DESSICATED COCONUT GRADING & MARKING RULES.

1. **Short title, application and commencement.**

1. These Rules may be called the Desiccated Coconut Grading and Marking rules, 1994.

2. They shall apply to the desiccated coconut produced in India.

3. 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;

1. "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India.

2. "Authorised packer" means a person or body of persons who has been granted a Certificate of Authorisation to grade and mark desiccated coconut in accordance with the provisions of these rules;


4. "Schedule" means a schedule annexed to these rules;

3. **Grade designations.**

The grade designation to indicate the quality of desiccated coconut shall be as set out in column 1 of Schedule I.

4. **Definition of Quality:** The quality indicated by such grade designation shall be as set out against each grade designation in columns 2 to 8 of Schedule I.

5. **Grade designation marks.**

(i) The grade designation mark shall consist of:-

1. a label specifying name of the commodity, grade designation and bearing the design consisting of an outline map of India with the word “Agmark” and the figure of the rising sun with the word "Produce of India" and resembling the one set out in Schedule II. or

2. "Agmark replica" consisting of a design incorporating the number of certificate of authorisation, the word "AGMARK" name of the commodity and grade designation resembling the one specified in Schedule -III.

Provided that the use of Agmark replica in lieu of Agmark labels shall be allowed only to such authorised packer who has been granted the permission on an application made in writing by the Agricultural Marketing Adviser or an officer authorised by him in this regard and subject to such conditions as may be specified from time to time.

6. **Method of packing:**

(1) The desiccated coconut shall be packed in pouches made of polypropylene, metal laminated/co-extruded HD-LD polythene or PET HD-LD or metallic PET HD-ID or paper/poly or polyester / aluminum foil/poly or paper and cast PP with their laminates, jute packs lined with polypropylene of minimum 100 micron thickness, plywood or corrugated card board box multi walled craft paper bags or any other packing material as approved by the Agricultural Marketing Adviser to the Government of India from time to time.

Provided that the packing materials shall be manufactured out of food grade materials as permitted under the Prevention of Food Adulteration Rules, 1955

The product may also be packed under vacuum.

(2) The containers shall be free from insect infestation, fungus contamination, materials importing colour or deleterious substances or any undesirable or obnoxious smell.

(3) Net weight of desiccated coconut when packed shall be in standard sizes as prescribed by the Agricultural Marketing Adviser.

(4) Each container shall be securely closed in the manner prescribed by the Agricultural Marketing Adviser.

7. **Method of marking:**

(1) The grade designation mark shall be securely affixed to or clearly and indelibly printed on each container as prescribed by the Agricultural Marketing Adviser.

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

(a) Name and address of the packer

(b) Name of the commodity

(c) Lot/batch No.

(d) Date of packing

(e) Net weight
8. Special conditions for grant of certificate of authorisation. - In addition to the general conditions specified in sub rule (8) of rule 3 of the General Grading and Marking Rules, 1988, the following shall be the special conditions for grant of certificate of authorisation for grading and marking of desiccated coconut, namely:-

(1) The authorised packer shall own a suitable machinery and equipment for drying and mechanical disintegration of coconut kernels.

(2) The authorised packer shall -

(a) either set up own laboratory, or

(b) have access to an approved State grading laboratory or co-operative/association or a private commercial laboratory for grading of desiccated coconut under Agmark.

(3) The grading laboratory shall be fully equipped with all necessary chemicals and apparatus for testing of quality of desiccated coconut as per the prescribed method.

(4) The grading laboratory shall be manned by a qualified chemist approved by the Agricultural Marketing adviser or an officer authorised by him in this behalf.

(5) The authorised packer shall provide all necessary facilities and assistance to the approved chemist for carrying out the grading and marking of desiccated coconut under these rules.

(6) The premises for processing and packing of desiccated coconut shall be maintained in perfect hygienic and sanitary conditions and personnel engaged in these operations shall be in sound health and free from any contagious disease.

(7) The authorised packer shall maintain proper record of analysis and grading of desiccated coconut and shall submit periodical returns to the Directorate of Marketing and Inspection, Government of India in the prescribed Performa.

SCHEDULE I
(See Rules3 and 4)

Agmark grade designations and definition of quality of the Desiccated Coconut.

<table>
<thead>
<tr>
<th>Grade designation</th>
<th>Moisture per cent by weight (Maximum)</th>
<th>Total ash per cent by weight (Maximum)</th>
<th>Acid insoluble ash per cent by weight (Max.)</th>
<th>Fat content per cent by weight (Minimum)</th>
<th>Protein percent by weight (Minimum)</th>
<th>Free fatty and of Fat (expressed as Lauric acid per cent (Maximum.)</th>
</tr>
</thead>
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<tr>
<td>1</td>
<td>2.0</td>
<td>2.0</td>
<td>0.1</td>
<td>68.0</td>
<td>8.0</td>
<td>0.1</td>
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<tr>
<td>Grade -I</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grade -II</td>
<td>2.5</td>
<td>2.0</td>
<td>0.1</td>
<td>64.0</td>
<td>7.0</td>
<td>0.2</td>
</tr>
<tr>
<td>Grade -III</td>
<td>3.0</td>
<td>2.0</td>
<td>0.2</td>
<td>60.0</td>
<td>6.0</td>
<td>0.3</td>
</tr>
</tbody>
</table>

General Requirements

1. Desiccated Coconut shall be produced by a mechanical process of disintegrating cleaned and dried paring removed endosperms of fully and fresh nuts of Cocos nucifera linn. only;

2. The product shall be marked with each grade in bracket as:-

(a) 'Fine' if the size of particles is between 12 and 16 mesh size of if it passes through not more than 1.00 mm IS sieve.
(b) 'Medium' if the size of particles is between 10 and 12 mesh size of if it passes through not more than 1.70 mm IS sieve.
(c) 'Coarse' if the size of particles is less than 10 mesh size of passes through more than 1.70 mm IS sieve.

3. It shall be hygienically prepared;

4. It shall be natural white in co lour;

5. It shall have natural characteristic taste, smell and flavor;

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6. It shall be free from cheesy, smoky, musty or any other objectionable odour, coconut shell, testa or any other foreign substances, added coloring and flavoring substances, contaminants, rancidity, pathogenic bacteria, salmonella, added starch and added sugar;

7. The Coli form count shall not be more than 10 per gm.;

8. It shall be in accordance with Rule 65-Restriction on the use of insecticides of the Prevention of Food Adulteration Rules, 1955;

9. It shall be in accordance with Rule 57-A and 57-B of Prevention of Food Adulteration Rules, 1955 for metallic Contamination and mycotoxins including Aflatoxins;

**SCHEDULE II**

(See Rule – 5 (I))

Design on the Agmark label

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**SCHEDULE –III**

(See rule 5(2))

Design of Agmark replica

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Name of the commodity – Desiccated Coconut
Grade:

**Note**: Principal rules published in the Gazette of India part II, Section 3, sub sec. (i) dated 17-12-1994 under G.S.R. 632 dated 15-11-1994,