

## WHEAT

Common Name : Gehun

English Name : Wheat

**Botanical Name:** *Triticum aestivum* (L)

### Minimum Requirement:

Wheat shall be-

- dried, mature grains, clean, wholesome, uniform in size, shape and colour characteristic to the variety; and
- free from living and dead insects, fungus infestation, added colouring matter, obnoxious smell, discolouration, rodent hair and excreta.



### Criteria for Range:

S.No	Tradable Parameters	Test Result	Reference range		
			Range-I	Range- II	Range- III
1	Moisture (% by wt)		11.5-12.5	12.6-13.5	13.6-14.0
2	Foreign matter (% by wt)		Upto 1.5	1.6-3.5	3.6-4.0
3	Other food grains (% by wt)		Upto 1.6	1.7-6.0	6.1-8.0
4	Damaged grains (% by wt)		Upto 1.0	1.1-4.0	4.1-5.0
5	Other Wheats (% by wt)		Upto 5.0	5.1-20.0	Over 20
6	Slightly damaged grains (% by wt)		Upto 2.0	2.1-6.0	6.1-10.0
7	Weevilled grains (% by count)		Upto 1.0	1.1-6.0	6.1-10.0
8	Immature Shriveled and broken grains (% by wt)		Upto 2.0	2.1-10.0	Over 10.0
9	Uniformity		More uniform	Slightly uniform	Less uniform
10	Luster		Normal	Medium	Poor
11	Variety				
12	Packaging material				

## Explanations:

- a) "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.
- b) Other Food Grains :- Edible food grains other than gram.
- c) Other Wheats :- For this purpose wheat would be divided into two classes - (1) Durum or macaroni 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
- d) Damaged Grains- Grains that are internally damaged or discoloured, damaged and discolouration materially affecting the quality.
- e) Slightly Damaged Grains- Grains that are internally damages or discoloured, damaged and discolouration not materially affecting the quality.
- f) Immature, Sarivelled & Broken Grains - Immature and shriveled grains are those that are not properly developed, Broken grains are pieces of whole grains.
- g) Weevilled grains - Grains that are partially or wholly bored or eaten by weevil or other grain insects,
- h) Uniformity means having similar characteristics mainly regarding the size or weight, and colour.
- i) "Luster" means the state or quality of Shining by reflecting light, glitter, sparkle, sheen, or gloss.
- j) Variety: that differs from others of the same general kind or of the group to which it belongs.

## Sampling Plan: (Bags):

5% of the bags will be sampled from the lot.

## Sampling Procedure:

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 interregnal 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 500 gms, a suitable number of primary samples shall be added so that the composite sample is at least 500 gms. 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