

MARKETING ACT, 1968  
(ACT No. 59 OF 1968)

REGULATIONS RELATING TO WHEAT PRODUCTS

The Minister of Agriculture has under section 89 of the Marketing Act, 1968 (Act No. 59 of 1968) —

(a) made the regulations in the Schedule; and

(b) repealed Government Notices Nos. R. 1981 of 30 September 1977, R. 564 of 23 March 1978, R. 968 of 12 May 1978, R. 986 of 19 May 1978, R. 1979 of 29 September 1978, R. 1759 of 17 August 1979, R. 1142 of 6 June 1980, R. 2151 of 24 October 1980, R. 1097 of

BEMARKINGSWET, 1968  
(WET No. 59 VAN 1968)

REGULASIES BETREFFENDE KORINGPRODUKTE

Die Minister van Landbou het kragtens artikel 89 van die Bemarkingswet, 1968 (Wet No. 59 van 1968) —

(a) die regulasies in die Bylae uitgevaardig; en

(b) Goewermentskennisgewings Nos. R. 1981 van 30 September 1977, R. 564 van 23 Maart 1978, R. 968 van 12 Mei 1978, R. 986 van 19 Mei 1978, R. 1979 van 29 September 1978, R. 1759 van 17 Augustus 1979, R. 1142 van 6 Junie 1980, R. 2151 van 24 Oktober

22 May 1981, R. 2384 of 30 October 1981, R. 1548 of 20 July 1984, R. 2453 of 9 November 1984, R. 1429 of 28 June 1985, R. 2275 of 7 October 1985, R. 771 of 25 April 1986, R. 1475 of 11 July 1986, R. 2103 of 3 October 1986, R. 42 of 15 January 1988 and R. 1561 of 5 August 1988.

### Definitions

1. In these regulations, unless inconsistent with the context, any word or expression, to which a meaning has been assigned in the Scheme, as amended, shall have a corresponding meaning, and—

"brown bread" means wheaten bread which complies with the requirements prescribed in regulation 7 (1) (b);

"brown wheaten meal" means wheaten meal which complies with the requirements prescribed in regulation 5 (1) (a);

"chlorinated wheaten flour" means wheaten flour which has been treated according to the regulations promulgated under Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"prescribed mass of bread" means bread with a mass as prescribed under the Trade Metrology Act, 1973 (Act No. 77 of 1973);

"The Act" means the Marketing Act, 1968 (Act No. 59 of 1968);

"The Scheme" means the Winter Cereal Scheme, published by Proclamation No. R. 162 of 1974, as amended;

"self-raising wheaten meal" means wheaten meal or wheaten flour to which an aerating agent has been added according to the regulations promulgated under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"wheaten bran" means a product obtained from the milling of wheat consisting mainly of the outer layers of wheat kenels;

"wheaten bread" means a baked or partially baked product consisting mainly of wheaten products and which:

(a) is normally sold as bread or under the designation of bread, or which is intended to be used as bread;

(b) is of any form, size or shape; and

(c) has a mass of more than 100 g.

Provided that wheaten products which are intended to be used as confectionery shall not be regarded as bread, notwithstanding the fact that they may have descriptive designations which include the word "bread" or "loaf";

"wheaten flour" means a product obtained from the milling of cleaned wheat to which no wheaten bran, wheaten germ or wheaten semolina has been added;

"wheaten meal" means a product obtained from the milling, rolling or crushing of cleaned wheat and includes brown wheaten meal and whole-wheat meal but does not include separated wheaten bran, wheaten germ or wheaten semolina;

"wheaten semolina" means a coarse granular endosperm product obtained from the milling of wheat;

1980, R. 1097 van 22 Mei 1981, R. 2384 van 30 Oktober 1981, R. 1548 van 20 Julie 1984, R. 2453 van 9 November 1984, R. 1429 van 28 Junie 1985, R. 2275 van 7 Oktober 1985, R. 771 van 25 April 1986, R. 1475 van 11 Julie 1986, R. 2103 van 3 Oktober 1986, R. 42 van 15 Januarie 1988 en R1561 van 5 Augustus 1988 herroep met ingang van datum van publikasie hiervan.

