

L.N.362/1958,
L.N.260/1964.
Rules under section 34

THE CANNING CROPS (PINEAPPLES) RULES

PART I—PRELIMINARY

Citation

1. These Rules may be cited as the Canning Crops (Pineapples) Rules.

PART II— GRADING OF RAW PINEAPPLES

Interpretation

2. In this Part, except where the context otherwise requires—

"clean" means free from pest or insect infestation, excessive dirt, spray residue or other foreign matter;

"inspector" means a person appointed by the Board to be an inspector for the purposes of these Rules;

"mature", in relation to a pineapple, means that such pineapple possesses an appreciable degree of yellow coloration in its flesh;

"over-mature", in relation to a pineapple, means a pineapple in which fermentation has commenced or in which the tissues thereof have lost resistance to commercial handling;

"well-formed", in relation to a pineapple, means a pineapple of normal shape which does not taper markedly towards the crown thereof and the core of which does not anywhere measure more than 1¼ inches in diameter.

Pineapples to be delivered graded

3. All pineapples intended for canning shall be delivered to the canning factory at which it is intended to can them, graded in accordance with this Part by the grower, or by the trader or society which sells the pineapples to the canning factory.

No pineapples to be canned unless consignment graded

4. (1) No pineapple shall be canned unless its consignment has been graded in accordance with this Part.

(2) The operator of any canning factory at which any pineapple is canned in contravention of this rule shall be guilty of an offence.

Grades of pineapples

5. (1) There shall be four grades of pineapples, known respectively as Grade I, Grade II, Grade III and Undergrade.

(2) A consignment of pineapples shall be graded as Grade 1 if—

(a)each pineapple is not less than 5 inches in diameter; and

(b) each pineapple is not less than 6 inches in length; and

(c)at least 95 per cent by count of the pineapples in the consignment are well-formed, clean, freshly harvested, mature (but not over-mature) and free from harmful bruising.

(3) A consignment of pineapples which does not satisfy the requirements of paragraph (2) shall be graded as Grade II if—

(a)each pineapple is not less than $4\frac{1}{4}$ inches in diameter; and

(b)each pineapple is not less than $5\frac{1}{4}$ inches in length; and

(c)at least 90 per cent by count of the pineapples in the consignment are well-formed, clean, freshly harvested, mature (but not over-mature) and free from harmful bruising.

(4) A consignment of pineapples which does not satisfy the requirements of paragraph (2) or (3) shall be graded as Grade III if—

(a)each pineapple is not less than $3\frac{1}{2}$ inches in diameter; and

(b)each pineapple is not less than $4\frac{1}{2}$ inches in length; and

(c)at least 90 per cent by count of the pineapples in the consignment are well-formed, clean, freshly harvested and mature (but not over-mature) and free from harmful bruising.

(5) A consignment of pineapples which does not satisfy the requirements of paragraph (2), (3) or (4) shall be graded as undergrade.

(6) For the purposes of paragraphs (2), (3) and (4), a pineapple shall be deemed to be not less than 5 inches, $4\frac{1}{2}$ inches or $3\frac{1}{2}$ inches in diameter if it is incapable of passing without bruising through a metal ring the internal diameter of which is 5 inches, $4\frac{1}{4}$ inches or $3\frac{1}{2}$ inches, as the case may be.

Requirements to quality under section 17 of the Act

6. The requirements as to quality referred to in paragraph (d) of section 17 of the Act are, in the case of pineapples, that they shall to be either Grade 1 or Grade II.

Operator of canning factory not to purchase or can undergrade pineapples

7. (1) The operator of any canning factory shall not purchase for canning or can any undergrade pineapples,

(2) The operator of any canning factory who purchases for canning or cans any undergrade pineapples shall be guilty of an offence.

Inspector may open pineapples

8. For the purpose of grading an inspector shall have power to open such number of pineapples in a consignment as may be necessary to form an opinion of the internal quality of the pineapples in the consignment.

Inspector may direct removal of undergrade or Grade III pineapples

9. (1) The inspector grading any pineapples may direct the grower to remove from the place of inspection any undergrade pineapples or Grade III pineapples which the operator of the canning factory specified in the pineapple grower's licence under which the pineapples were grown has declined to purchase, and in default of such removal the inspector may himself, at the cost of the grower, remove such pineapples or cause such pineapples to be removed.

(2) The cost of such removal shall be a civil debt recoverable summarily.

PART III—CANNED PINEAPPLE PRODUCTS

Application of this Part

10. This Part shall apply only to—

- (1) canned pineapple rings or slices;
- (2) canned pineapples tidbits or pieces;
- (3) canned pineapple crush; and
- (4) canned pineapple juice,

packed in cans of suitable size for retail sale, as opposed to such products packed in cans of a suitable size for sale for the commercial preparation of food and other industrial purposes.

