

Wheat: Wheat shall be dried mature grains of *Triticum aestivum* L. (*Triticum sativum* L., *T. vulgare* host.):

S.No	Tradable Parameters	Test Result	Reference range		
			Range-I	Range- II	Range- III
1	Moisture (% by wt)		17.0-18.0	18.1-19.0	19.1-20.0
2	Foreign matter (% by wt)		1.5-2.5	2.6-3.5	3.6-4.0
3	Other food grains (% by wt)		1.6-3.0	3.1-6.0	6.1-8.0
4	Damaged grains (% by wt)		1.0-2.0	2.1-4.0	4.1-5.0
5	Other Wheats (% by wt)		5.0-15.0	15.1-20.0	Over 20
6	Slightly damaged grains (% by wt)		2.0-4.0	4.1-6.0	6.1-10.0
7	Weevilled grains (% by count)		1.0-3.0	3.1-6.0	6.1-10.0
8	Immature Shriveled and broken grains (% by wt)		2.0-4.0	4.1-10.0	Over 10.0
9	Uniformity in grain size		More uniform	Slightly uniform	Less uniform
10	Luster		Normal	Medium	Poor

Explanations:

- “Foreign matter”:-It includes husk, straws, weed seeds, other inedible grains, metallic pieces, sand, gravel, dirt, pebbles, stones, lumps of earth, clay, mud and animal filth etc.
- Other Food Grains: - Edible food grains other than gram.
- Other Wheats :- For this purpose wheat would be divided into two classes - (1) Durum or marcaroni wheat and (2) Vulgare or common wheat would be sub-divided into two colour groups (1) amber and (2) red; and vulgare would be sub-divided in to three colour groups - (i) white (ii) amber and (iii) red
- Damaged Grains- Grains that are internally damaged or discoloured, damaged and discolouration materially affecting the quality.
- Slightly Damaged Grains- Grains that are internally damages or discoloured, damaged and discolouration not materially affecting the quality.
- Immature, Sarivelled & Broken Grains - Immature and shriveled grains are those that are not properly developed, Broken grains are pieces of whole grains.
- Weevilled grains - Grains that are partially or wholly bored or eaten by weevil or other grain insects,
- Uniformity means having similar characteristics mainly regarding the size or weight, and colour.
- “Luster” means the state or quality of Shining by reflecting light, glitter, sparkle, sheen, or gloss.

Sampling Plan (Bags) :

Number of bags in the lot	Number of bags in the Sample
Upto 100	20
101-300	32
301-500	50
501-1000	80
1001 and above	125

Sampling Plan (Bulk):

Quantity	Number of spots from which samples to be drawn
Upto 300 tonnes	30 spots
301 to 1000 tonnes	50 spots
1001 tonnes and above	100 spots

Sampling procedure (Cereals):

Sample should be fully representative of the lots from which they have drawn. Sufficient number of primary samples should be drawn and carefully mixed to make composite samples. Bags for sampling shall be selected at random. Starting from any bag in the lot count them as 1, 2, 3 etc. upto “r” and so on where r is the interregal part of N/n (“N” being the number of bags in the lot and “n” the number of bags to be selected from the lot). Each bag shall be sampled only once. In case of food grains in bulk selection of spots for sampling may be done at random.

All the primary samples drawn from the same lot shall be thoroughly mixed and blended to constitute a homogeneous composite sample to represent the lot. If the composite sample is less than 2.5 kg, a suitable number of primary samples shall be added so that the composite sample is atleast 2.5 kg. The composite sample shall be divided into three final samples. Each final sample shall be 500 gms. These samples shall be distributed as one each to the buyer and the seller and one for reference purpose. The samples bag shall contain the following particulars.

1. Name of commodity
2. Quantity whether in bags or in bulk
3. Place and date of sampling
4. Lot number
5. Name of APMC/truck No/warehouse
6. Name of person who sampled

Method of sampling of food grains shall be as per IS: 2814 - 1978