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DEPARTMENT OF AGRICULTURE

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF CANNED VEGETABLES INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture has, under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990)—

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation three months after date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R.72 of 1973 in so far as it relates to canned vegetables, Government Notice No. R.1607 of 8 August 1980 and Parts VI and VII of Government Notice No. R.1898 of 22 October 1971 with effect from the date of commencement.

SCHEDULE

Contents

Regulation

| | |
|---|---|
| Definitions | 1 |
| Restrictions on the sale of canned vegetables | 2 |

PART I: GENERAL QUALITY STANDARDS FOR CANNED VEGETABLES

| | |
|---|-------|
| General | 3 |
| Grades for canned vegetables | 4 |
| Standards for grades of canned vegetables | 5 |
| Standards for styles of canned vegetables | 6 |
| Requirements for containers | 7 |
| Packing requirements | 8 |
| Marking requirements | 9-10 |
| Sampling | 11 |
| Methods of inspection | 12-14 |
| Offences and penalties | 15 |
| Other legislation | 16 |

PART II: SPECIFIC QUALITY STANDARDS FOR CANNED VEGETABLES

Regulation

| | |
|--|----|
| Asparagus | 17 |
| Beans: Dried | 18 |
| Beans: Green | 19 |
| Beetroot | 20 |
| Carrots | 21 |
| Carrots and peas | 22 |
| Cauliflower | 23 |
| Courgettes (baby marrow) | 24 |
| Cucumbers (gherkins) | 25 |
| Okra | 26 |
| Peas: Fresh | 27 |
| Peas: Dried or processed | 28 |
| Potatoes | 29 |
| Sauerkraut | 30 |
| Sweet corn | 31 |
| Tomatoes (whole, diced, sliced, etc.) | 32 |
| Tomatoes (crushed and sieved) | 33 |
| Tomatoes (crushed or mashed) | 34 |
| Tomato (flavoured, stewed or seasoned) | 35 |
| Tomato concentrate, paste and purée | 36 |
| Mixed vegetables (vegetable salad) | 37 |
| Unspecified vegetables | 38 |
| Unspecified vegetable purée, paste and concentrate | 39 |
| Vegetable juice | 40 |

Definitions

1. In these regulations, unless the contents indicates otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and—

“A2½ container” means a container with a capacity of 853 ml;

“A10 container” means a container with a capacity of 3090 ml;

“blemishes” means any external defect on the surface of the vegetable which detrimentally affects the overall appearance of the canned product;

“Brix” means the soluble solids content as determined by means of a refractometer corrected to 20°C;

“canned vegetables” means commercially sterile vegetables in hermetically sealed containers;

“commercially sterile” means the condition achieved by application of heat, sufficient, alone or in combination with other appropriate treatments, to render the vegetables free from micro-organisms capable of growing in food at normal non-refrigerated conditions at which the vegetables are likely to be held during distribution, storage and display;

“consignment” means a quantity of containers of canned vegetables of the same grade and type which is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or is delivered by the same vehicle, or if such a quantity is subdivided

into different production groups or packing sizes, each quantity of each of the different production groups or packing sizes;

“container” means the immediate container manufactured from any suitable material into which canned vegetables are packed for final sale;

“count” means the number of vegetable units concerned in any one container;

“detects” unless otherwise specified, with regard to canned vegetables mean—

- (a) injury caused by mechanical damage;
- (b) discoloration;
- (c) insect infestation;
- (d) injury of a pathological or other nature;
- (e) imperfections due to trimming which detract from the good appearance of units;
- (f) foreign or poor tastes or odours;
- (g) abnormal disintegration; and
- (h) any other internal or external defects which detrimentally affect the good quality or appearance of the product;

“diameter” with regard to vegetable units, means the largest diameter measured at right angles to the longitudinal axis;

"drained mass" means the mass, in grams, of the drained contents of a container of canned vegetables, determined as prescribed in the methods of inspection;

