1. Short title and commencement

(1) The Scheme may be called the Marine Products (Quality Marking) Scheme, 2010.

(2) They shall come into force with effect from 1ST May 2010.

2. Definitions

(1) In this Scheme, unless the context otherwise requires:

(a) “Act” means the Marine Products Export Development Authority Act, 1972 (13 of 1972);

(b) “Agreement” means Agreement to be executed between the MPEDA and the Owner of the seafood processing plant in the format as specified in the Schedule-I for granting permission to affix the Logo as per these Scheme;

(c) “Approved processing plant” means a processing plant approved under this Scheme;

(d) “Qualified technologist” means a person possessing the qualification and experience prescribed under this Scheme and who Authorised Officer is capable of supervising the production and quality control operations of the processing plant;

(e) The MPEDA
(f) “Authorised Officer” means an officer of the MPEDA authorised by the Chairman to discharge the functions under this Scheme;

(g) “Exporter” means a person, a firm or a company who exports marine products;

(h) “Guarantee” means guarantee in the format specified in Schedule-IIA for corporate companies, in the format as specified in Schedule-IIIB for partnership firms and in the format as specified in Schedule-IIIC for proprietary firms;

(i) “Logo” means the registered quality mark of MPEDA;

(j) “notified products” means items of marine products specified by the MPEDA like black tiger, for the time being & other items specified by MPEDA from time to time.

(k) “packs” means unit packs of marine products mentioned in the certificate of approval conforming to the product specifications laid down by the MPEDA under this Scheme;

(l) “packaging” means any activity of packing of the “notified products” done as per the packaging specifications laid down by the MPEDA under the Marine Products (Quality Marking) Scheme, 2010;

(m) “panel” means an inter-departmental panel of experts constituted by the Authorised Officer consisting representatives from the MPEDA and Central Institute of Fisheries Technology for verifying the compliance to standards mentioned in Clause 3 of this Scheme and empowered to recommend for approval of the “Processing Plants” under this Scheme;

(n) “Processor” means a manufacturer, exporter or a manufacturer of a processing plant who process & points on behalf of merchant exporter;

(o) “Processing Plant” means an establishment where “marine products” are processed meeting the standards specified in schedule

(p) “Sample” means packs of products drawn for inspection as laid down by MPEDA under this Scheme.

(2) Words and expressions defined in this Scheme and used but not defined in this Scheme shall have the meanings respectively assigned to them in the Act.

3. Standards for seafood processing plant

   (1) Processing Plants that meet the standards as specified in Schedule-III only shall be allowed to use the Logo.

   (2) The frozen storages attached to the processing plants or storages used for storage of frozen products processed in the processing plant shall meet the standards specified in Schedule-IV.

   (3) If the raw material received in the processing plant has been subjected to pre-processing, it shall be done in a pre-processing centre meeting the standards specified in Schedule-V.

   (4) The pre-processing and processing plants shall adopt the Hazard Analysis and Critical Control Point system (herein after referred to as HACCP system) of food safety observing the following:
(i) conduct hazard analysis;
(ii) determine the critical control points (CCPs) in the process;
(iii) establish critical limits;
(iv) monitor each CCP;
(v) establish corrective actions;
(vi) establish verification procedures;
(vii) establish record-keeping and documentation procedures.

(5) The processing plant shall maintain all registers prescribed under HACCP system and under the various schemes of MPEDA in addition to those under the Marine Products (Quality Marking) Scheme, 2010.

(6) Water and ice used in processing of products on which Logo is affixed shall meet the standards as specified in Schedule- VI. In cases where the importing country stipulates a still higher standard, then it shall apply. The water and ice used in the processing plant shall be subjected to chemical analysis at least once in a year, microbiological analysis at least once in a fortnight to ensure potability.

(7) All food contact surfaces including workers hands & gloves wherever applicable shall be monitored for cleanliness by microbiological examination once in a fortnight.

4. Specifications for raw materials and/or additives used — (1) Raw material used shall be fresh, chilled or frozen wholesome fish, crustacean or mollusc or such other species generally used for production of the specific product on which Logo is proposed to be affixed. The raw material shall have the characteristic appearance, colour, odour or such other attributes of fresh wholesomeness relevant to the raw material. The raw material shall be free from visible contaminants including parasites.

(2) The additives, anti-oxidants, preservatives,(( i.e.) like colouring matter, bread, batter, pre-dust, flavouring agents), cooking media, etc. used shall be of food grade, permitted by the importing countries as well as the Government of India for use in specific fishery products. Quantity used and residue remaining in the raw material or product, shall be as prescribed by the importing countries and the Government of India from time to time. The labelling requirements of importing countries on the use of certain additives, preservatives, anti-oxidants etc. including the quantities used shall be complied with.

(3) Raw materials imported shall, in addition to the above, meet the standards specified by the Government of India and shall be accompanied by health certificate or such other certificates as stipulated by the Government of India from time to time.

5. Standards of products — (1) A product on which the Logo is affixed or intended to be affixed shall meet the following :-
i. general standards specified in Schedule-VII;
ii. product specific organoleptic and bacteriological standards as given in Schedule-VIII;
iii. limits for additives, toxins, drugs, toxic elements, pesticides and antibiotic residues as specified in Schedule-IX;
iv. specification as in Schedule-X for packaging materials;
v. any other standards specified by the Government of India or by the importing country.

6. Qualification of technologist — Processing and quality assurance operations shall be supervised by a Qualified technologist. Qualification & experience of the Qualified Technologist shall be

i. a Graduate or Post Graduate in Fisheries Science or Fishery Technology or Industrial Fisheries or Fisheries Management or Fish Processing Technology or Food Technology. He/she shall have a minimum of one year experience in a seafood processing plant and adequate training in HACCP; or

ii. a Graduate or Post Graduate in Marine Biology or Zoology or Chemistry or Biochemistry or Microbiology with minimum two years experience in seafood processing plant and adequate training in HACCP.

7. Conditions for affixing Logo — In addition to conditions specified in the foregoing para 3, 4, 5 and 6, affixing of Logo shall be subject to the following conditions:

i. the pre-processing plant, processing plant and frozen storages shall be registered with the MPEDA under the Marine Products Export Development MPEDA Act 1972 (13 of 1972) and Rules there under;

ii. the seafood processing plant and frozen storage shall have the approval of the Export Inspection Council of India;

iii. products shall be processed in a processing plant approved under this Scheme & processing a valid MPEDA certificate of approval under this scheme;

iv. the processing plant shall have a valid certificate of approval under this Scheme for a valid registration under the MPEDA Act.

v. Logo shall be affixed only on packs of products mentioned in the certificate of approval and processed only in the processing plant approved under this Marine Products (Quality Marking) Scheme, 2010;

8. Procedure for granting and usage of Logo —

The granting & usage of Logo shall be governed by the procedures stated under para 9 to 15 of the Scheme
9. **Granting approval** — (1) A processor intending to obtain a certificate to use and affix the Logo shall apply to the Authorized Officer in the application form as in **Schedule-XII**, in duplicate along with prescribed fee and documents specified. Application form is also downloadable from the web site of the MPEDA and the details obtainable from the Regional and Sub Regional offices of the MPEDA.

(2) On scrutiny of the application received and if the application is found to be defective or incomplete such applications shall be refused and the refusal shall be communicated to the applicant in writing, assigning reasons thereof. If the application is found to be in order, the Authorised Officer shall arrange for a preliminary assessment with respect to the standards required under this Scheme by a team of 2 or more officers of MPEDA.

(3) Based on the findings in the preliminary assessment, the Authorised Officer shall,—

   (a) appoint a panel for adjudging the adherence to the standards mentioned in Clause 3; or

   (b) order re-assessment; or

   (c) reject the application in writing.

(4) Based on the recommendations of the Panel, the Authorised Officer shall,—

   (a) grant a certificate of approval to the applicant on execution of an agreement and guarantee in the format given in **Schedule –II A**, **Schedule-II B**, **Schedule-II C** as applicable; or

   (b) defer the application for rectification of defects pointed out by the panel within a specified period; or

   (c) reject the application.

(5) Non-approval of processing plant or deferment or rejection of application shall be communicated to the applicant in writing assigning reasons thereof.

(6) The certificate of approval granted to an approved processing plant shall be valid for a period of two years from the date of issue subject to periodical review.

(7) The Logo shall be affixed by the processor only on the packs of products mentioned specifically in the certificate of approval of the approved processing plant and conforming to the standards laid down in clause 5.

10. **Suspension of Approval with prior notice** — The certificate of approval for the processing plant or affixation of Logo on the packs of products may be suspended for a period not exceeding six months by the Authorised Officer if deemed necessary after giving a notice for a minimum period of seven days for any of the following reasons:-

   (a) if the sanitary and hygienic practices and processing methodology followed by the processing plant do not conform to the standards specified;

   (b) if the Qualified technologist is absent for more than two months or if no dispensation has been obtained from MPEDA for absence of the technologist for more than two weeks in writing;
(c) during the subsequent inspection, if the processing plant is found not conforming to the standards under clause 3;

(d) if it is found that two consecutive samples of the same product drawn by MPEDA officials do not conform to the required specifications under rule 5;

(e) if the approved products are rejected by Government regulatory agency of the importing country and if the Authorised Officer is convinced of the reason for rejection;

(f) if the processor uses the Logo on packs of products not approved for affixing the Logo;

(g) if the registers stipulated are not maintained or if the entries are not made in the registers on time or if the entries in the registers are not true;

(h) if the processor fails to provide adequate facilities or fails to facilitate monitoring of the unit including sampling, analysis of samples and verification of registers by MPEDA officials.

11. Suspension of approval without prior notice — The certificate of approval of the Processing Plant or affixation of Logo on a particular notified product may be suspended by the Authorised Officers without prior notice for any of the following reasons:

(a) presence of hazardous substances and living or dead organism including microbes in the product or in raw material, which in the opinion of the Authorised Officer may be injurious to the consumer;

(b) outbreak of food borne or contagious disease in the locality where the processing plant is situated or where raw material is landed and if the Authorised Officer is of the opinion that the quality of the product may be affected by the disease.

12. Withdrawal of Approval — (1) The Certificate of approval of the processing plant shall be withdrawn for the following reasons after giving notice for a minimum period of fifteen days:

(a) if the period of suspension as per rule 10 & 11 exceeds six months on account of the failure of the processor to take corrective measures to the satisfaction of the Authorised Officer;

(b) if the conditions for award of Logo are not complied with;

(c) if the processor has violated or deliberately attempted to violate any of the provisions of Marine Products (Quality Marking ) Scheme, 2010.

(2) In case the processor fails to apply for renewal of the certificate of approval by paying the fee fixed, at least one month before the expiry of the certificate of approval or in case the processor fails to ensure compliance to the requirements of the Marine Products (Quality Marking) Scheme, 2010, the Authorised Officer may withdraw the approval granted to the Processor to use the Logo.
13. Discontinuing use of Logo  ⎯ (1) The non-approval, suspension of approval and withdrawal of approval shall be intimated in writing to the processor.

(2) Affixing of Logo shall be discontinued immediately on suspension, withdrawal or expiry of certificate of approval. Products already affixed with Logo produced before suspension, withdrawal or expiry shall meet the standards.

