

EXTRACT FROM THE GAZETTE OF INDIA, PART II, SECTION 3,
SUB-SECTION (i)

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GOVERNMENT OF INDIA
MINISTRY OF AGRICULTURE
(DEPARTMENT OF AGRICULTURE AND CO-OPERATION)

New Delhi, the 13th December, 2007

NOTIFICATION

GSR 193 whereas, the draft of the Tapioca Sago Grading and Marking Rules, 2007 were published in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), in supersession of Tapioca Sago Grading and Marking Rules, 1980 and appeared at pages 1786 to 1791 of the Gazette of India, Part-II, Section-3, Subsection (i), dated 30-12-2006 vide G.S.R. No. 315, dated 20th December, 2006 for inviting suggestions or objections from all persons likely to be affected thereby;

And whereas copies of the said Gazette were made available to the Public on dated 12th February, 2007;

And whereas the objections and suggestion received from the public in respect of said draft rules have been duly considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937) and in supersession of Tapioca Sago Grading and Marking Rules, 1980, the Central Government hereby makes the following rules, namely:

RULES

1. **Short title, application and commencement.-** (1) These rules may be called the Tapioca Sago Grading and Marking Rules, 2007.
 - (2) They shall apply to tapioca Sago manufactured from the starch obtained from Tapioca tubers (*Manihot esculenta crantz syn utilissima*).
 - (3) They shall come into force on the date of their final publication in the Official Gazette.
2. **Definitions.-** In these rules; unless the context otherwise requires,-
 - (i) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
 - (ii) "Authorised packer" means a person or body of persons, who has been granted the certificate of authorization to grade and mark tapioca sago in accordance with the grade standards and procedure prescribed under the rules;
 - (iii) "Certificate of Authorisation" means a certificate issued under the provisions of General Grading and Marking Rules, 1988 authorising a person or a body of persons to grade and mark tapioca sago with the grade designation mark;
 - (iv) "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);
 - (v) "Schedule" means a Schedule appended to these rules.
3. **Grade designation.-** The grade designation to indicate the quality of the Tapioca sago shall be as set out in column 1 of Schedule II.
4. **Definition of quality.-** The quality indicated by the respective grade designations shall be as mentioned in Schedule II.
5. **Grade designation mark.-** The grade designation mark shall consist of "AGMARK INSIGNIA" consisting of the design incorporating the certificate of authorization number, the word "AGMARK", name of the commodity and grade designation resembling the one as set out in Schedule I.

6. Method of marking.- (1) The grade designation mark shall be securely affixed to or clearly and indelibly printed on each container in a manner approved by the Agricultural Marketing Adviser;

(2) In addition to the grade designation mark, the following particulars shall be clearly and indelibly marked on each container -

- (a) Name and address of the packer;
- (b) Place of packing/Manufacturing;
- (c) Date of packing; *
- (d) Best before.....,
- (e) Lot/batch number,
- (f) Grade;
- (g) Net weight,
- (h) Maximum retail price;

(i) Any other particulars as may be specified by the Agricultural Marketing Adviser.

* The date of packing shall be the date of completion of the analysis of the sample.

(3) The ink used for marking on packages shall be of such quality which may not contaminate the product.

(4) The authorized packer may, after obtaining prior approval of the Agricultural Marketing Adviser or an officer authorized by him in this behalf, mark his private trade mark or trade brand on the graded packages provided that the same does not indicate quality other than that indicated by the grade designation mark affixed to the container in accordance with these rules.

7. Method of packing.- (1) Tapioca Sago shall be packed only in sound, clean and dry containers made of jute/cloth bags with suitable inner lining of food grade materials, laminated polyethylene or poly propylene or high density polyethylene bags, pouches or any other food grade material duly approved by the Agricultural Marketing Adviser or any officer authorized by him in this behalf;

(2) The container shall be free from any insect infestation or fungus contamination and also free from any undesirable or obnoxious smell;

(3) The container shall be securely closed and sealed in a manner approved by the Agricultural Marketing Adviser or an officer authorized by him in this behalf;

(4) Each package shall contain Tapioca Sago of one grade designation only:

Provided that suitable number or small packets of Tapioca Sago containing graded material of the same lot/batch and grade designation may be packed in a master container such as jute bags, wooden cases, cardboard cartons, etc. with details on such master containers;

(5) The Tapioca sago shall be packed in the pack sizes as per instructions of Agricultural Marketing Adviser issued from time to time.