“extraneous vegetable matter” means any harmless parts of the plant concerned not normally present in the canned vegetables concerned;

“foreign matter” means any substance which does not normally form part of canned vegetables;

"hermetically sealed containers" means containers which are sealed to protect the contents against the entry of micro-organisms during and after heat processing;

"inspector” means the Executive Officer or an officer under his or her control or an assignee or an employee of an assignee;

“main panel” means that part of the container which is in the same field of vision as the trade mark, trade name, or brand name displayed the most prominent and any other part of the containers bearing the trade mark, trade name or brand in equal prominence;

“manufacturer” means any establishment which process vegetables to produce canned vegetables;

“microbiological spoilage” means spoilage of a microbiological nature, determined as prescribed in the methods of inspection;

"outer container” means a container which contains one or more containers of canned vegetables;

“packed to capacity” means that the container has been filled with the maximum quantity of vegetables or parts thereof that can be sealed therein without breaking or crushing the contents;

"packer" means any establishment dealing in the course of trade with canned vegetables by packing them for sale, and also an establishment on behalf of whom such product is packed for sale;

"permitted" means permitted in terms of the Foodstuffs, Cosmetic and Disinfectants Act, 1972 (Act No. 54 of 1972);

"production group" means a quantity of canned vegetables marked with the same code marks;

"sound" with regard to canned vegetables, means that such vegetables are free from any external or internal disorders which detrimentally affect the quality of the vegetables;

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"trimmed" with regard to canned vegetables, means that defective or blemished portions have been cut away and "trimming" has a corresponding meaning;

"uniform colour" means that the product consists of units with a colour which do not vary significantly within the product concerned with regard to colour;

"200mm sieve" means a sieve with a diameter of 200mm, with apertures of 2,36mm, manufactured from wire with a diameter of not less than 0,9mm and not more than 125mm; and

"300mm sieve" means a sieve with a diameter of 300mm, with apertures of 2,36mm, manufactured from wire with a diameter of not less than 0,9mm and not more than 1,25mm.

Restrictions on the sale of canned vegetables

2. (1) No person shall sell canned vegetables in the Republic of South Africa—
 - (a) unless such products are graded in accordance with the grades referred to in regulation 4;
 - (b) unless such products comply with the quality standards referred to in regulations 5 and 6;
 - (c) unless the containers in which such products are packed, comply with the requirements referred to in regulation 7;
 - (d) unless such products are packed in accordance with the packing requirements referred to in regulation 8;
 - (e) unless such products are marked with the particulars and in the manner prescribed in regulation 9; and
 - (f) if such products are marked with particulars and in a manner so prescribed as particulars with which it may not be marked.
- (2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subregulation (1).

PART I: GENERAL QUALITY STANDARDS FOR CANNED VEGETABLES

General

3. The specifications and maximum allowable deviations as set out in Part II, shall apply to A2½ containers unless otherwise specified. The specifications and maximum allowable deviations in respect of containers larger or smaller than A2½ containers shall be pro rata to the capacity of A2½ containers.

Grades for canned vegetables

4. There are five grades for canned vegetables, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Undergrade: Provided that dried or processed peas shall only be graded as Standard Grade, Substandard Grade and Undergrade.

Standards for grades of canned vegetables

5. (1) Extra Choice Grade, choice Grade, Standard Grade and Substandard Grade canned vegetables shall—
 - (a) be prepared from sound, fresh, clean and washed vegetables;
 - (b) subject to the provision of paragraph (c), be free from any substance which does not normally form part of canned vegetables, excluding extraneous vegetable matter; and
 - (c) contain only permitted food additives.
- (2) Subject to the provisions of subregulation (1)—
 - (a) extra Choice Grade, Choice Grade and Standard Grade canned vegetables shall comply with the specific quality standards for each kind of canned vegetable as set out in Part II;
 - (b) substandard Grade canned vegetables shall comprise of vegetables that do not comply with the specific quality standards for Extra Choice Grade, Choice Grade or Standard Grade, as set out in Part II, but which are still edible, normal in appearance and free from any foreign flavours and odours.
 - (c) undergrade canned vegetables, which shall not be presented for sale, shall comprise of vegetables that do not comply with the quality standards for Extra Choice Grade, Choice Grade, Standard Grade or Substandard Grade, as set out in paragraphs (a) and (b), and are inedible due to the presence of harmful or aesthetically objectionable foreign matter or foreign flavours and odours.