14. Re-assessment on rejection of application or withdrawal of approval  ⎯ In the case of rejection of application or withdrawal of approval, the unit shall be re-assessed afresh after a time gap specified in each case by the Authorised Officer depending on the nature and extent of the defect and submission of fresh application on rectification of defects.

15. Renewal of Approval  ⎯ (1) An application for renewal shall be submitted by the applicant at least three months before of the expiry of certificate of approval.

(2) On receipt of application for renewal, the Authorised Officer shall arrange to make necessary inspections. If the conditions for award of Logo are met, the Certificate of Approval shall be renewed for a period of two years from the date of expiry provided the application has been submitted for renewal in time.

(3) If the application for renewal is not submitted within the period stipulated in sub-rule (1) and the application is submitted before thirty days from the date of expiry, the Authorised Officer shall consider the application for renewal with a late fee of Rupees five hundred. Applications for renewal not submitted one month prior to expiry will not be considered for renewal and they will have to apply afresh.

(4) The application for renewal submitted after the date of expiry shall not be accepted. However, application for fresh approval may be submitted in such cases.

(5) On renewal of approval or withdrawal of suspension of approval, the processor may affix Logo on the specified products.

16. Fee: The Logo user shall pay the fees as fixed by the MPEDA from time to time for the application form, various services and certification of facilities for grant of approval for affixing the Logo in the packs of their produce. Payments for the forms and various services shall be made either in cash or in Demand Draft drawn on any Scheduled Bank payable at Kochi favouring the Secretary, The Marine Products Export Development Authority.

17. Forms, Registers and Returns  ⎯ MPEDA shall design the Logo for the Marine Products (Quality Marking) Scheme, 2010. The Logo user shall maintain all the required registers and records as mentioned in Schedule-XIII and details of export returns shall be submitted to MPEDA. The Authorised Officer may evolve the Inspection Forms and Checklists for inspection and monitoring of the facilities.
18. **Inspections, Monitoring, Sampling and Analysis** — Inspection, monitoring, sampling and analysis of samples under the Marine Product (Quality Marking) Scheme, 2010 shall be carried out as in Schedule XIV.

19. **Appeals** — Any person aggrieved by the order of refusal for granting Logo, non approval of the processing plant, suspension, withdrawal or penalty to be paid under clause 21 under this Marine Products (Quality Marking) Scheme, 2010 may within fifteen days of receipt of the order, appeal to the Chairman, The Marine Products Export Development Authority, who may either confirm, amend or set aside such orders. The decision of Chairman, The Marine Products Export Development Authority shall be final in all such cases.

20. **Indemnity** — MPEDA or any of its officials or Panel Members shall not be held responsible for any loss, injury or damage to the processor affixing the Logo or to the consumer of the product on which the Logo is affixed. The Processor shall be fully liable for any claim arising out of product liability laws of any country importing a product displaying the Logo. MPEDA, its officials and members of the panel shall remain indemnified.

21. **Penalty** — In the event of violation of any of the provisions of this Marine Products (Quality Marking) Scheme, 2010 the processor shall be liable to pay to MPEDA a penalty as guaranteed and in the event of the processor not paying the penalty within the stipulated time, the MPEDA will be free to take action as envisaged in the Guarantee furnished by the processor and the agreement executed between the MPEDA and the Processor.
AGREEMENT TO BE EXECUTED BETWEEN MPEDA AND THE OWNER OF SEAFOOD PROCESSING PLANTS FOR GRANTING PERMISSION TO AFFIX LOGO ON MARINE PRODUCTS EXPORTED FROM INDIA

This Agreement made on this the ............ day of .............. between Secretary, the Marine Products Export Development MPEDA, MPEDA House, Panampilly Avenue, Cochin - 36, an MPEDA constituted under the MPEDA Act 1972, (hereinafter referred as to the MPEDA), which expression shall include its successors, and M/s ................................................................. a seafood processing unit registered with the MPEDA, hereinafter called the 'applicant' which expression shall include its respective successors and assignees.

Whereas MPEDA has evolved a Marine Products (Quality Marking) Scheme, 2010 to grant the seafood processors registered with it and who meet the criteria prescribed by it a Logo to be affixed on seafood products exported from India by the processors, as a mark of quality for marketing their products ; and

Whereas the applicant has, after referring and fully understanding the Marine Products (Quality Marking) Scheme, 2010 and the terms and conditions and mandatory obligation for availing the Logo, applied to MPEDA for granting permission to affix the Logo on specified products exported by them from India ; and

Whereas MPEDA after scrutiny of the application and verification of the facilities and assuring the capability of the applicant in complying with the requirements set forth by MPEDA has decided to permit the applicant to affix the Logo on the products mentioned in their certificate of approval for using Logo ; and

Schedule-I

AGREEMENT TO BE EXECUTED BETWEEN MPEDA AND THE OWNER OF SEAFOOD PROCESSING PLANTS FOR GRANTING PERMISSION TO AFFIX LOGO ON MARINE PRODUCTS EXPORTED FROM INDIA

This Agreement made on this the ............ day of .............. between Secretary, the Marine Products Export Development MPEDA, MPEDA House, Panampilly Avenue, Cochin - 36, an MPEDA constituted under the MPEDA Act 1972, (hereinafter referred as to the MPEDA), which expression shall include its successors, and M/s ................................................................. a seafood processing unit registered with the MPEDA, hereinafter called the 'applicant' which expression shall include its respective successors and assignees.

Whereas MPEDA has evolved a Marine Products (Quality Marking) Scheme, 2010 to grant the seafood processors registered with it and who meet the criteria prescribed by it a Logo to be affixed on seafood products exported from India by the processors, as a mark of quality for marketing their products ; and

Whereas the applicant has, after referring and fully understanding the Marine Products (Quality Marking) Scheme, 2010 and the terms and conditions and mandatory obligation for availing the Logo, applied to MPEDA for granting permission to affix the Logo on specified products exported by them from India ; and

Whereas MPEDA after scrutiny of the application and verification of the facilities and assuring the capability of the applicant in complying with the requirements set forth by MPEDA has decided to permit the applicant to affix the Logo on the products mentioned in their certificate of approval for using Logo ; and
1. NOW THIS AGREEMENT WITNESSES THAT the Logo will be affixed by the applicant only on packs of specified products conforming to the standards laid down by the MPEDA and processed in the approved processing plant mentioned in the certificate of approval for using Logo.

2. No other processor will be allowed by the applicant to use the Logo on any product.

3. The processing plant approved for the processing of the products for which permission has been granted to affix the Logo will be maintained by the applicant in compliance with the standards as prescribed by the MPEDA from time to time.

4. Logo will not be affixed on products processed during the period of suspension, withdrawal or termination of approval of the processing plant or the technologist by EIA or MPEDA or the expiry date mentioned in the certificate unless otherwise renewed.

5. MPEDA will be intimated by the applicant within two weeks if the Qualified technologist or approval of the processing plant and / or of the technologist is suspended, withdrawn or terminated by the Export Inspection Agency.

6. In case of any quality complaints or rejections of the product exported or marketed affixing the Logo, MPEDA will not be made responsible in any manner. The entire responsibility will be vested with the applicant.

7. Any claims by the importer or the importing country will be settled by the applicant without implications to MPEDA.

8. MPEDA can withdraw the permission granted to affix the Logo to the applicant any time without assigning any reason for the withdrawal.

9. Consignment wise details of the products processed and exported affixing the Logo shall be furnished to MPEDA within 30 days of effecting the shipment.

10. Any other details called for by MPEDA will be furnished to MPEDA.

11. The applicant shall implement HACCP system and maintain records thereof. The HACCP system and records shall be subject to verification and auditing by MPEDA.

12. No additive other than the permitted additive will be added to the product. In any case, the residues shall not exceed the limits prescribed.

13. Raw material or the product will not be procured from areas affected by outbreak of contagious diseases.

14. All fees prescribed will be remitted to MPEDA.

15. In case the applicant decides to discontinue the use of the Logo, that shall be intimated to MPEDA, well in advance and shall be confirmed in writing by MPEDA.

16. The MPEDA, any of its officials or Panel Members shall not be held responsible for any loss, injury or damage to the processor affixing the Logo or to the consumer of the product on which the Logo is affixed. The processor shall be fully liable for any claim arising out of product liability laws of any country importing a product displaying the Logo. The MPEDA, its officials and members of the panel shall remain indemnified.

17. The applicant shall abide by the terms and conditions stipulated in the Marine Products (Quality Marking) Scheme, 2010 of MPEDA and in the event of any violation of any of the clauses of the Marine Products (Quality Marking) Scheme, 2010 or this agreement shall become liable to pay to MPEDA a sum as prescribed by the MPEDA from time to
time as penalty and for payment of the said sum shall furnish a Guarantee in the format as prescribed by the MPEDA from time to time with proper undertaking.

18. Violation of any of the clauses of this agreement may lead to suspension of approval to affix the “Logo” and forfeiture of security invoking the guarantee furnished by the processor or with both and or withdrawal of registration issued to the processing unit and exporter.

19. It is specified and agreed by the applicant that subject to clause 18, all disputes in connection with the Marine Products (Quality Marking) Scheme, 2010 shall be decided by any of the courts situated in Ernakulam and no other court shall have any jurisdiction to deal with the said disputes.

20. The applicant having gone through the Marine Products (Quality Marking) Scheme, 2010 and the terms and conditions thereof hereby agrees to abide by them.

In witness whereof, the parties have affixed their signatures on this day of the year first above written.

Signed, sealed and delivered
MPEDA

Signed, sealed and delivered
APPLICANT

Witness:

1. Signature
   Name
   Occupation
   Full address

2. Signature
   Name
   Occupation
   Full address

Witness:

1. Signature
   Name
   Occupation
   Full address

2. Signature
   Name
   Occupation
   Full address
THIS DEED OF GUARANTEE made on this the--------day of -------------- by
----------------------------------------, a company incorporated under the Companies Act, 1956 with its
Registered Office at ...........(hereinafter referred to as the “GUARANATOR” which expression shall mean and include its successor and assignees) in favour of THE MARINE
PRODUCTS EXPORT DEVELOPMENT MPEDA, MPEDA House, Panampilly Avenue,
Cochin – 682 036 (hereinafter referred to as “MPEDA” which expression shall mean and include its successors and assignees)

WHEREAS:
1. MPEDA has evolved the Marine Products (Quality Marking) Scheme,2010 to grant
permission to seafood processors registered with it and meeting the criteria
prescribed for affixing a Logo as a mark of quality for marketing specified products.
2. The GUARANTOR has, after referring and fully understanding the Marine Products
(Quality Marking) Scheme,2010 and the terms and conditions and mandatory
obligation for availing the Logo, applied to MPEDA for granting permission to affix the
Logo on specified products exported by them from India.
3. MPEDA after scrutiny of the application and verification of the facilities and assuring
the capability of the GUARANTOR in complying with the requirements set forth by
MPEDA has decided to permit the GUARANTOR to affix the Logo on the specified
products and pursuant thereto an agreement dated........ (hereinafter referred to as the “Agreement”) has been executed between the MPEDA and GUARANTOR.
4. One of the conditions stipulated in the agreement is that the GUARANTOR shall
furnish to MPEDA a corporate guarantee to secure compliance of the terms and

Schedule-II A
Format of Corporate Guarantee
conditions of the Marine Products (Quality Marking) Scheme, 2010 and in consideration thereof, this deed is executed.

