

Grade designation & quality of Fennel (Whole)

Grade Designation	Quality							
	Special Characteristics							
	Organic extraneous matter % (m/m)	Inorganic extraneous matter % (m/m)	Broken, damaged seeds % (m/m)	Immature, shrivelled, discoloured, blackened seeds % (m/m)	Moisture % (m/m)	Volatile Oil % (ml/100 gm.)	Crude fibre % (m/m)	General Characteristics
	Max.	Max.	Max.	Max.	Max.	Min.	Max.	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Special	1.0	0.2	1.0	2.0	10.0	2.0	11.0	(1) Fennel seeds be dried fruits of <i>Foeniculum vulgare</i> Mill.
Standard	4.0	0.5	4.0	6.0	12.0	1.0	15.0	(2) It shall have a characteristic odour and a pleasant aromatic flavour characteristic of the spice. (3) It shall be free from mustiness and other foreign flavour. (4) It shall be free from added colouring matter. (5) It shall be free from mould growth, living insects and practically free from 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 and the like as specified by the Codex Alimentarius Commission or as per buyers requirements for Export purposes and the Prevention of Food Adulteration Rules, 1955 for domestic trade.

Definitions:

- (a) "Broken, damaged seeds" means seeds which are damaged, broken or which have been bored or attacked by weevils or other insects;
- (b) "Immature, shrivelled, discoloured seeds" means seeds which have not developed properly or which have been discoloured or blackened;
- (c) "Inorganic extraneous matter" include dust, stones, earth or any other inorganic foreign matter;
- (d) "Organic extraneous matter" includes straw or chaff, stalks, stems, seeds from other plants and any other organic foreign matter.

Note : The volatile oil content shall be determined immediately after grinding.