Standards for styles of canned vegetables

6. (a) Canned vegetables shall be presented as any of the styles prescribed in each of the canned vegetables as set out in Part II.
- (b) Any other presentation of the product shall be allowed: Provided that it—
 - (i) is sufficiently distinctive from other forms or presentation laid down in these regulations;

- (ii) meets all other requirements of these regulations, including the permissible deviations which are applicable to that style which most closely resembles the style or styles intended to be provided under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.
- (c) The addition of other permitted additives are also allowed to all styles of canned vegetables.

REQUIREMENTS FOR CONTAINERS

7. (1) Containers for canned vegetables shall—
- (a) be manufactured from any suitable material;
 - (b) be new, intact, clean, suitable and strong enough for the packing and normal handling of the canned vegetables;
 - (c) be properly closed and sealed;
 - (d) be free from rust and serious dents that may damage the seams or any other disorders that may detrimentally affect the quality of the product therein; and
 - (e) not pass on to the content any foreign odour, taste or colour.
- (2) Metal surfaces of containers shall be lacquered properly on the inside in the case of all canned vegetables of which the quality may be impaired at any time as a result of contact with the metal of the container.
- (3) If containers of canned vegetables are packed in outer containers, such outer containers shall be clean, neat and intact.

PACKING REQUIREMENTS

8. (1) Except where stipulated otherwise in these regulations, canned vegetables of different kinds, grades and types shall not be packed together in the same container or outer container.
- (2) In the case of unspecified canned vegetables, the proposed quality standards shall be submitted in writing to the Executive Officer.

MARKING REQUIREMENTS

9. (1) Each container with canned vegetables shall be clearly and legibly marked and labelled with the following particulars:
- (a) A code mark which has been approved, in writing, by the Executive Officer and which consists of the name of the canning establishment, the product concerned and the date of manufacture thereof: Provided that—
 - (i) the canning establishment identification code shall be indicated at the last position in the sequence; and

- (ii) in the case of a transparent containers where the contents are clearly visible, the product code need not be indicated.
 - (b) The name or trade mark of the manufacturer or packer.
 - (c) The physical address of the manufacturer or packer.
 - (d) A true description of the contents thereof indicated on the main panel.
 - (e) The packing medium in which the product concerned is packed expressed as part of the product name or in close proximity to the product name: Provided that products packed in normal, unflavoured brine need not be labelled with the packing medium.
 - (f) An indication of the grade thereof.
 - (g) The net mass or fluid content, as the case may be, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
 - (h) The drained mass of the vegetables in the case of canned vegetables packed in a liquid medium. For the purpose of this requirement liquid medium means water, aqueous solution of salt or vinegar, either singly or in combination.
 - (i) The expression “Product of” followed by the name of the country of origin: Provided that no abbreviations shall be used.
- (2) The requirements set out in subregulation (1) shall be printed in English or both in English and any of the other official languages: Provided that a supplementary label containing the Information set out in subregulation (1) may be used instead of re-labelling.
- (3) If one or more containers of canned vegetables are packed in an outer container such container shall be marked or labelled with the following particulars:
- (a) The name or trade mark of the manufacturer or packer.
 - (b) The physical address of the manufacturer or packer.
 - (c) A true description of the contents thereof.
 - (d) An indication of the grade thereof.
 - (e) The net mass or fluid content, as the case may be, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
 - (f) The expression “Product of” followed by the name of the country of origin: Provided that no abbreviations shall be used.
 - (g) The number of containers packed therein.
- (4) If a transparent outer container is used and the particulars on the containers are visible from the outside, the requirements of subregulation (3) need not be complied with.