NOW THIS DEED WITNESSETH and it is hereby covenanted, agreed and declared by the GUARANTOR as follows:

(1) In consideration of MPEDA permitting the GUARANTOR to affix the Logo under the Marine Products (Quality Marking) Scheme, 2010 evolved by MPEDA on the specified products and the GUARANTOR agreeing to abide by all the terms and conditions stipulated in the said Marine Products (Quality Marking) Scheme, 2010 and the agreement, the guarantor personally guarantees to pay to MPEDA the sum of Rs. 5,00,000/- (Rupees Five Lakhs only) without demur and merely upon demand by MPEDA and without requiring MPEDA to invoke any other legal remedy that may be available to MPEDA, it being understood and agreed that MPEDA will be the sole judge as to whether the GUARANTOR has committed breach of any of the terms and conditions of the Marine Products (Quality Marking) Scheme, 2010 or Agreement and that MPEDA’s right under this Guarantee shall not be affected by reason of the fact that GUARANTOR may have raised any dispute with regard to their liability.

(2) This Guarantee shall be a continuing Guarantee so long as the Agreement is in force.

(3) The Guarantee herein contained is independent and distinct and the GUARANTOR will not claim to be discharged to any extent because of MPEDA’s failure to secure or obtain any other security or losing for any reason whatsoever any other security that has been taken.

(4) MPEDA shall have the fullest liberty without in any way affecting this guarantee and discharging the GUARANTOR from its liability hereunder, to postpone for any time or from time to time or forbear to enforce the covenants under the Agreement or any other covenants contained in or implied by the Marine Products (Quality Marking) Scheme, 2010 or any other remedies or securities available to MPEDA or to grant any indulgence or facility to the GUARANTOR and the GUARANTOR shall not be released by any exercise by MPEDA of its liberty with reference to the matters aforesaid or any of them or by reason of time being given to GUARANTOR nor any other forbearance act or omission on the part of MPEDA or any other indulgence by MPEDA or by any other matters or things whatsoever which under the law relating to sureties would but for this provision have the effect of so releasing the GUARANTOR and the GUARANTOR hereby waive all suretyship and other rights which they might otherwise be entitled to enforce.

(5) In order to give effect to the Guarantee herein contained MPEDA shall be entitled to act as if the GUARANTOR is the principal debtor to MPEDA for all payments and covenants guaranteed hereunder.

(6) The Guarantee herein contained shall not be revoked or effected by the release of any one or more of the Guarantors and shall continue to be binding and operative as regards the remaining Guarantors.

(7) The liability of the GUARANTOR under this guarantee shall not be affected by any change in the constitution of MPEDA or the GUARANTOR.

(8) The execution of this Guarantee has been duly authorised by the General Body of the GUARANTOR on ......
(9) If any time default shall be made in payment of the amount guaranteed hereunder MPEDA shall be entitled to recover the same with interest from the GUARANTOR personally and from their properties and the GUARANTOR will indemnify and keep indemnified MPEDA against all loss of principal, interest and other moneys secured by this Guarantee and all costs, charges and expenses whatsoever which MPEDA may incur by reason of any default on the part of GUARANTOR.

IN WITNESS WHEREOF the GUARANTOR has executed this deed and the common seal of the GUARANTOR affixed hereto on the day and year first above written.

Signed and delivered on behalf of ..............
By its Directors, Mr..............................
and Mr..............................and the common seal affixed hereto as authorised by resolution dated ............of the Company in its General Body meeting.

Witness:

1. Signature 1. Signature
   Name Name
   Occupation Occupation
   Full address Full address

2. Signature 2. Signature
   Name Name
   Occupation Occupation
   Full address Full address

Place :
Date :
FORMAT OF GUARANTEE BY PARTNERSHIP COMPANIES

THIS DEED OF GUARANTEE made on this the------day of --------------------------by Shri. / Smt.----------------------------------aged ......son / daughter of -------------------------------------residing at----------------------and a partner of M/s.------------------------(hereinafter referred to as “GUARANATOR” which expression shall mean and include his/her heirs, executives and legal representatives) in favour of THE MARINE PRODUCTS EXPORT DEVELOPMENT MPEDA, MPEDA House, Panampilly Avenue, Cochin – 682 036 (hereinafter referred to as “MPEDA” which expression shall mean and include its successors and assignees)

WHEREAS:
1. MPEDA has evolved the Marine Products (Quality Marking) Scheme,2010 to grant permission to seafood processors registered with it and meeting the criteria prescribed for affixing a Logo as a mark of quality for marketing specified products.
2. M/s. .................., a firm registered under the Indian Partnership Act with its office at ......................(hereinafter referred to as the “Firm” of which the “GUARANATOR” is a partner has , after referring and fully understanding the Marine Products (Quality Marking) Scheme,2010 and the terms and conditions and mandatory obligation for availing the Logo, applied to MPEDA for granting permission to affix the Logo on specified products exported by them from India.
3. MPEDA after scrutiny of the application and verification of the facilities and assuring the capability of the Firm in complying with the requirements set forth by MPEDA has decided to permit the Firm to affix the Logo on its products and pursuant thereto an
agreement dated……. (hereinafter referred to as the “Agreement”) has been executed between the MPEDA and the Firm.

4. One of the conditions stipulated in the agreement is that the Partner of the Firm shall furnish to MPEDA a personal guarantee to secure compliance of the terms and conditions of the Marine Products (Quality Marking) Scheme, 2010 and in consideration thereof, this deed is executed.

NOW THIS DEED WITNESSETH and it is hereby covenanted, agreed and declared by the GUARANTOR as follows:-

(1) In consideration of MPEDA permitting the Firm to affix the Logo under the Marine Products (Quality Marking) Scheme, 2010 evolved by MPEDA on the specified products and the Firm agreeing to abide by all the terms and conditions stipulated in the said Marine Products (Quality Marking) Scheme and the agreement, the GUARANTOR personally guarantees to pay to MPEDA the sum of Rs.5, 00,000/- (Rupees Five Lakh only) without demur and merely upon demand by MPEDA and without requiring MPEDA to invoke any other legal remedy that may be available to MPEDA, it being understood and agreed that MPEDA will be the sole judge as to whether the Firm has committed breach of any of the terms and conditions of the Marine Products (Quality Marking) Scheme, 2010 or Agreement and that MPEDA’s right under this Guarantee shall not be affected by reason of the fact that the firm or the GUARANTOR may have raised any dispute with regard to their liability.

(2) This Guarantee shall be a continuing Guarantee so long as the Agreement is in force.

(3) The Guarantee herein contained is independent and distinct and the GUARANTOR will not claim to be discharged to any extent because of MPEDA’s failure to secure or obtain any other security or losing for any reason whatsoever any other security that has been taken.

(4) MPEDA shall have the fullest liberty without in any way affecting this guarantee and discharging the GUARANTOR from its liability hereunder, to postpone for any time or from time to time or forbear to enforce the covenants under the Agreement or any other covenants contained in or implied by the Marine Products (Quality Marking) Scheme, 2010 or any other remedies or securities available to MPEDA or to grant any indulgence or facility to the Firm and the GUARANTOR shall not be released by any exercise by MPEDA of its liberty with reference to the matters aforesaid or any of them or by reason of time being given to the Firm nor any other forbearance act or omission on the part of MPEDA or any other indulgence by MPEDA or by any other matters or things whatsoever which under the law relating to sureties would but for this provision have the effect of so releasing the GUARANTOR and the GUARANTOR hereby waive all surety-ship and other rights which they might otherwise be entitled to enforce.

(5) In order to give effect to the Guarantee herein contained MPEDA shall be entitled to act as if the GUARANTOR is the principal debtor to MPEDA for all payments and covenants guaranteed hereunder.

(6) The Guarantee herein contained shall not be revoked or effected by the release of any one or more of the Guarantors and shall continue to be binding and operative as regards the remaining Guarantors.
(7) The liability of the GUARANTOR under this guarantee shall not be affected by any change in the constitution of MPEDA or the Firm.

(8) If any time default shall be made in payment of the amount guaranteed hereunder MPEDA shall be entitled to recover the same with interest from the GUARANTOR personally and from his / her properties and the GUARANTOR will indemnify and keep indemnified MPEDA against all loss of principal, interest and other moneys secured by this Guarantee and all costs, charges and expenses whatsoever which MPEDA may incur by reason of any default on the part of GUARANTOR.

IN WITNESS WHEREOF the GUARANTOR has executed this deed on the day and year first above written.

Signed and delivered by …………………...

Witness:

1. Signature
   Name
   Occupation
   Full address

2. Signature
   Name
   Occupation
   Full address

Witness:

1. Signature
   Name
   Occupation
   Full address

2. Signature
   Name
   Occupation
   Full address

Place :
Date :
Schedule-II C

FORMAT OF GUARANTEE BY PROPRIETOR

THIS DEED OF GUARANTEE made on this the------day of ------------------------ by Shri./Smt. ..................aged………, son / daughter of……………………………..residing at ………………………proprietor of M/s. …………………………………………………………(hereinafter referred to as GUARANTOR which expression shall mean and include his/her heirs, executives and administrators) in favour of THE MARINE PRODUCTS EXPORT DEVELOPMENT MPEDA, MPEDA House, Panampilly Avenue, Cochin – 682 036 (hereinafter referred to as “MPEDA” which expression shall mean and include its successors and assignees)

WHEREAS:
1. MPEDA has evolved the Marine Products (Quality Marking) Scheme,2010 to grant permission to seafood processors registered with it and meeting the criteria prescribed for affixing a Logo as a mark of quality for marketing specified products.
2. The GUARANTOR has, after referring and fully understanding the Marine Products (Quality Marking) Scheme,2010 and the terms and conditions and mandatory obligation for availing the Logo, applied to MPEDA for granting permission to affix the Logo on specified products exported by his / her Proprietary concern by name………………………………………..from India.
3. MPEDA after scrutiny of the application and verification of the facilities and assuring the capability of the GUARANTOR in complying with the requirements set forth by MPEDA has decided to permit the GUARANTOR to affix the Logo on its products and pursuant thereto an agreement dated……. (hereinafter referred to as the “Agreement”) has been executed between the MPEDA and the GUARANTOR.
4. One of the conditions stipulated in the agreement is that the GUARANTOR shall furnish to MPEDA a personal guarantee to secure compliance of the terms and conditions of the Marine Products (Quality Marking) Scheme, 2010 and in consideration thereof, this deed is executed.

NOW THIS DEED WITNESSETH and it is hereby covenanted, agreed and declared by the GUARANTOR as follows:

(1) In consideration of MPEDA permitting the GUARANTOR to affix the Logo under the Marine Products (Quality Marking) Scheme, 2010 evolved by MPEDA on the specified products and the GUARANTOR agreeing to abide by all the terms and conditions stipulated in the said Marine Products (Quality Marking) Scheme, 2010 and the agreement, the guarantor personally guarantees to pay to MPEDA the sum of Rs. 5,00,000/- (Rupees Five Lakh only) without demur and merely upon demand by MPEDA and without requiring MPEDA to invoke any other legal remedy that may be available to MPEDA, it being understood and agreed that MPEDA will be the sole judge as to whether the GUARANTOR has committed breach of the any of the terms and conditions of the Marine Products (Quality Marking) Scheme, 2010 or Agreement and that MPEDA’s right under this Guarantee shall not be affected by reason of the fact that GUARANTOR may have raised any dispute with regard to their liability.