### Woordomskrywing

1. In hierdie regulasies, tensy uit die samehang anders blyk, het 'n woord of 'n uitdrukking waaraan in die, die Skema 'n betekenis geheg is, 'n ooreenstemmende betekenis en beteken—

"bruinbrood" koringbrood wat voldoen aan die vereistes in regulasies 7 (1) (b) voorgeskryf;

"bruinkoringmeel" koringmeel wat voldoen aan die vereistes in regulasie 5 (1) (a) voorgeskryf;

"die Skema" die Wintergraanskema, afgekondig by Proklamasie No. R. 162 van 1974 soos gewysig;

"die Wet" die Bemerkingswet, 1968 (Wet No. 59 van 1968);

"gechlorineerde koringmeelblom" koringmeelblom wat behandel is volgens die regulasies uitgevaardig onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

"koringbrood" 'n gebakte of gedeeltelik gebakte produk wat hoofsaaklik bestaan uit koringprodukte en—

(a) normaalweg verkoop word as brood of onder die benaming brood, of wat bestem is om as brood gebruik te word;

(b) van enige vorm, grootte of fatsoen is; en

(c) 'n massa van meer as 100 gram het;

Met dien verstande dat koringprodukte wat bestem is om as banket gebruik te word, nie as brood beskou word nie, ten spyte van die feit dat dit beskrywende benamings mag hê waarvan die woord "brood" 'n deel uitmaak;

"koringbruismeel" koringmeel of koringmeelblom waarby 'n rysmiddel gevoeg is volgens die regulasies uitgevaardig onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

"koringmeel" 'n produk wat deur die maal, rol of breek van skoongemaakte koring verkry is en sluit in bruinkoringmeel en volkoringmeel maar sluit nie geskeide koringsemels, koringkiem of koringsemolina in nie;

"koringmeelblom" 'n produk wat deur die maal van skoongemaakte koring verkry is en waarby geen koringsemels, koringkiem of koringsemolina gevoeg is nie;

"koringsemels" 'n produk wat deur die maal van koring verkry is en hoofsaaklik bestaan uit die buitenste lae van koringkorrels;

"koringsemolina" 'n growwe korrelrige endosperm-  
produk wat verkry word wanneer koring gemaal word;

"volkoringbrood" koringbrood wat voldoen aan die vereistes in regulasie 7 (1) (c) voorgeskryf;

"volkoringmeel" koringmeel wat voldoen aan die vereistes in regulasie 5 (1) (b) voorgeskryf;

"white bread" means wheaten bread which complies with the requirement prescribed in regulation 7 (1) (a);

"white wheaten flour" means wheaten flour which complies with the requirements prescribed in regulation 4 (1);

"whole-wheat bread" means wheaten bread which complies with the requirements prescribed in regulation 7 (1) (c);

"whole-wheat meal" means wheaten meal which complies with the requirements prescribed in regulation 5 (1) (b).

#### *Scope of regulations*

2. These regulations shall apply to wheaten products sold in accordance with the conditions set out in prohibition relating to wheaten products, that was made under section 84 of the Act.

#### *Classes for wheaten products*

3. The classes for wheaten products shall be as follows:

- (a) White wheaten flour.
- (b) Wheaten meal, which is divided into the following classes:
  - (i) Brown wheaten meal; and
  - (ii) whole-wheat meal.
- (c) Wheaten bran.
- (d) Wheaten bread, which is divided into the following classes:
  - (i) White bread;
  - (ii) brown bread; and
  - (iii) whole-wheat bread.

#### *Standards for white wheaten flour*

4. (1) White wheaten flour subject to subregulation (2), be pure, sound wheaten flour with a moisture content not exceeding 14 per cent mass per mass to which no wheaten bran has been added.

(2) White wheaten flour which does not have the required moisture content set out in subregulation (1) shall be deemed to comply therewith if the moisture content deviates by not more than 0,1 percentage units from the maximum prescribed.

#### *Standards for wheaten meal*

5. (1) Wheaten meal shall, subject to the permissible deviations set out in subregulation (2), comply with the following requirements:

- (a) Brown wheaten meal shall be pure, sound wheaten meal—
  - (i) with a moisture content not exceeding 14 per cent mass per mass; and
  - (ii) which, when sieved through a 212 micron wire mesh sieve, has a bran content of 12,5 per cent mass per mass: Provided that brown wheaten meal with a bran content of not less than 10 per cent mass per mass and not exceeding 15 per cent mass per mass shall be deemed to comply with the abovementioned bran content requirement: Provided further that—
    - (aa) the flour fraction which passes through a 212 micron wire mesh sieve has an ash content of not less than 0,6 per cent mass per mass and not exceeding 0,82 per cent mass per mass on a moisture-free basis; and
    - (bb) the bran remaining above the 212 micron wire mesh sieve has an ash content of not less than 3 per cent mass per mass on a moisture-free basis.

