

COCONUT GRADING AND MARKING RULES

1. **Short Title and Application :-**(i) These rules may be called the Coconut Grading and Marking Rules, 1976.
(ii) They shall apply to coconuts-in-shell and copra produced in India.
2. **Definitions :-** In these rules -
(i) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India.
(ii) "Authorised packer" means a person or a body of person who has been granted a certificate of Authorisation by the Agricultural Marketing Adviser for getting the commodity graded and Agmarked in accordance with the grade standards and procedure prescribed under these rules.
(iii) "Certificate of Authorisation" means document issued by the Agricultural Marketing Adviser in the name of a particular person or a body of persons granting an authorisation for grading a particular commodity at a specified premises for a specified period mentioned in it.
(iv) "Schedule" means a schedule appended to these rules.
3. **Grade Designation:** - The grade designations to indicate the quality of coconuts shall be as set out in column 1 of schedule II to V.
4. **Definitions of Quality :-** The quality indicated by the grade designations shall be as set out against such designation in Schedule II to V.
5. **Grade Designation Mark :-** The grade designation mark shall consist of label bearing the design resembling the one set out in schedule I.
6. **Method of Marking :-** (i) The grade designation mark shall be securely affixed on each container in a manner approved by the Agricultural Marketing Adviser.

(ii) In addition to the grade designation mark, each container shall be clearly marked with such particulars and in such manner as may be specified from time to time by the Agricultural Marketing Adviser.

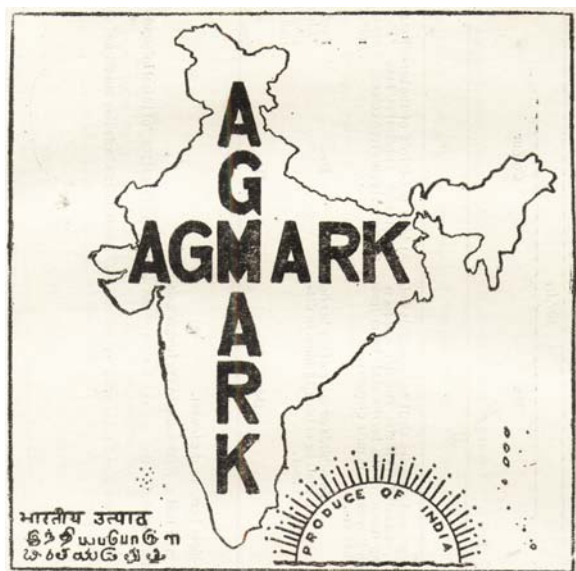
(iii) An authorised packer may after obtaining the previous approval of the Agricultural Marketing Adviser, mark his private trade mark on a container in a manner approved by the said officer, provided that the private trade mark does not represent quality or grade of coconut different from that indicated by the grade designation mark affixed on the container in accordance with these rules.
7. **Method of Packing :-** (i) Only sound, clean and dry gunny bags neatly, stitched, free from objectionable odour shall be used for packing. Any other type of container shall be used only after obtaining approval of the Agricultural Marketing Adviser.

(ii) All containers shall be secured and sealed in a manner approved by the Agricultural Marketing Adviser.
8. **Special Conditions of certificate of Authorisation :-** In addition to the conditions specified in rule 4 of the General Grading and Marking Rules 1937, the special condition set out in Schedule VI shall be the conditions of every Certificate of Authorisation issued under these rules.

SCHEDULE - I

(See Rule 5)

Design for the grade designation mark of coconut



Coconut

(In shell or Ball Copra or cup Copra)

Grade

For edible use

For Oil Milling

Lot number.....

Date of packing.....

Place of packing.....

Signature of inspecting officer.....

.....
This label is the property of the Government of India

SCHEDULE-II

(See Rules 3 and 4)

Grade designation and definitions of quality of Coconut-in-shell

Grade Designation	Colour	Size(1) (Diameter) in Millimeters	Description
1	2	3	4
Extra special . . .	Brown	110 and above	The Coconuts shall be well developed, matured and husked*(2) with or without water. These shall be free from bad smell, damage and blemish due to fungus and insect infestation and dark brown colour at the top. when struck at the shell with finger or metal it shall give the characteristic metallic sound without any dull note.
Special . . .	I Brown white or II Brown & White	100 and above	
Standard . . .	I Brown White of II Brown & White	90 and above	
General	Mixed	Below 90	
Non specified+(3)	-- --- --- ---	-- -- --	

Note :

- (1) To find out the size, the nuts should be husked and the size should be measured by passing the nuts in the iron rings made to the size required.
- *(2) The husk not exceeding 10% of the weight of the nuts is permissible.
- + (3) Packing under "non-specified" grade will be allowed only against a specific order from the foreign buyer indicating the quantity and quality of the produce desired.

SCHEDULE III

(See Rules 3 and 4)

Grade designation and definitions of quality of ball copra for edible use

Grade Designation	Size (Diameter Minimum in mm.	Foreign matter % by weight (Maximum)	Mouldy Black Kernels % by count (maximum)	Wrinkled Kernels % by Count (maximum)	Moisture content % by weight (maximum)	Chips % by weight (maximum)	Description
1	2	3	4	5	6	7	8
Grade I	85	0.2	2.0	10.0	7.0	1.0	(i) These shall be the kernels obtained intact and in the form of balls from the fruits of <i>cocos nucifera</i> Linn. family-palmae.
Grade 2	75	0.2	2.0	10.0	7.0	1.0	(ii) These shall be well dried, reasonably firm and in sound merchantable condition.
Grade 3	60	0.2	2.0	10.0	7.0	1.0	(iii) These may be fumigated by sulphur or other fumigants permissible under PFA Rules, 1955 and shall be free from rancid taste and objectionable odour. The testa shall be whitish to dark brown in colour and the meat shall be pearly white to ash white in colour and shall be sweet in taste.