Requirements in canning of pineapples rings and slices

12. (1) In all canning of pineapple rings and slices the following requirements shall be satisfied—

- (a) only pineapples of similar varietal characteristics shall be canned in the same can;
- (b) a vacuum of not less than five inches of mercury, calculated at 75° F. and thirty inches of barometric pressure, shall be maintained in the can for thirty days after the date of manufacturing;
- (c) the pineapples shall be of good pineapple flavor and shall be untainted;
- (d) each container shall be filled to the extent of not less than 90 per cent of its capacity;
- (e) each ring or slice shall be cleanly cut at approximately right angles to the vertical axis of the pineapple;
- (f) the rings or slices shall be of uniform diameter and thickness;
- (g) the drained weight of the rings or slices in any can shall not be less than 55 per cent of the net weight of the contents of the can as declared on the label.

(2) Canned pineapple rings or slices shall not be classified or described as "Standard Grade" unless each can has a sugar-syrup content which cuts out at not less than 17° brix:

Provided that any can may have a lower sugar-syrup brix if such lower brix is declared on the label of the can.

(3) Canned pineapple rings or slices shall not be classified or described as "Choice Grade" unless the following further requirements are satisfied—

(a) each can shall have a sugar-syrup content which cuts out at not less than 20° brix;

(b) no can containing nine or fewer units shall include more than one unit, and no can containing ten or more units shall include more than 10 per cent by count of the units, which—

(i) are broken; or

(ii) contain an eye of hard tissue of more than 1/32 in diameter; or

(iii) contain an eye of core flesh extending more than 1/16 into the ring or slice at any point; or

(iv) are white in colour or blemished in any respect

(4) Canned pineapple rings or slices shall not be classified or described as "Fancy Grade" unless the following further requirements are satisfied—

(i) are broken; or

(ii) contain an eye of hard tissue of more than 1/32" in diameter; or

(iii) contain an eye of core flesh extending more than 1/16" into the ring or slice at any point; or

(iv) are white in colour or blemished in any respect.

(5) Where pineapple rings or slices are canned in contravention of any of the requirements of this rule, the operator of the canning factory at which such pineapple rings or slices were canned shall be guilty of an offence.

(6) Where pineapple rings or slices are classified or described in contravention of the requirement of this rule the person so classifying or describing them shall be guilty of an offence.

Requirements in canning of pineapples rings and slices. 12. (1) In all canning of pineapple rings and slices the following requirements shall be satisfied—

(a) only pineapples of similar varietal characteristics shall be canned in the same can;

(b) a vacuum of not less than five inches of mercury, calculated at 75° F. and thirty inches of barometric pressure, shall be maintained in the can for thirty days after the date of manufacturing;

(c) the pineapples shall be of good pineapple flavor and shall be untainted;

(d) each container shall be filled to the extent of not less than 90 per cent of its capacity;

(e) each ring or slice shall be cleanly cut at approximately right angles to the vertical axis of the pineapple;

(f) the rings or slices shall be of uniform diameter and thickness;

(g) the drained weight of the rings or slices in any can shall not be less than 55 per cent of the net weight of the contents of the can as declared on the label.

(2) Canned pineapple rings or slices shall not be classified or described as "Standard Grade" unless each can has a sugar-syrup content which cuts out at not less than 17° brix:

Provided that any can may have a lower sugar-syrup brix if such lower brix is declared on the label of the can.

(3) Canned pineapple rings or slices shall not be classified or described as "Choice Grade" unless the following further requirements are satisfied—

(a) each can shall have a sugar-syrup content which cuts out at not less than 20° brix;

(b) no can containing nine or fewer units shall include more than one unit, and no can containing ten or more units shall include more than 10 per cent by count of the units, which—

(i) are broken; or

(ii) contain an eye of hard tissue of more than 1/32 in diameter; or

(iii) contain an eye of core flesh extending more than 1/16 into the ring or slice at any point; or

(iv) are white in colour or blemished in any respect

(4) Canned pineapple rings or slices shall not be classified or described as "Fancy Grade" unless the following further requirements are satisfied-

(i) are broken; or

(ii) contain an eye of hard tissue of more than 1/32" in diameter; or

(iii) contain an eye of core flesh extending more than 1/16" into the ring or slice at any point; or

(iv) are white in colour or blemished in any respect.

(5) Where pineapple rings or slices are canned in contravention of any of the requirements of this rule, the operator of the canning factory at which such pineapple rings or slices were canned shall be guilty of an offence.

