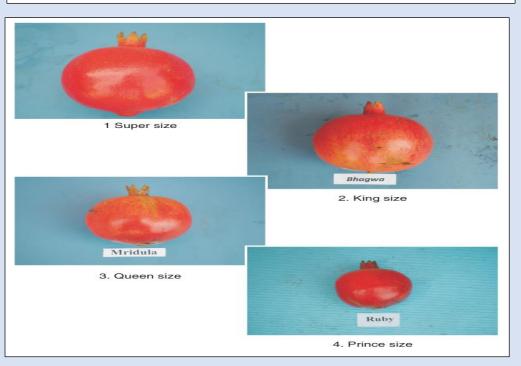
# **GRADING**

# **Grading:**

## AGMARK standards for grading of pomegranate fruits:

Grade	Grade requirements	Grade tolerances
Extra class	Superior quality fruits which must have the shape, development and colouring those are typical of the variety/cultivar.	5% by number or weight of pomegranate not satisfying the requirements for the grade, but meeting those of Class I grade or exceptionally coming within the tolerances of that grade.
Class I	Good quality fruits, those must be characteristics of the variety and/or commercial type.	10% by number or weight of pomegranate not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally coming within the tolerances of that grade.
Class II	Fruits do not quality for inclusion in the Higher Grades but satisfy the minimum requirements. Pomegranates retain them essential characteristics as quality, the keeping quality and presentation. Defects may be allowed are defects in shape, colouring skin defects (scratches, scars, scrapes and blemishes) provided these do not exceed 10% of total surface area.	10% by number or weight of pomegranates not satisfying the requirements of the grade, but meeting the minimum requirements.

Grading of Pomegranate for export Market			
Sr. no	Grade	fruit weight	Skin colour and quality
1	Super	Above 750 g	Good attractive bright red colour and no spots on skin
2	King	500-750 g	Attractive red colour and spot free
3	Queen	400-500 g	Bright red and spot free
4	Prince	300-400 g	Fully ripe bright red and spot free
5	12 A	250-300 g	Fully ripe red colour and spot free
6	12 B	250-300 g	Fully ripe red colour with some spots



## DO's:

- 1. Use standardized grading.
- 2.Grade based on size, colour, appearance.
- 3. Use accurate sizing tools.
- 4. Sort into different grades.
- 5. Handle carefully.

## DON'Ts:

- 1. Overlook quality.
- 2. Rely only visual inspection.
- 3. Mix grades.
- 4. Rush grading.
- 5. Neglect training.





Fig. Grading of pomegranates by human experts