- (5) If the same label as those affixed to the containers are affixed on the outer container, the requirements of subregulation (3) need not be complied with.
- (6) Subject to the provisions of subregulation (1) canned vegetables shall comply with the additional marking requirements, where applicable, for each kind of canned vegetable as set out in Part II.
- (7) The label of a container of canned vegetables shall—
 - (a) be clean and neat;
 - (b) be pasted securely;
 - (c) not be pasted over other labels; and
 - (d) be affixed to such container only by or on behalf of the manufacturer or packer.

Prohibited particulars

10. No wording, illustration or other method of expression which constitutes a misrepresentation, or which directly or by implication creates or may create a misleading impression of the contents or grade, shall appear on a container or outer container containing canned vegetables.

SAMPLING

11. (1) For the purpose of an inspection, an inspector should proceed as follows:
 - (a) Draw at random a representative sample by drawing the number of containers in column 2 of Table 1 opposite the production group in column 1 of Table 1, taking the net mass of each container into consideration.
 - (b) Examine from each of the containers obtained in paragraph (a) a working sample which is representative of the contents of the container of a size as prescribed in subregulation (2).
 - (c) Determine the number of containers of which the contents do not comply with the regulations.
 - (d) If the number of containers obtained in paragraph (c) exceed the number of containers in column 3 of Table 1, the consignment shall be downgraded or rejected.
- (2) A working sample shall in the case of—
 - (a) A2½ containers or smaller, consist of the drained contents of the container; and
 - (b) containers larger than A2½ containers, consist of a random drained sample of 600g.

METHODS OF INSPECTION

Determination of microbiological spoilage

12. Microbiological spoilage shall be determined in the following manner:

- (a) Store a representative sample of the canned vegetables for at least ten days at 37°C.
- (b) Determine the percentage of spoilage by calculating the number of containers that blow or leak as a percentage of the production group.
- (c) The containers In any production group that blow or leak during the period often days of storage may be removed from the production group concerned if the rest of the production group is stored for a further period of ten days at warehouse temperature for the determination of the percentage of spoilage.

Determination of drained mass

13. (1) The drained mass or canned vegetables is determined as follows:
- (a) Empty the opened container so as to distribute the contents evenly over the meshes of a sieve which has been previously weighed: Provided that—
 - (i) a 200mm sieve shall be used if the drained mass of the contents of the container is less than 1,4kg;
 - (ii) a 300mm sieve shall be used if the drained mass of the contents of the container is 1,4kg or more; and
 - (iii) in the case of—
 - (aa) vegetables to which the sauce adheres, the vegetables shall be rinsed with warm water to remove the sauce from them prior to drainage;
 - (bb) dried or processed peas, the peas shall be spread on a sieve which shall be immersed in cold water for two minutes before it is drained; and
 - (cc) mixtures of vegetables, the determination of the composition shall be based on the prescribed drained mass.
 - (b) Allow draining for two minutes then determine the mass of the sieve and drained vegetables.
 - (c) The mass so obtained, minus the mass of the sieve, shall be considered to be the mass of the drained vegetables.
- (2) If the drained mass declared on the label or embossed container is more than the prescribed minimum drained mass, it shall comply with the higher drained mass.
- (3) Where the drained mass is indicated in these regulations as a percentage of the net mass, the net mass shall be taken as the declared net mass.
- (4) In an inspection sample 10% of the containers may deviate with not more than 5% from the prescribed drained mass: Provided that the average drained mass of the inspection sample is equal to or more than the prescribed drained mass.

