized cocoa powder may be produced by treatment of cocoa nibs or cocoa mass with solutions or suspensions of alkali, usually in the form of carbonates or bicarbonates of Sodium and Potassium, Calcium hydroxide or Ammonium Carbonate. In case of alkalized cocoa powder total ash (on moisture and fat-free basis, percent by mass may not exceed 12 percent);
- be in the form of free-flowing powder or such fineness that ninety-nine per cent of the material shall pass through 150 micron sieve;
- have characteristic colour, taste and flavor;
- be free from rancidity, off-flavor mould, growth, fungal contamination and insect infestation;
- be free dirt, filth, deleterious substances, adulterant and added colouring matter;
- comply with the restrictions in regard to aflatoxin, metallic and other naturally occurring toxic substances,contamination, insecticide residues and other provisions prescribed under the Prevention of Food Adulteration Rules, 1955 as amended from time to time.

Note :- Principal rules were published in the Gazette of India, part II, section 3, sub-section (i) dated 14-12-96 vide GSR 561 dated 14-11-96.