

Indian Standard
**METHOD FOR DETERMINATION OF
ERGOT IN FOODGRAINS**

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 16 August 1976, after the draft finalized by the Foodgrains and Foodgrain Products Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Bajra is often infested with ergot in the country. However, in imported wheat also, ergot infestation has been reported. Ergot is the dried sclerotium of *Claviceps purpurea* (Fries.) Tulsane. For the foodgrains specially the wheat used for blending to improve the quality of flour for the requirements of different industries, it was felt that maximum limit for the toxic material should be specified. It was, therefore, felt necessary that a method should be developed to detect and estimate the presence of ergot in the foodgrains.

0.2.1 Ergot is a fungal disease of grains which forms a hard purple slightly curved body in the ear in place of the kernel, usually considerably larger than normal kernel. Ergot produces ergotoxin and occurs in rye, millets and wheat.

0.3 In reporting the result of a test or analysis made in accordance with this standard, if the final value, observed or calculated, is to be rounded off, it shall be done in accordance with IS : 2-1960*.

1. SCOPE

1.1 This standard prescribes the method for determination of ergot in foodgrains.