Determination of total percentage soluble solids

14. The total percentage soluble solids in canned tomato products shall be determined by means of a refractometer corrected to 20°C. After the containers have been opened, the contents shall be carefully stirred with a glass or metal rod. Place a drop of the product onto the prism of the refractometer and take the reading. The prism should be thoroughly cleaned before the following reading is taken.

OFFENCES AND PENALTIES

15. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with section 11 of the Act.

OTHER LEGISLATION

16. The provisions of these regulations shall be in addition to and not in substitution for the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972).

TABLE 1
SAMPLING OF CANNED VEGETABLES
[Regulation 11]

| 1. Net mass is equal to or less than 1kg | | |
|--|--------------------|--------------------------|
| Production group (in units) | Sample size | Acceptance number |
| 1 | 2 | 3 |
| 4 800 or less | 6 | 1 |
| 4801 - 24 000 | 13 | 2 |
| 24 001 - 48 000 | 21 | 3 |
| 48 001 - 84 000 | 29 | 4 |
| 84 001 - 144 000 | 48 | 6 |
| 144 001 - 240 000 | 84 | 9 |
| more than 240 000 | 126 | 13 |
| 2. Net mass is greater than 1kg but not more than 4,5kg | | |
| 2 400 or less | 6 | 1 |
| 2 401 - 15 000 | 13 | 2 |
| 15 001 - 24 000 | 21 | 3 |
| 24 001 - 42 000 | 29 | 4 |
| 42 001 - 72 000 | 48 | 6 |
| 72 001 - 120 000 | 84 | 9 |
| more than 120 000 | 126 | 13 |
| 3. Net mass greater than 4,5kg | | |
| 600 or less | 6 | 1 |
| 601 - 2 000 | 13 | 2 |
| 2 001 - 7 200 | 21 | 3 |
| 7 201 - 15 000 | 29 | 4 |
| 15 001 - 24 000 | 48 | 6 |
| 24 001 - 42 000 | 84 | 9 |
| more than 42 000 | 126 | 13 |

PART II: SPECIFIC QUALITY STANDARDS FOR CANNED VEGETABLES

CANNED ASPARAGUS

17. The quality standards for canned asparagus are as follows:

Definitions

- (1) Where used with regard to asparagus—
 - (a) “damaged units” includes discoloration, mechanical injury, disease or damage by other means to the extent that the appearance or edibility of the unit is seriously affected;
 - (b) “hollow units” means units that are hollow to the extent that the appearance of the unit is seriously affected;
 - (c) “misshapen units” means shoots or heads badly crooked or any unit that is seriously affected in appearance by doubles or other malformations;
 - (d) “shattered hoods and other asparagus material” means broken or shattered pieces within the container which seriously affect the appearance of the product and include pieces less than 10mm in length; and
 - (e) “units with peel” In the case of peeled asparagus, it means units with unpeeled areas which seriously affect the appearance or edibility of the unit.

Styles and standards for styles

- (2) (a) Canned asparagus shall be presented as one of the following styles:
 - (i) Long spears
 - (ii) Spears
 - (iii) Tips
 - (iv) Cuts and heads or cut spears
 - (v) Cuts
- (b) (i) Long asparagus spears shall consist of the head and adjoining portion of the stalk not more than 180mm, but not less than 150mm in length.
- (ii) Asparagus spears shall consist of the head and adjoining portion of the stalk less than 150mm, but not less than 100mm in length.
- (iii) Asparagus tips shall consist of the head and adjoining portion of the stalk less than 100mm, but not less than 40mm in length.
- (iv) Cuts and heads or cut asparagus spears shall consist of stalks cut transversely into pieces with and without heads, not more than 60mm, but not less than 20mm in length. At least 20% (by count) of pieces with heads must be present, except that when the spears are cut into pieces of 30mm or less in length, at least 10% (by count) of pieces with heads must be present.
- (v) Asparagus cuts shall consist of portions of stalks cut transversely into pieces not more than 60mm in length. Pieces with heads may be present.