+ Non-Specified

Note :

1. Foreign matter includes sand, dust, straw and shell.
2. Mouldy and black kernels include balls in which more than 5% of the inner surface is covered with mould and/or is dark brown to black in colour.
3. Wrinkled kernels include balls that are shrunk out of normal shape or are not fully matured or developed or have a rubbery structure and uneven surface. Such kernels are often discoloured.
4. Chips include pieces of kernel which are smaller in size.
5. Meat means the soft body enclosed in the shell which carries the oil.
- +6. Packing under Non-Specified grade will be allowed only against a specified order from the foreign buyer indicating the quantity and quality of the produce desired.

SCHEDULE IV

(See Rules 3 and 4)

Grade designation and definitions of quality of Cup Copra for edible use

Grade Designation	Size (Diameter) Minimum in mm	Foreign matter % by weight Maximum	Mouldy & black Kernels % by count maximum	Wrinkled Kernels % by Count maximum	Chips % by weight maximum	Moisture % by weight maximum	Acid value of extracted oil maximum	Description
1	2	3	4	5	6	7	8	9
Grade I	70	0.5	2.0	10.0	1.0	6.0	2	These shall be kernels obtained from the fruits of <i>Cocos nucifera</i> Linn fam Palmae, which have been cut into approximate two equal pieces forming a cup shape. These shall be well dried, reasonable firm and in sound merchantable condition. It may be fumigated by sulphur or other fumigants permissible under P.F.A. Rules, 1955 and shall be free from rancid taste and objectionable odour. The testa shall be whitish to dark brown in color and the meat shall be pearly white to ash white in colour and sweet in taste..
Grade II	..	0.5	2.0	10.0	1.0	6.0	2	
Non-specified	

Note :

1. Foreign matter includes sand, dust, straw and shell
2. Mouldy and black kernels include those in which more than 5% of the inner surface is covered with mould and/or is dark brown to black in colour.
3. Wrinkled kernels include those which are shrunk out of normal shape or not fully matured or developed or have rubbery structure and uneven surface. Such kernels are often discolored.
4. Chips include pieces of kernel which are smaller in size.
5. Meat means the soft body enclosed in the shell which carries the oil.
6. Packing under Non-Specified grade will be allowed only against a specific order from the foreign buyer indicating the quantity and quality of the produce desired.

SCHEDULE V

(See Rules 3 and 4)

Grade designations and definitions of quality of Cup Copra for oil milling

Grade Designation	Foreign matter % by count maximum	Mouldy & Black kernels % by count maximum	Wrinkled kernels % by count maximum	Chips % by weight maximum	Moisture content % by weight maximum	Oil Content (on moisture free basis) % by wt. minimum	Acid value of extracted oil maximum	Description
1	2	3	4	5	6	7	8	9
Grade I	0.5	5.0	10.0	5.0	6.0	70.0	2	This shall be kernels obtained from the fruits of <i>Cocos nucifera</i> Linn., fam. Palmae which have been cut into
Grade II	1.0	10.0	10.0	10.0	6.0	68.0	4	approximately two equal pieces forming a cup shape.
Grade III	2.0	15.0	15.0	15.0	6.0	66.0	10	
+Non-Specified	These shall be well dried, reasonably firm and in sound merchantable condition. It may be fumigated by sulphur or other fumigants permissible under P.F.A. Rules, 1955 and shall be free from rancid taste and objectionable odour. The testa shall be whitish to dark brown in colour and the meat shall be pearly white to ash white in colour.

Note :

1. Foreign matter includes sand, dust, straw and shell -
2. Mouldy and black kernels include those in which more than 5% of the inner surface is covered with mould and /or is dark brown to black in color.
3. Wrinkled kernels include those which are shrunk out of normal shape or are not fully matured or developed or have rubbery structure and uneven surface. Such kernels are often discolored.
4. Chips include pieces of kernels which are smaller in size.
5. Meat means the soft body enclosed in the shell which carries the oil.
6. Packing under Non-specified grade will be allowed only against a specified order from the foreign buyer indicating the quantity and quality or the produce desire.

SCHEDULE VI

(See Rule 8)

Special conditions of Certificate of Authorisation

1. An authorised packer shall own or have access to suitable hygienic premises for the processing and/or storage of coconuts/copra duly approved by the Agricultural Marketing Adviser.
2. An authorised packer shall make such arrangements for the testing of Coconuts/Copra as may be prescribed from time to time by the Agricultural Marketing Adviser. He shall also maintain proper records of the analysis of samples.
3. All instructions regarding method of sampling and analysis, sealing and marking of containers and maintenance of records etc, which may be issued from time to time by the Agricultural Marketing Adviser shall be strictly observed.
4. A sample of coconut/copra drawn in a manner prescribed by the Agricultural Marketing Adviser, from each lot, shall be forwarded to such Control Laboratory as may be directed from time to time.
5. Each container shall be filled with coconuts in the manner prescribed by the Agricultural Marketing Adviser.
6. An authorised packer shall provide all facilities as may be necessary to the Inspecting Officers duly authorised by the Agricultural Marketing Adviser in this behalf