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

(1) In addition to the conditions specified in sub-rule (8) of rule 3 of the General Grading and Marking Rules, 1988, every authorized packer shall follow all instructions prescribed by Agricultural Marketing Adviser from time to time.

(2) The authorized packer shall either set up his own laboratory manned by a qualified chemist approved by the Agricultural Marketing Adviser or an officer authorized by him in this behalf in accordance with rule 9 of the General Grading and Marking Rules, 1988 for testing the quality of Tapioca Sago or have access to the State Grading Laboratory or Private Commercial Laboratory approved for the purpose;

(3) The premises for processing, grading and packing 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 infectious contagious or communicable diseases.

(4) The premises shall have adequate storage facilities with pucca floor and free from rodent and insect infestation.

SCHEDULE – I

{See rule – 5}

DESIGN OF THE AGMARK INSIGNIA



Name of the Commodity.....

Grade.....

SCHEDULE – II

(see rules 3 and 4)

Grade designation and quality of Tapioca Sago

1. Tapioca Sago shall be made from the starch obtained from the tubers of tapioca (*Manihot esculenta crantz syn. Utilissima*);
2. **Minimum requirements:-**
 - (i) Tapioca sago shall be -
 - (a) hard, clean, wholesome, globuls or pearls of uniform colour, shape and size;
 - (b) having characteristic taste and flavour;
 - (c) free from insect infestations, live insect , dead insects, insect fragments, mould/mites, larvae, etc.
 - (d) free from fermented and musty odour;
 - (e) free from dirt, extraneous matter (including added colouring matter);
 - (f) free from bleaching, whitening agent or optical whiteners, sweetening agents or any other adulterant;
 - (g) free from any fungal or bacteria contamination.
 - (ii) Tapioca Sago shall comply with the residual level of Poisonous Metals (rule 57), crop contaminants (rule 57-A), naturally occurring toxic substances (rule 57-B), Insecticides and Pesticides residues (rule 65) and other food safety requirements as laid down under the provisions of Prevention of Food Adulteration Rules, 1955.

3.Criteria for grade designation:-

Grade designation	Special characteristics									
	Moisture, Percent by mass	Total Ash, percent by mass (on dry basis)	Acid Insoluble Ash, percent by mass (on dry basis)	Starch, percent by mass (on dry basis)	Protein, Percent by mass (on dry basis)	Crude fibre, percent-by mass (on dry basis)	pH of aqueous extract	Colour of gelatinized alkaline paste in the porcelain cuvette on the lovibond scale not deeper than.	Sulphur Dioxide content in ppm	*HCN test
	Max.	Max.	Max.	Min.	Max.	Max.			Max.	
1	2	3	4	5	6	7	8	9	10	11
Special	11.0	0.30	0.10	98.0	0.3	0.15	4.5 to 7.0	0.2R+1.0Y	100	Negative
Standard	11.0	0.40	0.10	98.0	0.3	0.20	4.5 to 7.0	0.3R+1.0Y	100	Negative
General	12.0	0.40	0.10	96.0	0.3	0.20	4.5 to 7.0	0.4R+1.5Y	100	Negative

* HCN - Hydrocyanic acid.

4. Other requirements:-

The condition of the Tapioca sago shall be so as to enable it;

- to withstand transport and handling and
- to arrive in satisfactory condition at the place of destination.

5. Provisions concerning sizing/ broken:-

- (A) The container/package may be marked as “common sago” or “Motidana sago” according to the size of the globule.
- (i) Common sago – upper sieve No.11.75 mesh – lower sieve No.9-3/4 mesh.
 - (ii) Motidana sago - Upper sieve No. 9.5 mesh – Lower sieve No.6-3/4 mesh.
 - (iii) Broken shall not exceed 2% by weight in special grade and 5% by weight in standard and general grade.
- (B) Size Tolerance - A tolerance of 5 per cent is allowed in common and motidana sago for upper and lower sieving.

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(U.K.S. CHAUHAN)
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