

Grade designation & quality of Coriander Powder

Grade Designation	Quality						
	Special Characteristics						General Characteristics
Moisture % (m/m)	Total ash % (m/m)	Acid insoluble ash % (m/m)	Crude fibre % (m/m)	Non-Volatile ether extract (% m/m)	Volatile Oil % (ml/100gm)		
Max.	Max.	Max.	Max.	Min.	Min.		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	9.0	6.5	1.0	25.0	15.0	0.10	(1) Coriander powder shall be obtained by grinding clean, sound, dried and mature fruits of <i>Coriandrum sativum</i> L.
Standard	10.0	7.0	1.5	28.0	12.0	0.05	(2) It shall be ground to such a fineness that it shall pass completely through a 500 micron sieve. However, for standard grade, 95 per cent of it should pass through 1000 micron sieve. (3) It shall have a typical aroma and flavour characteristic of the spice and shall be free from musty odour. (4) It shall not contain any added colouring matter, preservatives or any foreign matter. (5) It shall be free from living insects and practically free from moulds, dead insects, insect fragments and rodent contamination. (6) It shall comply with restrictions in regard to Aflatoxins, Metallic Contaminants, Insecticide or Pesticide residue, Poisonous metals, naturally occurring contaminants, Microbial load etc. as specified by the Codex Alimentarius Commission or as per buyers requirements for export purposes and Prevention of Food Adulteration Rules, 1955 for domestic trade.