(2) This Guarantee shall be a continuing Guarantee so long as the Agreement is in force.

(3) The Guarantee herein contained is independent and distinct and the GUARANTOR will not claim to be discharged to any extent because of MPEDA’s failure to secure or obtain any other security or losing for any reason whatsoever any other security that has been taken.

(4) MPEDA shall have the fullest liberty without in any way affecting this guarantee and discharging the GUARANTOR from its liability hereunder, to postpone for any time or from time to time or forbear to enforce the covenants under the Agreement or any other covenants contained in or implied by the Marine Products (Quality Marking), 2010 Scheme or any other remedies or securities available to MPEDA or to grant any indulgence or facility to the GUARANTOR and the GUARANTOR shall not be released by any exercise by MPEDA of its liberty with reference to the matters aforesaid or any of them or by reason of time being given to GUARANTOR nor any other forbearance act or omission on the part of MPEDA or any other indulgence by MPEDA or by any other matters or things whatsoever which under the law relating to sureties would but for this provision have the effect of so releasing the GUARANTOR and the GUARANTOR hereby waive all suretyship and other rights which they might otherwise be entitled to enforce.

(5) In order to give effect to the Guarantee herein contained MPEDA shall be entitled to act as if the GUARANTOR is the principal debtor to MPEDA for all payments and covenants guaranteed hereunder.

(6) The Guarantee herein contained shall not be revoked or effected by the release of any one or more of the Guarantors and shall continue to be binding and operative as regards the remaining Guarantors.

(7) The liability of the GUARANTOR under this guarantee shall not be affected by any change in the constitution of MPEDA or the GUARANTOR.
(8) If any time default shall be made in payment of the amount guaranteed hereunder MPEDA shall be entitled to recover the same with interest from the GUARANTOR personally and from their properties and the GUARANTOR will indemnify and keep indemnified MPEDA against all loss of principal, interest and other moneys secured by this Guarantee and all costs, charges and expenses whatsoever which MPEDA may incur by reason of any default on the part of GUARANTOR.

IN WITNESS WHEREOF the GUARANTOR has executed this on the day and year first above written.

Signed and delivered by

Witness:

1. Signature
   Name
   Occupation
   Full address

    1. Signature
       Name
       Occupation
       Full address

2. Signature
   Name
   Occupation
   Full address

    2. Signature
       Name
       Occupation
       Full address

Place:
Date:
Schedule-III

STANDARDS FOR PROCESSING PLANT

1. Premises and Building.–

   (i) The processing plant or pre-processing plant shall be in an area where contamination due to dust or ash or other pollutants are minimum.

   (ii) The immediate approach to the processing areas shall be concreted or tarred or turfed up to 9 meter in front of the entry and around the plant but limited to the open space between factory and compound wall such as to prevent wind blown dust.

   (iii) The processing establishment shall be housed in a building of permanent nature affording sufficient protection from normal climatic hazards like wind blown dust or rain and shall be of sufficient size for work to be carried out under adequate hygienic conditions. The design and layout shall be such as to preclude contamination of the input materials and processed product.

   (iv) The food handling areas shall be completely separated from the area used for residential purpose.

   (v) The layout of different sections shall be in such a way as to facilitate smooth and orderly flow of work to prevent possible cross contamination. The frozen products on its way to cold store from the processing area or on its way out from cold store shall not enter raw material handling areas.
(vi) There shall be adequate natural or artificial lighting. The bulbs and tubes shall have protective covering.

(vii) There shall be adequate facilities for natural or mechanical ventilation system to provide fresh air and where ever necessary good steam and water vapor extraction facilities shall be provided. Ventilation opening shall be provided with fly proofing arrangements.

2. **Fly proofing, Vermin and Animal Control.**

   (i) The processing areas including raw material receiving and storing area shall be provided with effective fly-proofing arrangements. Suitable steps shall also be taken to prevent the entry of insects, rodents, birds and animals into the processing area.

   The preventive and control systems will be depicted in appropriate diagrams which will be a permanent document of the unit available for inspection.

   (ii) All entry points from outside into processing plant shall be fitted with air curtains to prevent entry of dust, flies, etc.

3. **Receiving Area.**

   i. There shall be a raised platform to unload the raw material before being taken to the raw material receiving area. The sides and top of this platform shall be sufficiently protected from extraneous contamination.

   (ii) The area in which the raw material is received and stored shall be so separated from the area in which the finished product is prepared or packed so as to eliminate contamination.

4. **Ceiling Wall and Floor of Work rooms.**

   (i) The floor of the food handling area shall be water proof, free from crevices, easy to clean and disinfect and laid down in such a way as to facilitate the drainage of the water easily or provided with equipment to remove water. There shall be no water stagnation on the floor.

   (ii) The internal walls of the food handling area shall be durable and have smooth surface, which are easy to clean and impermeable, water proof and light coloured.

   (iii) Walls up to 1.5 metre from the floor shall be free from projection except in the case of structural pillars. All pipes and cables shall be neatly maintained.

   (iv) Wall to wall and wall to floor junctions shall be rounded off to facilitate proper cleaning.

   (v) Ceiling shall be free from cracks and open joints and shall be smooth, water proof, light coloured and easy to clean. If false ceilings are used, it shall be of material permitted for use in a food processing establishment.

   (vi) All doors and windows in the raw material room and in the processing rooms, chill room, change room and ante- room shall be durable and made of corrosion resistant material and shall be of self-closing type and easy to clean with fly proofing arrangements.
(vii) All inside windowsills shall be sloping inwards.

(viii) All entry points into the processing area shall be provided with foot dip of min. 1.3 x 1.3 x 0.05 m. The pit shall be outside the entry point and provided with potable water treated with an approved disinfectant. The stagnant water shall be drained at frequent intervals depending on the quantity of contamination it receives.

(ix) All entry points into the processing area shall be provided with adequate facilities for cleaning and disinfecting hands. Only non-hand operated taps shall be used.

(x) Instruments and working equipment such as table, containers, conveyor belts, plates & inner surfaces of plate freezers, knives, blades, bowl and other utensils used shall be of smooth corrosion resistant materials, easy to clean and disinfect.

(xi) All fish contact surfaces shall be cleaned and disinfected as per recommended procedures for seafood processing.

(xii) Utensils used for inedible or contaminated materials shall be identified by specific mark, colour, or shape and shall not be used for handling edible products. Adequate waste receptacles shall be provided for frequent removal of waste from the working areas.

(xiii) Wooden fixtures shall not be used inside processing plant.

5. **Machinery.**–

Items of machinery if any installed in the processing area shall meet the following:

(i) Freezing equipment shall be sufficiently powerful to achieve a rapid reduction in the temperature so that the required core temperature is obtained within the minimum period (the rate of freezing shall be 'quick freezing')

(ii) The freezing equipment shall be fitted with calibrated gauges to indicate temperature and pressure.

(iii) Surfaces or parts of machinery, knives or blades, weighing machines, etc. coming into contact with raw material or products shall be easily cleanable.

(iv) Machinery shall be designed and installed in such a way that it is easy to clean underneath and prevent accumulation of fish pieces, slime, etc.

6. **Chill room or Ice Storage.**–

(i) Chill room and ice store shall be provided. If the chill room is used for storing ice, the ice should be stored in such a way that it shall not be contaminated by the raw material stored in the room.

(ii) Requirements specified for workrooms at 4.i to 4.vi and 4.xi shall apply to chilled rooms, chilled storages also.

7. **Frozen Storage.**–
The frozen storage should conform to the standards prescribed in Schedule-IV.

8 Water and Ice.–

(i) Facilities for adequate supply of potable water meeting the standards specified in Schedule-VI shall be provided. In case of installed water storage tank the man hole cover shall be lockable and constructed in such a way that rain water shall not flow inside the tank.

(ii) A supply of non potable water is permissible for the production of steam, fire-fighting and the cooling of refrigeration equipment, provided that the pipes installed for the purpose preclude the use of such water for other purpose and present no risk of contamination of the products. Non-potable water pipes shall be clearly distinguished from those used for potable water. Entire plumbing line of the processing unit will be depicted in a diagram and shall be available in the unit as a document for inspection.

(iii) Facilities for supply of adequate quantity of good quality ice shall be available,-

(a) only flake ice shall be used in processing plant;

(b) ice used outside the processing plant (for icing at landing centers, during transportation, pre-processing, etc.) shall also be made using potable water meeting the standards stipulated in Schedule-VI;

(c) production of ice, its harvesting, handling, transportation, stacking, crushing, etc. shall be done without causing any contamination.

9. Disposal of waste.–

(i) Arrangements for disposal of wastewater shall be provided and shall be approved by the Pollution Control Board or such other body of the respective state.

(ii) Solid waste shall be handled and removed as given under 13.(f).

10. Other facilities.–

(i) Dormitories and change rooms shall be separate. The change rooms shall be with smooth, water proof floors and walls shall be washable upto 1.5 M. from the floor. Wash Basins shall be provided. The Wash Basins must have soap and disposable towels for cleaning and drying the hands. The tap in the Wash Basins must not be hand operable. If toilets are provided in the change rooms, the doors should not open to the work area. Suitable toilet facilities shall be provided separately for male and female workers.

(ii) There shall be proper arrangements to keep the aprons, headgear, gumboots and slipper used in the processing areas in a clean manner. There shall be sufficient number of uniforms/ aprons in accordance with the number of workers. There shall be separate space in the change room to store the street dress. The aprons and the street dress shall not be stored together in the same cabin or shelf. Sufficient number of hangers are to be provided in the change room. Official uniform or apron shall not be
taken to house by workers. The cleanliness of the change room, uniforms and laundry arrangements shall be adequately monitored and recorded.

(iii) There shall be adequate facilities for cleaning and disinfecting the vehicles used for transporting the material.

(iv) Establishments keeping live animals such as crustaceans and fish must have appropriate fittings ensuring the best survival conditions and shall be provided with water of quality such that no harmful organisms or substances are transferred to the animals.

11. General conditions applicable to premises and equipment.–

In addition to the standards mentioned above, the following general conditions are also applicable,

(a) all monitoring instruments or equipments shall be calibrated at specified intervals.

(b) floors, walls and partitions, ceilings or roof linings, equipments and instruments used in fish processing plant must be kept in a satisfactory state of cleanliness and repair, so that they do not constitute a source of contamination for the products.

(c) rodents, insects and any other vermin must be systematically exterminated in the premises or in the equipment. Rodenticides, insecticides, disinfectants and any other potentially toxic substances must be stored in premises or cupboards, which can be locked; their use must not present any risk of contamination of the product.

(d) working areas, instruments and working equipment must be used only for work on fishery products. However, on authorization by the Director these may be used for work on other foodstuffs also.

(e) detergents, disinfectants and similar substances used in the processing plant must be those suitable for use in food industry.

12. General conditions applicable to staff.–

(i) The supervisors receiving the raw material and supervisors/ technologists supervising production shall have basic knowledge regarding the source of raw material and possible hazards with reference to material from such sources.