(6) Where pineapple rings or slices are classified or described in contravention of the requirement of this rule the person so classifying or describing them shall be guilty of an offence.

Requirements in canning of pineapple tidbits and pieces. 13. (1) In all canning of pineapple tidbits and pieces the following requirements shall be satisfied-

(a) only pineapples of similar varietal characteristics shall be canned in the same can;

(b) a vacuum of not less than five Inches of mercury, calculated at 75° F. and thirty inches of barometric pressure, shall be maintained in the can for thirty days after the date of manufacturing;

(c) the pineapples shall be of good pineapple flavour and shall be untainted;

(d) each container shall be filled to the extent of not less than 90 per cent of its capacity;

(e) the drained weight shall be not less than 55 per cent of the net weight of the contents of the can as described on the label.

(2) Canned pineapple titbits or pieces shall not be classified or described as "Standard Grade" unless each can contains a sugar-syrup content which cuts out at not less than 17° brix:

Provided that any can may have a lower sugar-syrup brix if such lower brix is declared on the label of the can. (3) Canned pineapple titbits or pieces shall not be classified or described as "Choice Grade" unless the following further requirements are satisfied—

(a) each can shall have a sugar-syrup of less than 20° brix;

(b) no can shall contain more than 10 per cent by weight of the drained weight of the pineapple which is—

(i) white in colour; or

(ii) blemished in any other respect.

(4) Where pineapple titbits or pieces are canned in contravention of this rule, the operator of the canning factory at which such pineapple titbits or pieces were canned shall be guilty of an offence.

(5) Where pineapple titbits or pieces are classified or described in contravention of any of the requirements of this rule, the person so classifying or describing them shall be guilty of an offence.

Requirements for pineapples crush. 14. (1) Pineapple crush shall consist of finely cut or disintegrated pineapple flesh, which, when canned—

(a) does not contain blemished pineapple flesh in excess of per cent by weight of the drained weight of the pineapple crush; and

(b) contains a drained weight of not less than 65 per cent of the net weight of the contents of the can as declared on the label.

(2) Where pineapple crush which does not satisfy the requirements of this rule is canned, the operator of the canning factory at which it is canned shall be guilty of an offence.

Requirements for canned pineapple juice

15. (1) Canned pineapple juice shall—

(a) be of good colour;

(b) be of a pure pineapple juice content which cuts out at not less than 12° brix; and

(c) contain not more than 15 per cent by volume of suspended solids as determined by centrifuging for three minutes at 3,000 revolutions per minute.

(2) Where pineapple juice which does not satisfy the requirements of this rule is canned, the operator of the canning factory at which it is canned shall be guilty of an offence.

Requirements for sugar. 16. (1) Where sugar is used in the processing or preparation of pineapple or pineapple product for canning, it shall—

(a) be clean and of good quality;

- (b) possess a sucrose content of at least 99.5 per cent;
- (c) be free from trace metallic contamination or other contamination; and
- (d) not possess a sulphur dioxide content of more than five parts per million.

(2) Where sugar which does not satisfy the requirements of this rule is used in the processing or preparation of pineapple or pineapple product for canning, the operator of the canning factory at which such processing or preparation is carried out shall be guilty of an offence.

PART IV—LICENCES AND FEES

Pineapple growers licence

17. (1) Every application for a pineapple grower's licence under section 9 of the Act shall be in Form 1 in the Schedule to these Rules.
- (2) Every pineapple grower's licence issued under sections 10 and 11 of the Act shall be in Form 2 in the Schedule to these Rules.
- (3) Every such licence shall expire on the 31st December next after the date of its issue.
- (4) In respect of each new area for which a licence to plant is granted, the grower shall be entitled as of right to licences for two further years.
- (5) Thereafter the grower may at the Board's discretion be granted three further successive annual licences.
- (6) Thereafter, that is to say at the end of the sixth year, no further licences shall be granted in respect of the same planting.

Pineapples canning factories licences

18. (1) Every application for a pineapple canning factories licence made under section 20 of the Act shall be in Form 3 in the Schedule to these Rules.
- (2) Every pineapple canning factories licence issued under sections 20 and 21 of the Act shall be in Form 4 in the Schedule to these Rules; and shall, unless sooner cancelled, expire on the 31st December next after the date of its issue.
- (3) A person who is granted a pineapple canning factories licence for the first time shall be entitled as of right to licences for two further years.

18A. (1) Every consent of the Board given under section 16 of the Act shall be in the form of a pineapple delivery permit in Form 5 in the Schedule to these Rules.