Colour types and standards for colour types

- (3) (a) Canned asparagus shall be presented as one of the following colour types:
- (i) White
 - (ii) White and blue tipped; white and green tipped
 - (iii) Green
 - (iv) Mixed
- (b) (i) White means units which are white, cream or yellowish white and not more than 20% (by count) of the units may possess blue, green, light green, or yellowish green tips.
- (ii) White and blue tipped; white and green tipped means “long shoots”, “shoots” and “tips” which are white, cream, or yellowish-white and may have blue, green, light green or yellowish-green heads and adjacent areas but not more than 25% (by count) of the units may have such colour that extends more than one-half the length of the unit.
- (iii) Green means units which are green, light green, or yellowish-green and not more than 20% (by count) of the units may possess a white, cream, or yellowish-white colour of the bottom portion of the stalk, but such colour shall not extend more than one-half of the length of the unit.
- (iv) Mixed shall consist of a mixture of white, cream, yellowish-white, blue, green, light green, or yellowish-green units.

Size groups and standards for size groups

- (4) (a) Canned asparagus long shoots, shoots and tips may be presented as one of the following size groups:
- (i) Small
 - (ii) Medium
 - (iii) Large
 - (iv) Extra Large (Mammoth)
 - (v) Blend of sizes or Assorted sizes
- (b) (i) “Small” asparagus shall have a diameter of—
- (aa) maximum 8mm in the case of peeled asparagus; and
 - (bb) maximum 10mm in the case of unpeeled asparagus.
- (ii) “Medium” asparagus shall have a diameter between—
- (aa) 8mm and 13mm in the case of peeled asparagus; and
 - (bb) 10mm and 15mm in the case of unpeeled asparagus.
- (iii) “Large” asparagus shall have a diameter between—
- (aa) 13mm and 18mm in the case of peeled asparagus; and

- (bb) 15mm and 20mm in the case of unpeeled asparagus.
- (iv) “Extra large (Mammoth)” asparagus shall have a diameter of more than—
- (aa) 18mm in the case of peeled asparagus; and
- (bb) 20mm in the case of unpeeled asparagus.

Quality standards

(5) The quality standards for canned asparagus are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound asparagus which are not excessively fibrous or tough | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minimum: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 56% | 56% | 56% |
| (d) Colour | Good, typical of the cultivar concerned | Typical of the cultivar concerned | As for Choice Grade |
| (e) Flavour | Good, characteristic normal flavour and odour, free from objectionable flavours and odours | As for Extra Choice Grade | As for Extra Choice Grade |
| (f) Packing medium | Clear liquid with a typical yellow or green colour and fairly free from suspended material and sediment | As for Extra Choice Grade | Fairly clear liquid which may be cloudy but not excessively cloudy or may possess an accumulation of sediment which may be slightly grey or slightly brown but is not seriously objectionable and is not off colour |
| (g) Shattered heads and other asparagus material | Practically free | Fairly free | Reasonably free |
| (h) Damaged units | Shall be practically free from damaged units | Shall be fairly free from damaged units | Shall be reasonably free from damaged units |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|--|--|
| (i) Texture: Every unit shall be cut by the Asparometer at point in the case of— | | | |
| (i) Long spears or spears | 1/3 of total length measured from the cut end | As for Extra Choice Grade | As for Extra Choice Grade |
| (ii) Tips | 1/3 of total length measured from the cut end | As for Extra Choice Grade | As for Extra Choice Grade |
| (iii) Cuts and heads or cut spears and cut | — | In the centre of the unit | As for Choice Grade |
| (j) Uniformity of length in any one container in the case of— | | | |
| (i) Long spears; spears and tips | At least 75%, by count, of the units are within 10mm of the predominant length and at least 95%, by count of the units are within 20mm of the predominant length | As for Extra Choice Grade | As for Extra Choice Grade |
| (ii) Cuts and heads or cut spears and cuts | — | At least 75%, by count, of the units are within 10mm of the predominant length and at least 90%, by count of the units are within 20mm of the predominant length | As for Choice Grade |
| (k) Uniformity of colour in any one container | Asparagus or portions thereof shall be uniform in colour | Asparagus or portions thereof shall be practically uniform in colour | Asparagus or portion thereof shall be reasonably uniform in colour |
| (l) Uniformity of diameter for all styles | Uniform | Fairly uniform | Reasonably uniform |
| (m) Foreign matter | None | None | None |
| (n) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