(ii) The highest possible standard of cleanliness is required of staff, more specifically,

(a) staff must wear suitable clean working clothes and headgear. The headgear shall completely enclose the hair. This applies particularly to persons handling exposed fishery products.

(b) staff assigned to the handling and preparation of fishery products must be required to wash their hand elbow down each time work is resumed. Wounds on hands must be covered by a waterproof dressing.

(c) smoking, spitting, eating and drinking in work and storage premises of fishery products must be avoided.
(d) the processor shall take all the requisite measures to prevent persons liable to contaminate fishery products from working on and handling them until there is evidence that such persons can do so without risk.

(e) any person working on and handling fishery products shall be required to prove, by a medical certificate, that there is no food safety hazard from them. The medical supervision of such a person shall be governed by the national legislation in force. The processor shall maintain a health card for each worker.

(f) staff involved in handling or preparation of fishery products in the processing plant and preprocessing plant shall be given training on regular basis on proper handling, personal hygiene, etc. A schedule of such training programme has to be maintained by the processor.

13. Additional conditions for handling raw materials in pre-processing and handling of pre-processed or semi processed materials.–

In addition to the facilities and conditions stipulated above, the standards for processing plant/ preprocessing plant shall include the following conditions pertaining to handling of raw material, pre-processing, handling of pre-processed or semi-processed material,-

(a) where chilled, unpacked products are not dispatched, prepared or processed immediately after reaching the establishment, they must be stored under ice in the establishment’s chilled room. Re-icing must be carried out as often as is necessary. The ice used, with or without salt must be made from potable water or clean sea water and be stored under hygienic conditions in receptacles provided for the purpose. Such receptacles must be kept clean and in good state of repair. Wooden boxes and bamboo baskets shall not be used for this purpose. Pre-packed fresh products must be chilled with ice or in mechanically refrigerated plant at similar temperature conditions.

(b) operations such as beheading and gutting must be carried out hygienically. The products must be washed thoroughly with potable water or clean sea water immediately after such operations.

(c) operations such as filleting and slicing must be carried in such a way as to avoid the contamination or spoilage of fillets and slices and in a place other than that used for beheading and gutting operations. Fillets and slices must not remain on work tables longer than necessary for their preparation. Fillets and slices to be sold fresh must be chilled as quickly as possible after preparation.

(d) guts and parts that may constitute a danger to public health must be separated and removed from the vicinity of products intended for human consumption.

(e) containers used for the dispatch or storage of fresh fishery products must be designed in such a way as to ensure both their protection from contamination and their preservation under hygienic conditions and more particularly they must have facility for drainage of melt water.
(f) unless special facilities are provided for their continuous disposal, waste materials shall be placed in leak-proof, covered containers which are easy to clean and disinfect. Waste must not be allowed to accumulate in working areas. It must be removed either continuously or as soon as the containers are full. At the end of each working day, the waste containers shall be shifted to premises intended for storage of such containers. The containers, receptacles, and/or premises set aside for waste must always be thoroughly cleaned and if appropriate, disinfected after use. Waste stored there must not constitute a source of contamination for the establishment or a source of pollution of its surroundings. Waste containers used for storing waste shall be provided with lid and shall be opened only when needed.

Schedule-IV
STANDARDS FOR FROZEN STORAGE

1. Premises and Building.–
   (i) The immediate approaches to the FROZEN storage shall be concreted or tarred or turfed up to 9 M. to protect wind blown dust.
   (ii) The floor shall be waterproof, free from crevices easy to clean and disinfect and laid in such a manner as to facilitate the drainage of water freely, or shall be provided with equipment to remove water.
   (iii) The walls and ceilings should be properly insulated to hold the temperature of the storage at the desired level.
   (iv) Walls shall have smooth surface and shall be durable, impermeable and easy to clean.
   (v) Ceilings or roof linings shall be easy to clean.
   (vi) Door shall be of durable material and easy to clean.
   (vii) There shall be adequate lighting.
(viii) The cold room where the finished products are stored shall have sufficiently powerful refrigeration plant and shall be designed so as to keep the temperature at –18 degree Celsius or below.

(ix) The ideal temperature of the cold storage shall be –18 degree C. or below.

Temperature increase due to defrosting, frequent opening of door, men working inside the cold storage etc. shall not be more than 5 degree C from the ideal temperature.

(x) The frozen storage will preferably be fitted with automatic temperature recording device.

The accuracy of the temperature recorder shall be monitored at intervals not longer than 30 days.

(xi) The frozen storage shall have suitable arrangement on the floor and walls to facilitate free circulation of cold air.

(xii) Stacking of the product inside the frozen storage shall be such as to facilitate uniform storage temperature inside the store.

(xiii) An anteroom of suitable size shall be provided.

(xiv) There shall be an efficient alarm system.

(xv) Air curtains or blinds shall be provided at the entrance of the anterooms and the frozen storage.

(xvi) The cold storage shall be maintained in good hygienic conditions.

2. **Rodent control measure.**- The ante room shall be rodent proof and shall have facilities to prevent entry of flies.

3. **Sanitary facilities.**- In the case of independent frozen storages there shall be sufficient number of toilets with self-closing doors and entrance to toilets shall not be directly from store or ante- room.

4. **Workers hygiene.**-
   (i) The workers shall maintain high degree of cleanliness while inside the premises.
   (ii) They shall be provided with uniform and protective clothing to work in the cold storage.

5. **Records.**- Records pertaining to the temperature of the cold storage shall be maintained. Temperature shall be recorded every two hours. These records shall be available at the premises for inspection by authorized officers for a minimum period of one year.
Schedule-V

STANDARDS FOR PRE-PROCESSING CENTRE (PPC)

1. Premises of Building.—

(i) Immediate approaches of the PPC’s shall be concreted or tarred or turfed upto eight meters of the entry.

(ii) The pre-processing centres shall be housed in a building of permanent nature affording sufficient protection from normal climatic hazards like wind blown dust and shall be of sufficient size for work to be carried out under adequate hygienic conditions. Their design and lay out shall be such as to preclude contamination of the product. Clean and contaminated parts of the building shall be properly separated.

(iii) The food handling areas shall be completely separated from the area used for residential purpose.
(iv) The pre-processing of products shall be in such a way as to facilitate the smooth and orderly flow of work to prevent possible cross contamination.

(v) There should be adequate natural or artificial lighting. The bulb and tubes should have protected covering.

(vi) There shall be adequate facilities for natural or mechanical verification system to provide fresh air. Ventilation openings, if any, shall be provided with fly proofing arrangements.

2. **Fly proofing, vermin and animal control.**– The pre-processing areas including the raw material receiving area shall be provided with of insects, rodents, birds and animals into pre-processing area. The preventive and control systems shall be depicted in appropriate diagram which shall be a permanent document of the unit available for inspection. effective fly-proofing arrangements. Suitable steps shall also be taken to prevent the entry

3. **Receiving area .**–

(j) There shall be a raised platform where the raw material is unloaded before being taken to the raw material receiving area. The sides and top of this platform shall be sufficiently protected from extraneous contamination. Raised platfrom shall be provided for loading finished products. Receiving area and loading area shall be separate adequately

(ii) The inner side of the walls of the foods handling area shall be of smooth surface, which are washable up to one meter from the floor.

4. **Ceiling, wall and floor of working area.**–

(i) Walls up to 1.5m from floor shall be free from projection and washable except in the case of structural pillars.

(ii) Wall to wall and wall to floor junctions shall be either rounded off or be such as to facilitate proper cleaning,

(iii) Ceiling shall be free from cracks and open joints and shall be smooth, waterproof, light coloured and easy to clean.

(iv) All doors and windows shall be durable and made of corrosion resistant materials and shall be of self-closing type and easy to clean with fly proofing arrangements.

(v) All windows sills shall be sloping inwards.

(vi) All entry points into the pre-processing area shall be provided with feet washing of min 1.3 x 1.3 x 0.05m. The pit shall be provided with potable water and disinfectant. The
stagnant water shall be changed at frequent intervals to avoid cross contamination from the stagnant water. Less width of feet dip can be acceptable as long as this width does not make it possible for the workers to jump over.

(vii) All entry points into the pre-processing area shall be provided with adequate facilities for cleaning and disinfecting hands.

(viii) All outward openings shall be fitted with air curtains to prevent entry of dust and other insects.

(ix) Instruments and working equipments such as tables, containers, conveyor belts, knives and other utensils used shall be of smooth corrosion resistant materials, easy to clean and disinfect.

(x) Utensils used for inedible or contaminated materials shall be identified by specific marks or colour or shade and shall not be used for handling edible products. Adequate waste receptacles shall be provided for frequent removal of waste from the working areas.

5. Chilled storage.— Appropriate facilities in the forms of bins should be provided where balance raw material or pre-processed material can be stored with ice. These containers shall have arrangements for continuous drainage of water during use.

6. Chill room.—

(i) The floor of the chill room shall be waterproof, easy to clean and disinfect and laid down in such a manner as to facilitate the drainage of water or shall be provided with equipment to remove water.

(ii) Walls shall be smooth surfaced and shall be durable, impermeable and easy to clean.

(iii) Ceiling or roof linings shall be easy to clean.

(iv) Doors shall be of durable materials and easy to clean.

(v) There shall be adequate lighting.

(vi) The idle temperature of the chill room shall be up to 0 Degree to 5 Degree Celsius.

(vii) The chill room shall be maintained in good hygienic condition.

7. Water and Ice.—

(i) Facilities for adequate supply of municipal water or approved drinking water (IS 4251) shall be provided.

(ii) There should be adequate facilities to wash the pre-processed material.
(iii) Arrangements for waste water disposal shall be provided.

(iv) Facilities to provide sufficient quantities of good quality ice manufactured from water meeting the requirements of Municipal/Local bodies / IS 4251 or procured from Export Inspection Council approved ice plants.

8. Change rooms and rest rooms.— A change room and rest room shall be provided where workers will be able to change clothes and /or put on aprons, caps etc and to take rest at intervals to reduce entry of outside contaminants to the pre-processing areas. The lavatories if provided shall not open directly on to the working areas.

9. Transportation.—

(i) Peeling process should be carried out on table top, the surface of which should be smooth and easy to clean.

(ii) Raw material and finished product shall be transported in clean covered and sanitized means of transport.

10. General Conditions of hygiene applicable to premises and equipments.—

(i) Rodents, insects and other vermin must be systematically exterminated in the premises or in the equipment. Rodenticides, insecticides, disinfectants and any other potentially toxic substances must be stored in a way so as to eliminate risk of contamination of the product.

(ii) Working areas, instruments and working equipments must be used only for work on fishery products.

(iii) Detergents, disinfectants and similar substances must be approved by the competent MPEDA and used in such a way that they do not have adverse effects on machinery, equipments and products.

11. General conditions of hygienic applicable to Staff.—

(i) The highest possible standard of cleanliness is required of staff. More specifically:

(ii) Staff must wear suitable clean working clothes and headgear, which completely encloses the hair. This applies particularly to persons handling exposed fishery products. Male and female workers, after changing their outer garments in the dormitories, will enter the change rooms (which are an integral part of the pre-processing unit), will put on full aprons, covers and headgears so as to cover all exposed outer garments in case factory dress is not provided, wash their hands with soap and enter the re-processing area. Aprons, headgears, gumboots and slippers used by workers in the pre-processing units shall always be clean.
(iii) Staff assigned in the handling and preparation of fishery products must be required to wash their hands at least each time work is resumed. A waterproof dressing must cover wounds on the hands.