- (2) Every such permit shall expire on the 31st December next after the date of its issue.

Fees pineapple growers licences

19. (1) The annual fee payable for the issue of a pineapple grower's licence shall be ten shillings.
- (2) The fee payable for the transfer of a pineapple grower's licence shall be ten shillings.

Fees pineapple grower's licences

20. The annual fee payable for the issue of a pineapple canning fees for factories licence shall be five hundred shillings.

PART V—PENALTIES

Penalties

21. Any person who commits an offence under these Rules shall be liable to a fine not exceeding one thousand shillings or, in default of payment thereof, to imprisonment for a term not exceeding one month.

SCHEDULE

FORM 1

(r. 17 (1))

APPLICATION FOR PINEAPPLE GROWER'S LICENCE

1. Name
2. State whether individual, association, co-operative society company or partnership
.....
3. Number of members
4. Location {or district and L.R. No.)
5. Altitude
6. Total acreage under pineapple

RECORD OF PLANTINGS

(To be completed only by estates or farmers with more than five acres under pineapple who are licensed individually) Year 19.. 19.. 19.. 19.. 19.. 19.. 19..

No. of plants

Date

Signature of manager or group leader

Reverse side of Form 1

DETAILS OF MEMBERSHIP

(To be filled in by representatives of co-operative societies or associations) Name of Member Acreage Planted

19.. 19.. 19.. 19.. 19.. 19.. 19.. 19.. Total

Date.....

Signature and status of representative

FORM2 (r. 17(2))

PINEAPPLE GROWER'S LICENCE

1. Name

2. State whether individual, association, co-operative society, company, or partnership

.....

3. Number of members

4. Location (or district and L.R. No.).....

5. Sublocation

Quota of pineapple (by weight) which may be dispatched to any processing plant during the years-

Total Quota 1st half of year Total Quota 2nd half of year

19 . . (from date of issue)

19 . . (whole year) . .

19 . . (whole year)

19 . . (whole year)

19 . . (whole year)

Deliveries during each week will be in accordance with daily allocation given by the Canning Crops Board through its officers, but will not exceed 10 per cent of the current half-year quota.

Date

Signature of licensing officer

Date

Signature of Director of Agriculture

FORM 3 (r. 18 (1))

Serial No.

APPLICATION FOR CANNING FACTORIES LICENCE

Full name of applicant

Postal address

Location of premises

When was the canning factory established?

Names, qualifications and experience of technical staff:—

.....

.....

.....

.....
.....
.....
.....
.....
.....

Capacity of existing plant and machinery per 8-hour day: tons of raw pineapple.

Quantity for which application is made tons of raw fruit to be canned in the year 19....

Actual production in each of the past three years: —

19.... tons of raw fruit.

19.... tons of raw fruit.

19.... tons of raw fruit.

Has a licence for the premises been issued under the Public Health (Manufacture, Preparation, Packing and Re-packing of Food) Rules (Cap. 242, Subsidiary

Legislation)?.....

Date

Signature of Applicant.

Note.—Consideration of this application will be conditional on inspection of the premises by authorized officers, who must satisfy the Board that the applicant is capable of complying with the standards of canned fruit quality as laid down in Part III of the Canning Crops (Pineapples) Rules, and of operating such methods of quality control within the canning factory as the Board may from time to time prescribe. The Board may require the personal attendance of the applicant for interview before granting a licence.

FORM 4 (r. 18 (2))

Serial No.

CANNING FACTORIES LICENCE

..... [Name]

of [Postal address]

is hereby licensed to can pineapples in a canning factory situated at

..... [Location] subject to the conditions on the reverse of this licence. Holders of grower's licence from which the licensed canner shall purchase pineapples

Licence No. Name of holder

Maximum tonnage of Grades I and/or II raw fruit which the licensed canner can be required to purchase

Maximum tonnage of Grade III fruit which the licensed canner may purchase in addition to Grades I and II

.....
.....
.....
.....
.....

.....
.....
.....

This licence expires on the 31st December, 19

Date....., 19

FEE: SH.

.....
Authorized Officer,
Canning Crops Board.

.....
Director of Agriculture.

If necessary, entries may be continued on additional sheets attached to this application.

(Reverse)

CONDITIONS:-

.....
Authorized Officer,
Canning Crops Board.

.....
Director of Agriculture.

FORM 5 (r. 18A (1))

PINEAPPLE DELIVERY PERMIT

1. Name of consignor
2. Address
3. Number of vehicles owned
4. Area of operation
5. Association or farmers represented by traderName Licence No.
Name Licence No.

Total tonnage of associations or farmers represented
Date

Signature of licensing officer