— Denotes not allowable

Permissible deviations

(6) The maximum permissible deviations by number per container of canned asparagus are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---------------------------|---------------------|--|
| (a) Uniformity of length | 10% | 20% | 30% |
| (b) Texture: | | | |
| (i) Long spears; spears | 15% | 30% | 60% |
| (ii) Tips | 5% | 10% | 15% |
| (iii) Cuts and heads or cut spears and cuts | — | 50% | 50%: Provided that if the cans are labelled to indicate that it is for soup or processing, a deviation of 100% will be allowed |
| (c) Woodiness | 0% | 5% | 10% |
| (d) Units with peel | 10% | 20% | 30% |
| (e) Hollow units | 10% | 20% | 30% |
| (f) Misshapen units | 10% | 20% | 30% |
| (g) Damaged units | 10% | 20% | 30% |
| (h) Deviations in (e), (f) and (g) collectively: Provided that such deviations are individually within the limits as specified above | | | |
| (i) Long shoots spears, spears and tips | 15% | 25% | 35% |
| (ii) Cuts and heads or cut spears | 20% | 30% | 40% |
| (iii) Cuts | — | 35% | 45% |

— Denotes not allowable.

Additional marking requirements

(7) Subject to the provisions of regulations 9—

- (a) each container containing canned asparagus shall be marked with the size group; and
- (b) cuts and heads or cut spears may be labelled as "Salad Cuts"

CANNED DRIED BEANS

18. The quality requirements for canned dried beans are as follows:

Definitions

- (1) Where used with regard to canned dried beans—
- (a) "defects" means the defects defined in regulation I as well as dried beans of which—
- (i) the skins have completely split down the middle of the bean; and
- (ii) the skins have split rectangular to the longitudinal axis;
- (b) "spilt beans" means canned dried beans which have split completely in two.

Quality standards

(2) The quality standards for canned dried beans are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---------------------------|---------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 61% | 61% | 61% |
| (c) Preparation | (i) Shall be practically free from defects (ii) Shall be practically free from broken, mashed or damaged beans | As for Extra Choice Grade | As for Extra Choice Grade |
| (d) Allowable ingredients: | | | |
| (i) Vegetables | Dried beans of a good quality and suitable type which are free from insect damage | As for Extra Choice Grade | As for Extra Choice Grade |
| (ii) Tomato sauce | Shall be made from tomato pulp, puree, or paste or from well washed, fresh, ripe and sound tomatoes to which added flavourings, herbs or spices may be added: | As for Extra Choice Grade | As for Extra Choice Grade |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------------|---|--|---|
| | Provided that it shall be smooth in texture, free from seeds, pieces of skin and core, and shall contain more than 2,5 percent of tomato soluble solids | | |
| (iii)Pork and bacon | Shall be of good quality, free from skin, gristle and bone | As for Extra Choice Grade | As for Extra Choice Grade |
| (iv) Any other packing medium | Shall be of a good quality | As for Extra Choice Grade | As for Extra Choice Grade |
| (e) Split beans | None | None | None |
| (f) Texture | Shall be tender | Shall be fairly tender | Shall be reasonably tender |
| (g) Separation | Sauce ingredients shall not show any tendency to separate when removed from the container | Sauce ingredients may show a slight tendency to separate when removed from the container | Sauce ingredients may not show excessive tendency to separate when removed from the container |
| (h) Other factors | Canned dried beans shall not be excessively dry when heated to 60°C | As for Extra Choice Grade | As for Extra Choice Grade |
| (i) Foreign matter | None | None | None |
| (j) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(3) The maximum permissible deviations per mass are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|-----------------|--------------------|--------------|----------------|
| (a) Defects | 5% | 8% | 12% |
| (b) Split beans | 2% | 5% | 8% |