(iv) Smoking, spiting, eating and drinking in work and storage premises of fishery products must be prohibited.

(v) Adequate toilet facilities with proper fly proofing arrangements shall be provided.

(vi) Display of signboards for compliance of staff, wherever required shall be provided.

(vii) The employer shall take all the requisite measures to prevent persons liable to contaminate fishery products from working on and handling them, until there is evidence that such persons can do so without risk.

12. Records.–

(i) The Pre-Processing Centers shall maintain records of raw material control, production of pre-processed material control, transportation control, traceability of fish and fishery products etc.

(ii) Maintenance schedule records of the premises and equipments shall also be provided.

Schedule-VI

STANDARDS FOR WATER AND ICE

Water and ice used in processing for production of products on which Logo is affixed shall meet the following requirements. In case where the importing country stipulates a still higher standard, the requirements of the importing countries have to be met.

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Requirement</th>
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<tbody>
<tr>
<td><strong>Microbial</strong></td>
<td></td>
</tr>
<tr>
<td>1. Total bacterial count/ml. Max.</td>
<td>100</td>
</tr>
<tr>
<td>2. Coliforms count/ 100 ml</td>
<td>Absent</td>
</tr>
<tr>
<td>3. <em>Escherichia</em> coli count/ 100 ml</td>
<td>do</td>
</tr>
<tr>
<td>4. Coagulase – positive</td>
<td></td>
</tr>
<tr>
<td>Staphyloccoci/ ml</td>
<td>do</td>
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<tr>
<td>5. Salmonella and Shigella/ l</td>
<td>do</td>
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</tbody>
</table>
6. Vibrio cholerae/ l do

**Physical and Chemical**

1. Colour, hazen units, maximum 5
2. Turbidity, Nephelometric Turbidity Unit (NTU), maximum 5
3. Odour Odourless
4. potential of Hydrogen (pH) 6.5 – 8.5
5. Total dissolved solids, mg/l. max. 1500
6. Alkalinity (as CaCO3) 100
7. Chlorides (as NaCl) mg/l. max 1000
8. Sulphates (as SO4) mg/ l. max. 200
9. Total hardness (as CaCO$_3$) mg/l.max. 600
10. Iron (as Fe), mg/l. max. 0.3
11. Copper (as Cu), mg/l. max. 0.1
12. Lead (as Pb), mg/l. max. 0.1
13. Mercury (as Hg), mg/l. max 0.001
14. Cadmium (as Cd), mg/l. max. 0.01
15. Arsenic (as As), mg/l. max. 0.05
16. Chromium (as Cr), mg/l. max 0.05
17. Selenium (as Se) mg/l. max. 0.01
18. Free chlorine, mg/l. max. 10.0

**Schedule-VII**

**GENERAL STANDARDS**

1. The product shall be produced/ processed in an approved processing plant and possessing a certificate of approval under the Marine Products (Quality Marking) Scheme, 2010.

2. The product shall be packed inside a primary container and one or more primary containers shall be packed inside a master carton (secondary container). Both the primary container and the master carton shall meet the specifications under the Marine Products (Quality Marking) Scheme, 2010. A primary container may not be used when the buyers insist so.

3. The primary container and secondary container shall contain details such as, processor code, date of production/ date code, grade, net weight, type of product, name of processor, product of India and such other additional details as required under this Marine Products (Quality Marking) Scheme, 2010 and notifications issued under Export(Inspection & Quality Control) Act, 1963. Additional details required by the importing country shall also be furnished; however, these details should be true and
correct with reference to the product. The primary container and the secondary container shall meet the standards specified in **Schedule-X**.

4. Sealing of the primary container and the Master carton should be such as to protect the product from contamination and damage and to ensure adequate shelf life to the product.

5. The product shall be stored in approved premises/ stores meeting the standards specified under the Marine Products (Quality Marking) Scheme, 2010.

6. The transportation of product, raw material or utilities like water and ice shall be effected in such a way as not to affect the physical, chemical, microbiological, or organoleptic qualities of the item.

7. Net weight of the product in the pack shall not be less than the net weight declared. If the net weight declared is on frozen weight basis, this should be specifically mentioned on the container. Where the minimum solid weight is specified for a product or proportion of solid to filler medium is specified by the Government of India, importing nation or by the buyer, this norm shall also apply.

8. The product shall be of the count or grade declared. If the grade or count is based on frozen product weight, this shall be specifically mentioned on the container.

9. Product in any primary container shall be of uniform colour processed using raw material of a single species and pieces shall be uniform in size.

10. Where the product types are prefixed or suffixed with the commercial or trade name of the species or fish or its abbreviation (eg. HOW- Head On White, HLB- Head Less Brown, RLT - Rock lobster tails etc ), the products should be prepared using the species of shrimp or lobster or fish or cuttlefish or squid or other species which are known by the same commercial or trade or scientific name. The type of product or its abbreviation on count slips or documents, registers, etc. shall be as per the commercial trade practice adopted to specify the type of product. In the event of any dispute regarding the species in the pack and declared commercial or trade name, the Director’s decision shall be final.

Eg: Head On White or Head Less White shall be from species of shrimp *Penaeus indicus* known by trade/ commercial name White shrimp in ‘Head On’ or ‘Head Less’ form.

Head On Brown or Head Less Brown shall be from species of shrimp *Metapenaeus dobsoni, M. affinis, M. brevicornis, Parapeneopsis stylifera* known by trade/ commercial name Brown shrimps in ‘Head On’ or ‘Head Less’ form.

Head On Tiger or Head Less Tiger shall be from species of shrimp *Penaeus monodon* known by trade/ commercial name Tiger shrimp in ‘Head On’ or ‘Head Less’ form.

11. Designating or naming of frozen product as block frozen, individually frozen or shatter or layer packed or Individually Quick Frozen (IQF) shall be based on the following:-

<table>
<thead>
<tr>
<th>Type of freezer or Freezing method</th>
<th>Designating or naming of frozen product</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
12. In the case of Individually Quick Frozen products, the quantity of glaze shall be within the limits specified by the importing country, Government of India or the importer whichever is the lowest.

13. In the case of battered and breaded products, the proportion of shrimp, fish, cephalopod, etc. in the product shall be as per the norm stipulated by the importing country. Breadcrumb and batter used shall meet the specifications, if any, of the buyer, importing country or the Government of India, which ever is more stringent. Labelling requirements regarding use of bread & batter shall meet the requirements of the importing country.

14. Visible parasites shall be absent.

15. Harvesting, handling, transportation, storage, processing and distribution practices adopted shall be those required for the highest quality products.

16. In cases where the tolerance limit specified by importing country is lower than that stipulated under the Marine Products (Quality Marking) Scheme, 2010 and or in cases where additional requirements relating to quality and labelling are stipulated by the importing country, the product and its labelling shall meet such requirements.
Schedule-VIII

PRODUCT SPECIFIC STANDARDS

Organoleptic and Bacteriological Standards.— The product to be affixed with Logo shall meet the organoleptic and bacteriological standards given below.

I. Shrimps or Lobsters

I(a) Organoleptic standards for Frozen Shrimps, frozen lobsters, chilled shrimps, chilled lobsters, cooked shrimps and cooked lobsters.

1. The product shall be processed out of fresh, chilled or frozen and thawed wholesome raw material of quality suitable for human consumption and specified under the Marine Products (Quality Marking) Scheme, 2010.

2. The product shall have the appearance, colour, odour and texture characteristic of the species.

3. The product shall meet the following organoleptic norms (after thawing if the product is frozen).
<table>
<thead>
<tr>
<th>Characteristic or Tolerance Factor</th>
<th>Maximum tolerance limit by count %</th>
<th>Maximum permissible Score (Based on a score deduction table in schedule VIIA)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Dehydration</td>
<td>10</td>
<td>3</td>
</tr>
<tr>
<td>2. Discoloration</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>3. Deterioration</td>
<td>Nil</td>
<td>0</td>
</tr>
<tr>
<td>4. Black spot on shell or meat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Head on and headless</td>
<td>5</td>
<td>2</td>
</tr>
<tr>
<td>Peeled</td>
<td>Nil</td>
<td>0</td>
</tr>
<tr>
<td>5. Non uniform pieces (Note 1)</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>6. Broken and damaged pieces (Note 2)</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>7. Legs, antenna pieces of veins,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>hanging meat and soft shell</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>(Note 3)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Texture (Note 4)</td>
<td>Moderately tough</td>
<td>4</td>
</tr>
<tr>
<td>9. Foreign vegetable matter</td>
<td>2 pieces</td>
<td>2</td>
</tr>
<tr>
<td>10. Objectionable foreign matter</td>
<td>Nil</td>
<td></td>
</tr>
</tbody>
</table>

Total score shall not exceed 20.

Notes:

1. If the variation between the net weight of the individual pieces and the average weight of the pieces is up to 10% it can be considered as uniform piece. If the variation is above 10% such pieces shall be considered as non-uniform. However, the non-uniform pieces shall be of the declared grade or grade adjacent to it. If at all smaller or bigger pieces are required to be used for adjusting the declared weight, the number of such pieces not falling in the declared grade or grades adjacent to it shall not exceed two
numbers in a pack. In case of counts like U/8, U/10 etc. the actual count shall be below the limit prescribed.

2. Shrimps having less than four segments are considered as broken.

3. HL or peeled shrimps with portion of Cephalothorax or head are considered as pieces with hanging meat.

4. Slightly tough or moderately tough textures are acceptable. Excessive toughness is not acceptable.

5. Objectionable foreign matter includes glass, nails, metal pieces, stone etc., and filth materials like flies, insects, hair or part of insects and flies.

I(b) **Bacteriological standards for chilled or frozen shrimps and lobsters other than cooked shrimps and lobsters shall meet the following standards.**

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count at 37 degree C/g</td>
<td>$5 \times 10^5$</td>
</tr>
<tr>
<td><em>Escherichia coli</em> count/g.</td>
<td>10</td>
</tr>
<tr>
<td>Coagulase Positive</td>
<td>20</td>
</tr>
<tr>
<td>Staphylococci Count/g</td>
<td></td>
</tr>
<tr>
<td>Salmonella and Arizona in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio cholerae or</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio parahaemolyticus in 25 gms</td>
<td></td>
</tr>
<tr>
<td>Shigella in 25 gms</td>
<td>Absent</td>
</tr>
</tbody>
</table>

I(c) **Bacteriological standards for cooked shrimps (chilled frozen freeze dried. Cooked shrimps in all forms shall meet the following standards.**

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count at 37 degree C/g</td>
<td>$1 \times 10^5$</td>
</tr>
<tr>
<td><em>Escherichia coli</em> count/g.</td>
<td>Nil</td>
</tr>
<tr>
<td>Coagulase Positive</td>
<td>Nil</td>
</tr>
<tr>
<td>Staphylococci Count/g</td>
<td></td>
</tr>
<tr>
<td>Salmonella and Arizona in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio cholerae or</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio parahaemolyticus in 25 gms</td>
<td></td>
</tr>
<tr>
<td>Shigella in 25 gms</td>
<td>Absent</td>
</tr>
</tbody>
</table>
Listeria in 25 gms Absent

II Frozen, chilled or cooked cephalopods:

II(a) Organoleptic standards for frozen, chilled or cooked cephalopods.
1. The product shall be prepared from fresh, chilled or frozen and thawed cephalopods suitable for human consumption meeting the qualities specified under the Marine Products (Quality Marking) Scheme.
2. The product shall have characteristic, appearance, colour, odour and texture.
3. The product shall meet the following organoleptic norms (after thawing if the product is frozen).

