

Grade designation and quality of Coriander (whole)

Grade Designation	Quality								
	Special Characteristics								
	Organic extraneous matter % (m/m)	Inorganic extraneous matter % (m/m)	Split fruits % (m/m)	Damaged, discoloured, shrivelled, insect bored fruits % (m/m)	Moisture % (m/m)	Total ash % (m/m)	Acid insoluble ash % (m/m)	Volatile oil % (ml/100gm)	General Characteristics
Max.	Max.	Max.	Max.	Max.	Max.	Max.	Min.		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Special	0.8	0.2	5.0	2.0	9.0	7.0	1.0	0.2	(1) Coriander (whole) shall be dried mature fruit of <i>Coriandrum sativum</i> L.
Standard	3.5	0.5	30.0	5.0	10.0	7.0	1.5	0.1	(2) It shall not contain any added colouring matter, or preservatives. (3) It shall be free from mould growth and living insects and practically free from dead insects, insect fragments and rodent contamination. (4) It shall comply with restrictions in regard to Aflatoxin, Metallic Contaminants, Insecticide/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.

Definitions:

- (a) "Damaged, discoloured, shrivelled, insect bored fruits" includes whole or split fruits that are damaged, discoloured or shrivelled and fruits showing signs of partial or whole bores as a result of their having been eaten by weevils or other insects;
- (b) "Inorganic extraneous matter" includes stones, particles of soil and sand;
- (c) "Organic extraneous matter" means all organic material other than Coriander seeds and includes all matter of vegetable origin; ,
- (d) "Split fruits" includes fruits which have been split longitudinally into two parts.

Note: The Volatile Oil Content should be determined immediately after grinding