"voorgeskrewe massa van brood" koringbrood met 'n massa soos voorgeskryf onder die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973);

"witbrood" koringbrood wat voldoen aan die vereistes in regulasie 7 (1) (a) voorgeskryf; en

"witkoringmeelblom" koringmeelblom wat voldoen aan die vereistes in regulasie 4 (1) voorgeskryf.

#### *Bestek van regulasies*

2. Hierdie regulasies is van toepassing op koringprodukte wat verkoop word ooreenkomstig die voorwaardes uiteengesit in 'n verbod betreffende koringprodukte, wat kragtens artikel 84 van die Wet uitgevaardig is.

#### *Klasse vir koringprodukte*

3. Die klasse vir koringprodukte is soos volg:

- (a) Witkoringmeelblom.
- (b) Koringmeel, wat in die volgende klasse verdeel word:
  - (i) Bruinkoringmeel; en
  - (ii) volkoringmeel.
- (c) Koringsemels.
- (d) Koringbrood, wat in die volgende klasse verdeel word:
  - (i) Witbrood;
  - (ii) bruinbrood; en
  - (iii) volkoringbrood.

#### *Standaard vir witkoringmeelblom*

4. (1) Witkoringmeelblom moet, behoudens subregulasie (2), suiwer, gesonde koringmeelblom wees met 'n voginhoud van hoogstens 14 persent massa per massa waarby koringsemels nie bygevoeg is nie.

(2) Witkoringmeelblom wat nie oor die vereiste voginhoud in subregulasie (1) uiteengesit beskik nie word geag daarvoor te beskik indien die voginhoud hoogstens 0,1 persentasie-eenhede van die voorgeskrewe maksimum afwyk.

#### *Standaard vir koringmeel*

5. (1) Koringmeel moet, behoudens die toelaatbare afwykings in subregulasie (2) uiteengesit, aan die volgende vereistes voldoen:

- (a) Bruinkoringmeel moet suiwer, gesonde koringmeel wees—
  - (i) met 'n voginhoud van hoogstens 14 persent massa per massa; en
  - (ii) wat, indien dit deur 'n 212-mikrondraadmaassif gesif word, 'n semelinhoud van 12,5 persent massa per massa sal hê: Met dien verstande dat bruinkoringmeel wat 'n semelinhoud van minstens 10 persent massa per massa en hoogstens 15 persent massa per massa het, geag word aan genoemde semelinhoudvereistes te voldoen: Met dien verstande verder dat—
    - (aa) die meelblomfraksie wat deur 'n 212-mikrondraadmaassif gaan, 'n asinhoud van minstens 0,6 persent massa per massa en hoogstens 0,82 persent massa per massa op 'n vogvrye basis het; en
    - (bb) die semels wat bo-op 'n 212-mikrondraadmaassif agterbly, 'n asinhoud van minstens 3 persent massa per massa op 'n vogvrye basis het.

(b) Whole-wheat meal shall be pure, sound wheaten meal with a moisture content not exceeding 14 per cent mass per mass, which includes all the components present in a wheat kernel.

(2) Wheaten meal which does not comply with requirements set out in subregulation (1) (a) or (1) (b) shall notwithstanding the provisions of the said subregulation, be deemed to comply with any such requirement for a particular class if such wheaten meal—

(a) in the case of a requirement relating to the moisture content, deviates by not more than 0,1 percentage units from the maximum prescribed;

(b) in the case of a requirement relating to the ash content of the flour fraction set out in subregulation (1) (a) (ii) (aa) deviates by not more than 0,03 percentage units from the minimum or maximum ash content prescribed; and

(c) in the case of a requirement relating to the ash content of the bran set out in subregulation (1) (a) (ii) (bb) deviates by not more than 0,1 percentage units from the minimum prescribed.

#### **Standards for wheaten bran**

6. (1) Wheaten bran shall subject to subregulation (2), be wheaten bran which may contain a quantity of ground screenings and vegetable matter other than wheat, with a moisture content not exceeding 15 per cent mass per mass, which is fresh and sound and does not have a musty, sour or other commercially objectionable odour and which contains no poisonous or other harmful materials.

(2) Wheaten bran which does not have the required moisture content set out in subregulation (1) shall be deemed to comply therewith if the moisture content deviates by not more than 0,1 percentage units from the maximum prescribed.

#### **Standards for wheaten bread**

7. (1) (a) White bread shall subject to the allowable deviations set out in subregulation (2) be wheaten bread which consists of a dough made from white wheaten flour and water, with or without other ingredients, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape and which has been treated, prepared and processed in such a manner that the bread if it is of a prescribed mass specified in column 2 of the Table, contains the applicable minimum dry solids mass specified opposite thereto in column 3 of the Table.

