

## RIBBED CELERY

Common Name : Ribbed Celery

English Name : Ribbed Celery

**Botanical Name:** *Apium graveolens*

### Minimum Requirement:

Ribbed celery shall be -

- whole, fresh, clean, of uniform size, same origin, variety with same degree of maturity and development characteristics to the variety; and
- free from any visible foreign matter, foreign smell, cavities , excessive external moisture, damage caused by frost or pests.



### Criteria for Range:

| S.No | Tradable Parameters   | Range-I  | Range-II             | Range-III           |
|------|---|----------|----------------------|---------------------|
| 1    | Quality   | Superior | Very Good            | Good                |
| 2    | Colour, Shape & Size (according to characteristic of the variety) | Uniform  | Semi- Uniform        | Reasonably Uniform  |
| 3    | Defects allowed   | NIL      | slight skin defects. | slight skin defects |
|      |   | NIL      | slight bruises       | slight bruises      |

### Sampling Plan: (Bags):

5 % of the bags or minimum one bag shall be randomly selected for sampling from the lot. The sample collected from each bag should be 200 gms and will be called as primary sample. All primary samples shall be mixed and will be called as Laboratory Sample/representative sample. The size of the laboratory sample should be at least 400 gms.