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit (percentage by count)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dehydration</td>
<td>Nil</td>
</tr>
<tr>
<td>Discolouration</td>
<td>5</td>
</tr>
<tr>
<td>Deterioration</td>
<td>Nil</td>
</tr>
<tr>
<td>Broken &amp; bruised pieces</td>
<td>5</td>
</tr>
<tr>
<td>(*) Non uniform pieces</td>
<td>10</td>
</tr>
<tr>
<td>Texture</td>
<td>Soft and firm</td>
</tr>
<tr>
<td>Foreign vegetable matter</td>
<td>5 pcs</td>
</tr>
<tr>
<td>Objectionable foreign matter</td>
<td>Nil</td>
</tr>
</tbody>
</table>

Aggregate tolerance shall not exceed ten percent.

(\*) Note: Individual pieces deviating in weight by more than twenty five percent from the average weight per piece are non-uniform pieces.

II(b) Bacteriological standards for chilled or frozen cephalopods for raw consumption shall meet the following bacteriological standards.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count at 37 degree C</td>
<td>$2 \times 10^5$</td>
</tr>
<tr>
<td>Escherichia coli count/g.</td>
<td>Nil</td>
</tr>
<tr>
<td>Coagulase Positive</td>
<td>Nil</td>
</tr>
<tr>
<td>Staphylococci Count/g</td>
<td>Nil</td>
</tr>
<tr>
<td>Salmonella and Arizona in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio cholerae or Vibrio parahaemolyticus in 25 gms</td>
<td>Absent</td>
</tr>
</tbody>
</table>
Shigella in 25 gms  
Absent

**II(c) Bacteriological standards for frozen or chilled cephalopods other than those for raw consumption and other than cooked products.**

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count at 37 degree C</td>
<td>$5 \times 10^5$</td>
</tr>
<tr>
<td><em>Escherichia coli</em> count/g.</td>
<td>10</td>
</tr>
<tr>
<td>Coagulase Positive Staphylococci Count/g</td>
<td>20</td>
</tr>
<tr>
<td>Salmonella and Arizona in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio cholerae or Vibrio parahaemolyticus in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Shigella in 25 gms</td>
<td>Absent</td>
</tr>
</tbody>
</table>

**II(d) Bacteriological standards for cooked cephalopods shall meet the following bacteriological standards.**

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count at 37 degree C</td>
<td>$1 \times 10^5$</td>
</tr>
<tr>
<td><em>Escherichia coli</em> count/g.</td>
<td>Nil</td>
</tr>
<tr>
<td>Coagulase Positive Staphylococci Count/g</td>
<td>Nil</td>
</tr>
<tr>
<td>Salmonella and Arizona in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio cholerae</td>
<td>Absent</td>
</tr>
</tbody>
</table>
Vibrio parahaemolyticus  
Absent in 25 gms
Shigella in 25 gms  
Absent
Listeria in 25 gms  
Absent

III. Frozen fish (including fillets, steaks)

III (a) Organoleptic standards for frozen or cooked frozen fish and fish products.

Frozen fish whole, fillet, steak or in any other form including cooked fish shall meet the following standards:

(i) The products shall be produced from fresh, chilled or frozen and thawed fish of the appropriate species of quality suitable for human consumption and meeting the quality specified under the Marine Products (Quality Marking) Scheme.

(ii) The product in thawed condition shall have appearance, colour, odour and texture characteristic of fresh fish.

(iii) The product shall meet the following organoleptic norms (after thawing if the product is frozen)

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit (percentage by count)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dehydration</td>
<td>0</td>
</tr>
<tr>
<td>Discolouration</td>
<td>10</td>
</tr>
<tr>
<td>Deterioration</td>
<td>Nil</td>
</tr>
<tr>
<td>Bruised or damaged pieces</td>
<td>5</td>
</tr>
<tr>
<td>(*) Non-uniform pieces</td>
<td>10</td>
</tr>
<tr>
<td>Texture</td>
<td>Soft but firm</td>
</tr>
<tr>
<td>Foreign vegetable matter</td>
<td>5 pcs or nos.</td>
</tr>
<tr>
<td>Objectionable foreign matter</td>
<td>Nil</td>
</tr>
</tbody>
</table>

Aggregate tolerance shall not exceed ten percent.

(*) Note: Individual pieces deviating in weight by more than twenty five percent from the average weight per piece are non-uniform pieces.

III (b) Bacteriological standards for frozen fish or fish products other than cooked or blanched or Sashimi fish or fish products shall meet the following standards.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
</table>


### III(c) Bacteriological standards for cooked or blanched or Sashimi fish or fish products shall meet the following bacteriological standards.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Maximum Tolerance limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count at 37 degree C</td>
<td>$1 \times 10^5$</td>
</tr>
<tr>
<td>For sashimi grade (un cooked) product (TPC)</td>
<td>$2 \times 10^5$</td>
</tr>
<tr>
<td><em>Escherichia coli count/g.</em></td>
<td>Nil</td>
</tr>
<tr>
<td>Coagulase Positive Staphylococci Count/g</td>
<td>Nil</td>
</tr>
<tr>
<td>Salmonella and Arizona in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Vibrio cholerae or Vibrio parahaemolyticus in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Shigella in 25 gms</td>
<td>Absent</td>
</tr>
<tr>
<td>Listeria in 25 gms</td>
<td>Absent</td>
</tr>
</tbody>
</table>
Schedule-VIIIA

SCORE DEDUCTION TABLE
(FOR FROZEN SHRIMPS AND LOBSTER)

<table>
<thead>
<tr>
<th>Factor</th>
<th>Extent of Quality</th>
<th>Rate of score deduction variation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dehydration</td>
<td>Nil</td>
<td>0</td>
</tr>
<tr>
<td></td>
<td>Upto 5% by count</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Above 5% upto</td>
<td></td>
</tr>
<tr>
<td></td>
<td>20% for each addl. 5%</td>
<td></td>
</tr>
<tr>
<td></td>
<td>or part thereof by count</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 20% for each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>addl. 5% or part thereof by count</td>
<td></td>
</tr>
<tr>
<td>Discoloration of</td>
<td>Nil</td>
<td>0</td>
</tr>
<tr>
<td>shell and meat</td>
<td>Upto 2% by count</td>
<td>2</td>
</tr>
</tbody>
</table>
Above 2% upto 5% by count 4
Above 5% for each addl. 5% or part thereof by counts 2

Deterioration
Nil 0
Upto 2% by count 2
Above 2% upto 5% by count 6
Above 5% by count 21

Black spot on Shell
Nil 0
Each 5% or part thereof by count 2

Broken and damaged pieces
Nil 0
Each 2% or part thereof by count 2

Legs, bits of veins, antenna, Loose shells
Upto 2% by count 0

Soft shells and Hanging meat
Above 2% for each addl. 2% or part thereof by count 2

Foreign vegetative matters
One piece 1
Two pieces 2
Three to ten pieces 5
Over 10 pieces for each addl. 4 pieces 2

Uniformity of size
Non uniform pcs 0
Each 2% or part thereof by count 1

Texture
Slight toughness 2
Moderate toughness 4
Excessive toughness 11

Schedule-IX

LIMITS FOR ADDITIVES, TOXINS, DRUGS, TOXIC ELEMENTS AND PESTICIDES ETC.

I. Additives etc.
Additives, preservatives, anti-oxidants and colouring matter used would be limited to such extent that the residue or the content of the item or its derivatives or other forms in the product shall not exceed the limits indicated below:

(1) Additives

<table>
<thead>
<tr>
<th>Additives</th>
<th>Maximum limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pentasodium-triphosphate</td>
<td>Singly or in combination</td>
</tr>
<tr>
<td>Penta potassium-triphosphate</td>
<td>10 mg/kg as in Lobster and</td>
</tr>
<tr>
<td>Sodium polyphosphate</td>
<td>0.5% in Shrimps and fish</td>
</tr>
<tr>
<td>Calcium polyphosphate</td>
<td></td>
</tr>
</tbody>
</table>

(2) Preservatives
Sodium Sulphite 100 mg/kg in edible part of the raw product or 30 mg/kg in edible part of cooked product.
Sodium meta bisulphate
Potassium metabisulphite / Potassium sulphite/ Potassium bisulphite

(3) Anti-oxidants
Ascorbic acid
Sodium ascorbate 1000 mg/kg of product
Potassium ascorbate
Butylated hydroxyanisole

(4) Added colours
Amaranth
Beta Carotene
Erythrosine 30 mg/kg of product
Panceau 4 R
Sunset Yellow FCF (For Colouring Food)

(5) Others
Ethylene Diamine Tetra Acetic acid (EDTA) 250 mg/kg
Sodium Benzoate 1000 mg/kg
Methyl paraben
Boric acid Should be absent

II. Natural toxins (biotoxin) and Dioxins in the products shall not exceed the following:-
Paralytic shellfish poison (PSP) Maximum 0.8 ppm
Neurotoxic shellfish poison (NSP) Maximum 0.8 ppm
Diarrhetic shellfish poison (DSP) Maximum 0.2 ppm (Okadaic acid)
Amnesic shellfish poison (ASP) Maximum 20 ppm (Domoic acid)
Dioxins 4 picco gm per gram fresh weight.

III. Presence of VBN (volatile base nitrogen) and Histamine (Biogenic Amines):
Product on which Logo is affixed or intended to be affixed shall not contain total volatile base nitrogen above 25 mg per 100 gm of the product and Histamine not above 10 mg (avg.) per 100 gm of the product. Indole content in the product shall not exceed 25-microgram/100 gm. product.