(b) Brown bread shall subject to the allowable deviations set out in subregulation (2) be wheaten bread which consists of a dough made from brown wheaten meal and water, with or without other ingredients, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape and which has been treated, prepared and processed in such a manner that the bread if it is of a prescribed mass specified in column 2 of the Table, contains the applicable minimum dry solids mass specified opposite thereto in column 3 of the Table.

the bread—

(i) ~~containing not less than 0,2 per cent moisture~~

(b) Volkoringmeel moet suiwer, gesonde koringmeel met 'n voginhoud van hoogstens 14 persent massa per massa wat al die bestanddele wat 'n koringkorrel bevat, insluit.

(2) Koringmeel wat nie aan 'n vereiste in subregulasie (1) (a) of (1) (b) uiteengesit, voldoen nie, sal, nie teenstaande die bepalings van genoemde subregulasie geag word aan die genoemde vereiste vir 'n bepaalde klas te voldoen, indien sodanige koringmeel—

(a) in die geval van 'n vereiste met betrekking tot die voginhoud, met hoogstens 0,1 persentasie-eenhede van die voorgeskrewe maksimum afwyk;

(b) in die geval van 'n vereiste met betrekking tot die asinhoud van die meelblomfraksie in subregulasie (1) (a) (ii) (aa) uiteengesit, met hoogstens 0,03 persentasie-eenhede van die minimum of maksimum voorgeskrewe asinhoud afwyk; en

(c) in die geval van 'n vereiste met betrekking tot die asinhoud van die semels in subregulasie (1) (a) (ii) (bb) uiteengesit, met hoogstens 0,1 persentasie-eenhede van die minimum afwyk.

#### **Standaard vir koringsemels**

6. (1) Koringsemels moet, behoudens subregulasie (2), koringsemels wees wat 'n hoeveelheid gemaalde sifels en plantaardige materiaal behalwe koring mag bevat, met 'n voginhoud van hoogstens 15 persent massa per massa wat vars en gesond is en nie 'n muf, suur of ander reuk het wat in die handel af te keur is nie en geen giftige of ander skadelike stowwe bevat nie.

(2) Koringsemels wat nie oor die vereiste voginhoud in subregulasie (1) uiteengesit beskik nie word geag daaroor te beskik indien die voginhoud met hoogstens 0,1 persentasie-eenhede van die voorgeskrewe maksimum afwyk.

#### **Standaard vir koringbrood**

7. (1) (a) Witbrood moet behoudens die toelaatbare afwykings soos in subregulasie (2) uiteengesit, bestaan uit 'n deeg gemaak van witkoringmeelblom en water, met of sonder ander bestanddele wat deur gisfermentasie of andersins deursuur is, gebak is in enige vorm, grootte of fatsoen en wat op so 'n wyse behandel, voorberei en verwerk is, dat die brood indien dit van 'n voorgeskrewe massa in kolom 2 van die Tabel aangedui is en die toepaslike minimum massa droëstof bevat wat daarteenoor in kolom 3 van die Tabel vermeld is.

(b) Bruinbrood moet behoudens die toelaatbare afwykings soos in subregulasie (2) uiteengesit, bestaan uit 'n deeg gemaak van bruinkoringmeel en water, met of sonder ander bestanddele wat deur gisfermentasie of andersins deursuur is, gebak is in enige vorm, grootte of fatsoen en wat op so 'n wyse behandel, voorberei en verwerk is, dat die brood indien dit van 'n voorgeskrewe massa in kolom 2 van die Tabel aangedui is en die toepaslike minimum massa droëstof bevat wat daarteenoor in kolom 3 van die Tabel vermeld is.

(i) ~~minstens 0,2 persent massa per massa moet op 'n~~

(c) Whole-wheat bread shall subject to the allowable deviation set out in subregulations (2), be wheaten bread which consists of a dough made from whole-wheat meal and water, with or without other ingredients, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape and which has been treated, prepared and processed in such a manner that the bread if it is of a prescribed mass specified in column 2 of the Table, contains the applicable minimum dry solids mass specified opposite thereto in column 3 of the Table.

(2) Notwithstanding the provision of paragraphs (a), (b) and (c) of subregulation (1), wheaten bread shall be deemed to comply with the applicable requirements set out in the paragraph concerned of that subregulation if in the case of a requirement relating to the dry solids content, deviates not more than 5 gram from the minimum prescribed for white bread, brown bread or whole-wheat bread, as the case may be."

~~(2) Notwithstanding the provision of paragraphs (a), (b) and (c) of subregulation (1), wheaten bread shall be deemed to comply with the applicable requirements set out in the paragraph concerned of that subregulation if it—~~

~~(a) in the case of a requirement relating to the fat content, deviates not more than 0,1 percentage units from the minimum prescribed for white bread, brown bread or whole-wheat bread, as the case may be, and~~

~~(b) in the case of a requirement relating to the dry solids content, deviates not more than 5 gram from the minimum prescribed for white bread, brown bread or whole-wheat bread, as the case may be.~~

#### Marking requirements for wheaten flour and wheaten meal

8. A container containing white wheaten flour or wheaten meal shall be clearly and legibly marked with the following particulars:

(a) The name of the product.

(b) The name and address of the manufacturer thereof, or if the product has been packed for a person other than the manufacturer thereof, the name and address of such other person.

(c) The mass of the contents as prescribed under the Trade Metrology Act, 1973 (Act No. 77 of 1973).

#### Marking requirements for wheaten bran

9. A container containing wheaten bran shall be clearly and legibly marked with the following particulars:

(a) The name of the product.

(b) The name and address of the manufacturer thereof, or if the product has been packed for a person other than the manufacturer thereof, the name and address of such other person.

(c) The mass of the contents as prescribed under the Trade Metrology Act, 1973 (Act No. 77 of 1973).

#### Marking requirements for wheaten bread

10. (1) To every wheaten bread a label of a size of not less than 25 mm by 25 mm shall be attached on which the following particulars shall be clearly and legibly marked:

(a) The class of the wheaten bread, in type of not less than 3 mm high;

(c) Volkoringbrood moet behoudens die toelaatbare afwykings soos in subregulasie (2) uiteengesit, bestaan uit 'n deeg gemaak van volkoringmeel en water, met of sonder ander bestanddele wat deur gisfermentasie of andersins deursuur is, gebak is in enige vorm, grootte of fatsoen en wat op so 'n wyse behandel, voorberei en verwerk is, dat die brood indien van 'n voorgeskrewe massa aangedui in kolom 2 van die Tabel is, die toepaslike minimum massa droëstof bevat wat daarteenoor in kolom 3 van die Tabel vermeld is.

(2) Ondanks die bepalings van paragrawe (a), (b) en (c) van subregulasie (1) word koringbrood geag aan die toepaslike vereiste in die betrokke paragraaf van daardie subregulasie uiteengesit, te voldoen indien dit in die geval van 'n vereiste met betrekking tot die droëstofinhoud, nie meer as 5 gram van die minimum soos voorgeskryf vir witbrood, bruinbrood of volkoringbrood, na gelang van die geval, afwyk nie."

~~(2) Ondanks die bepalinge van paragrawe (a), (b) en (c) van subregulasie (1) word koringbrood geag aan die toepaslike vereiste in die betrokke paragraaf van daardie subregulasie uiteengesit, te voldoen indien dit—~~

~~(a) in die geval van 'n vereiste met betrekking tot die vetinhoud, nie meer as 0,1 persentasie-eenheid van die minimum soos voorgeskryf vir witbrood, bruinbrood of volkoringbrood, na gelang van die geval, afwyk nie; en~~

~~(b) in die geval van 'n vereiste met betrekking tot die droëstofinhoud, nie meer as 5 gram van die minimum soos voorgeskryf vir witbrood, bruinbrood of volkoringbrood, na gelang van die geval, afwyk nie.~~

#### Merkvereistes vir witkoringmeelblom en koringmeel

8. 'n Houer wat witkoringmeelblom of koringmeel bevat moet duidelik en leesbaar met die volgende gegewens gemerk wees:

(a) Die naam van die produk.

(b) Die naam en adres van die vervaardiger daarvan of die naam en adres van die persoon ten behoeve van wie die produk verpak is.

(c) Die massa van die inhoud soos voorgeskryf onder die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973).

#### Merkvereistes vir koringsemels

9. 'n Houer wat koringsemels bevat moet duidelik en leesbaar met die volgende gegewens gemerk wees:

(a) Die naam van die produk.

(b) Die naam en adres van die vervaardiger daarvan of die naam en adres van die persoon ten behoeve van wie die produk verpak is.

(c) Die massa van die inhoud soos voorgeskryf onder die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973).

#### Merkvereistes vir koringbrood

10. (1) Aan elke koringbrood moet 'n etiket van minstens 25 mm x 25 mm geheg wees waarop die volgende gegewens duidelik en leesbaar gemerk moet wees:

(a) Die klas van die koringbrood in drukletters minstens 3 mm hoog;

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