IV. Antibiotic or drug residues

ppm (Maximum limit)
<table>
<thead>
<tr>
<th>Compound</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chloramphenicol</td>
<td>Nil</td>
</tr>
<tr>
<td>Nitrofurans (including Furazolidone, Nitrofurazone, Furaladone, Nitrofurantoin) and its metabolites, Furylfuramide, Nifuratel, Nifuroxime, Nifurprazine and all their derivatives</td>
<td>Nil</td>
</tr>
<tr>
<td>Neomycin</td>
<td>Nil</td>
</tr>
<tr>
<td>Nalidixic acid</td>
<td>Nil</td>
</tr>
<tr>
<td>Sulphamethoxazole</td>
<td>Nil</td>
</tr>
<tr>
<td>Aristolochia spp. and preparations thereof</td>
<td>Nil</td>
</tr>
<tr>
<td>Chloroform</td>
<td>Nil</td>
</tr>
<tr>
<td>Chlorpromazine</td>
<td>Nil</td>
</tr>
<tr>
<td>Colchicine</td>
<td>Nil</td>
</tr>
<tr>
<td>Dapsone</td>
<td>Nil</td>
</tr>
<tr>
<td>Dimetridazole</td>
<td>Nil</td>
</tr>
<tr>
<td>Metronidazole</td>
<td>Nil</td>
</tr>
<tr>
<td>Ronidazole</td>
<td>Nil</td>
</tr>
<tr>
<td>Ipronidazole</td>
<td>Nil</td>
</tr>
<tr>
<td>Other nitroimidazoles</td>
<td>Nil</td>
</tr>
<tr>
<td>Clenbuterol</td>
<td>Nil</td>
</tr>
<tr>
<td>Diethylstilbestrol (DES)</td>
<td>Nil</td>
</tr>
<tr>
<td>Salafonamide (except approved sulfadimethoxine, sulfabromomethazine and saalbathopyridazine)</td>
<td>Nil</td>
</tr>
<tr>
<td>Fluroquinolones</td>
<td>Nil</td>
</tr>
<tr>
<td>Glycopeptides</td>
<td>Nil</td>
</tr>
<tr>
<td>Tetracycline</td>
<td>0.1</td>
</tr>
<tr>
<td>Oxytetracycline</td>
<td>0.1</td>
</tr>
<tr>
<td>Trimethoprim</td>
<td>0.05</td>
</tr>
<tr>
<td>Oxolinic acid</td>
<td>0.3</td>
</tr>
<tr>
<td>Sulphamerazine</td>
<td>absent</td>
</tr>
<tr>
<td>Sulphadimethoxine</td>
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</tr>
</tbody>
</table>

**V. Pesticides residues**
The maximum residual limit for pesticides or organochlorine compounds in products affixed with Logo shall not exceed the limit specified below:

ppm (Maximum limit)

(i) BHC (Benzene Hexachloride Crude) 0.3
(ii) Aldrin 0.3
(iii) Dieldrin 0.3
(iv) Endrin 0.05
(v) DDT (Dichloro Diphenyl Trichloroethane)
   DDE (Dichloro Diphenyldichloro Ethylene) 5.0
   TDE (Tetrachloro Diphenyl Ethane)
(vi) Chlordane 0.3
(vii) Chloredecone 0.3
(viii) Diquat 0.1
(ix) Fluridone compounds 0.5
(x) Glyphosate compounds 0.25

VI. Toxic elements

Products produced out of crustaceans and molluscs (including cephalopods) on which Logo is affixed shall not contain toxic elements (listed below) beyond the limit specified below against each:

ppm (Maximum limit)

(i) Arsenic 75
(ii) Cadmium 3
(iii) Chromium 12
(iv) Lead 1.5
(v) Nickel 80
(vi) Mercury 1

VII. Other undesirable chemicals or detergents

Product shall not contain the following chemicals or compounds beyond the maximum limit specified.

ppm

(i) Heptachior or Heptachior Epoxide 0.3
(ii) Mirex 0.1
(iii) PCBs (Poly Chlorinated Biphenyls) 2.0
(iv) Simazine 12.0
Schedule-X

SPECIFICATION OF PACKAGING MATERIALS

1 Polythene sheets or bags

Products                              Thickness
A. For block frozen products          ≥50 micron
B. For IQF or Shatter pack
   (i) Net weight of product upto 500 gms    ≥50 micron
   (ii) Net weight of product upto 1 kg.     ≥75 micron
   (iii) Net weight of product upto 10 kg    ≥150 micron

2 Master Cartons

   (i) Net weight upto 10 kg.  5 Ply with 120 gsm semi virgin kraft paper, top
                              layer with duplex virgin Kraft paper with a bursting
                              strength of 8 kg/cm² (Minimum).
(ii) Net weight more than 10 kgs. 7 Ply, top layer with 180 gsm virgin kraft paper up to 23 kgs and rest with 150 gsm semi virgin kraft paper with a bursting strength of not less than 12 kg/cm$^2$ (Minimum)

3 Duplex cartons
300 gsm (Minimum)
Ring stiffness 270 neutrons (Minimum)
Bursting strength 4 kg/sq/cm (Minimum)

4 Tray packs
Expanded polystyrene trays 1.5 mm thickness (Minimum)

5 General packaging requirements
(a) The pouches shall be clean and without specks
(b) The pouches shall be 3 sides or 4 sides sealed
(c) The seal width shall be minimum 5 mm particularly the top seal (for filled pouches)
(d) The pouches shall be either reverse or surface printed. In the case of surface print, the print shall be compatible to the product and shall not lift or smudge. The print shall be legible and easy to read.
(e) The pouches shall not fail, either on the body or along the seals when subjected to normal drop tests.
(f) All packages shall be made from food grade materials.
(g) The printing ink shall be of food grade quality. The product shall not smear with the ink.
(h) There shall not be perforations on the packages.

Note: The standards are suggested based on minimum requirement. However, for export to various countries, specifications prescribed by buyers, if any, are to be complied with.

Schedule-XI

THE MARINE PRODUCTS EXPORT DEVELOPMENT MPEDA
(MINISTRY OF COMMERCE & INDUSTRY, GOVERNMENT OF INDIA)
MPEDA HOUSE, PANAMPILLY NAGAR
COCHIN 682 036

CERTIFICATE OF APPROVAL FOR USING LOGO

No: Date:

1 Name and address of the Company :

2 Address of the processing plant :

3 Marine Products Export Development MPEDA
Registration Number : 

4 Export Inspection Agency Approval Number : 

5 Names of Qualified technologists : 1 
   2 
   3 

6 Products approved : 1 
   2 
   3 
   4 
   5 

7 Date of expiry of Certificate : 

DIRECTOR 
Signature 

Endorsements 

<table>
<thead>
<tr>
<th>SI No.</th>
<th>Date</th>
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</thead>
</table>

Schedule-XII 

THE MARINE PRODUCTS EXPORT DEVELOPMENT MPEDA  
(MINISTRY OF COMMERCE & INDUSTRY, GOVERNMENT OF INDIA)  
MPEDA HOUSE, PANAMPILLY NAGAR  
COCHIN 682 036  

MARINE PRODUCTS (QUALITY MARKING) SCHEME, 2010.  
APPLICATION FOR GRANTING PERMISSION TO AFFIX LOGO ON MARINE PRODUCTS EXPORTED FROM INDIA  
(To be submitted in duplicate)  

1. Name of the Company ;  

2. Office address, phone No., Mob. No., Fax and E-mail address :  

3. Name of the Chief Executive :
4. Factory name and address of the processing plant including phone, fax No.: 

5. Marine Products Export Development MPEDA Registration No. / date: 

6. Export Inspection Agency approval No. and validity (Attach copy): 

7. Whether approval for export to European Union obtained: 

8. Whether Hazard Analysis and Critical Control Point manual scrutinized by the MPEDA: 

9. Whether valid Hazard Analysis Critical Control Point Compliance Certificate obtained from the MPEDA (Attach copy): 

10. If 8 and 9 have not been obtained from the MPEDA, whether the same have been obtained from other agencies? If so, the details and period of validity (Attach copy): 

11. List of products covered under the Hazard Analysis and Critical Control Point Plan: 

12. Brand name for which Logo is proposed to be used: 

13. Description of products proposed to be covered under the Marine Products (Quality Marking) Scheme, 2010: 

14. Description of Markets to which items in Sl. No. 13 are proposed to be exported: 

15. Whether the plant has in-house testing laboratory: 

16. Names of the Qualified technologist: 

17. Whether the water is tested in accordance with IS 4251 (Attach copy of test results):
18. Were there any quality complaint in the products exported by the company during the past one year:
19. If so the details may be attached:
20. Quantity and value of exports during the past two year:
21. Quantity and value of exports of the items mentioned in Serial Number 13:

**DECLARATION**

We .......................................................................................................................................................... hereby declare that the information furnished above are true to the best of our knowledge.

Date: Signature
Place Designation

**RECOMMENDATION**

(For Official use)

The information furnished above have been verified and found correct. There is nothing adverse reported against the applicant firm. The application may be considered favourably.

Date: Signature
Place: Designation

**Schedule-XIII**

Registers and Records to be maintained by the Logo user

<table>
<thead>
<tr>
<th></th>
<th>Supply and Issue Registers</th>
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<tbody>
<tr>
<td>1</td>
<td>i. Raw material</td>
</tr>
<tr>
<td></td>
<td>ii. Chemicals / additives</td>
</tr>
<tr>
<td></td>
<td>iii. Packing materials</td>
</tr>
<tr>
<td></td>
<td>iv. List of Suppliers &amp; Suppliers guarantee</td>
</tr>
<tr>
<td></td>
<td>v. Transportation records</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>PRODUCTION RECORDS</th>
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<tr>
<td>2</td>
<td>QUALITY CONTROL AND INSPECTION RECORDS</td>
</tr>
<tr>
<td></td>
<td>I. ORGANOLEPTIC &amp; BACTERIOLOGICAL LAB TEST RECORDS OF RAW MATERIAL &amp; PRODUCTS</td>
</tr>
<tr>
<td></td>
<td>II. SANITARY AND HYGIENE SAMPLE TEST RECORDS</td>
</tr>
<tr>
<td></td>
<td>III. WATER &amp; ICE TEST REPORTS</td>
</tr>
</tbody>
</table>
Schedule-XIV

Monitoring, Sampling and analysis of samples under the Marine Products (Quality Marking) Scheme, 2010.

1. An officer or team of officers not below the level of Junior Technical Officer (QC) duly designated by Director shall carry out the monitoring. The visit of officers for the monitoring purpose shall be conducted with out prior information to the processors.

2. Schedule for monitoring.
   The monitoring officers shall visit the unit once in a month for the initial six months, once in two months during the next six months and once in three months during the subsequent period.

3. During the monitoring the officers will check.
(1) Whether the establishment is maintained properly and the approved facilities are functional and are in use.

(2) Whether the processor has made any alterations to the existing structure without the written consent or approval from MPEDA and the Competent MPEDA (Export Inspection Agency).

(3) Whether all the regulatory requirements under the Marine Products (Quality Marking) Scheme, 2010 and those specified by the importing countries are being complied with.

(4) Whether HACCP system is adopted by the unit at all stages of production starting from raw material reception to final dispatch of the cargo. (If there is no production in the unit at the time of visit, the processing activity of the unit shall be re-assessed during subsequent visit).

(5) Whether the products processed in the establishment confirm to specification.

4. The observations of the monitoring officer(s) shall be recorded in the checklist prescribed by the Director, Marine Products Export Development MPEDA and shall be submitted to him within three working days of monitoring.

5. Sampling and testing of products and sanitation samples.
   (i) It shall be the responsibility of the processor to make necessary arrangements for sampling and sealing and also to provide facilities for inspection. In addition to the inspection of the premises, the monitoring officers from Marine Products Export Development MPEDA shall have the right to exercise such inspection of the consignment at any place of storage, in transit, shipping containers, wharf etc. prior to actual shipment.

   (ii) The Monitoring officer shall draw the product and sanitary samples to ensure the wholesomeness of the products and monitor effectiveness of cleaning, sanitation and personnel hygiene.

7. Analysis of samples — The samples when drawn will be tested in the Quality Control Laboratories of Marine Products Export Development MPEDA, National Accreditation Board for Testing and Calibration Laboratories (NABL) accredited, or laboratories approved by the MPEDA.