Additional marking requirements

(4) Subject to the provisions of regulation 9, each container containing dried beans in sauce with added flavourings, herbs or spices, the flavour thereof shall be indicated in conjunction with or in close proximity to the product designation.

CANNED GREEN BEANS

19. The quality requirements for canned green beans are as follows:

Definitions

(1) Where used with regard to green beans—

(a) “developed seeds” means, seeds which have developed to such an extent that they, when removed from the pod, can be regarded as dried beans.

Varietal groups and standards for varietal groups

- (2) Beans of distinct varietal groups with respect to shape may be designated as:
- (a) Round: beans having a width not greater than 1½ times the thickness of the bean.
 - (b) Flat: beans having a width greater than 1½ times the thickness of the bean.

Styles and standards for styles

- (3) (a) Canned green beans shall be presented as one of the following styles:
- (i) Whole
 - (ii) French style (Shoestring)
 - (iii) Cuts
 - (iv) Short cuts
 - (v) Diagonal cuts
- (b) (i) Whole green beans shall consist of whole pods of not more than 100mm.
- (ii) French style (Shoestring) green beans shall consist of pods sliced lengthwise or at an angle of 45° or less to the longitudinal.
- (iii) Green bean cuts shall consist of transversely cut pods not less than 13mm long and not more than 50mm which may contain shorter end pieces which result from cutting.
- (iv) Short green bean cuts shall consist of pieces of pods cut transversely of which 75 percent or more, by count, are less than 20mm long.
- (v) Diagonal green bean cuts shall consist of pods cut approximately 45° to the longitudinal.

Qualify standards

- (4) The quality standards for canned green beans are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---------------------------|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound, young, fresh, tender and stringless beans which have similar cultivar characteristics | As for Extra Choice Grade | As for Extra Choice Grade except that the beans may be slightly fibrous |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---|--|---|
| (c) Fill of containers: Shall comply with one of the following minima: (i) Vegetable quantity (ii) Drained mass | Packed to capacity 53% | Packed to capacity 53% | Packed to capacity 53% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be practically free from developed seed and pieces thereof (iii) Shall be cleanly cut | (i) Shall be practically free from defects (ii) and (iii) as for Extra Choice Grade | (i) Shall be fairly free from defects (ii) Shall be fairly free from developed seeds and pieces thereof (iii) As for Extra Choice Grade |
| (e) Uniformity of colour in any container | Shall be of a uniform colour | As for Extra Choice Grade | Shall be of a reasonably uniform colour |
| (f) Uniformity of size | Uniform | Fairly uniform | Reasonably uniform |
| (g) Texture | Shall be tender | As for Extra Choice Grade | As for Extra Choice Grade |
| (h) Foreign matter | None | None | None |
| (i) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(5) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|-----------------------------------|-----------------------------------|-----------------------|
| (a) Loose seed and pieces of seed (by mass) | 5% | 15% | 20% |
| (b) Size deviations (by number) | | | |
| (i) Cut green beans | 20 units per drained mass of 250g | 20 units per drained mass of 250g | As for Choice Grade |
| (ii) Whole | 10 units | 15 units | 20 units |
| (c) Preparation (by number) | | | |
| (i) Whole | 3 units | 5 units | 8 units |
| (ii) Cut green beans | 5 units | 8 units | 10 units |

CANNED BEETROOT

20. The quality requirements for canned beetroot are as follows:

Styles and standards for styles

(1) (a) Canned beetroot shall be presented as one of the following styles:

- (i) Whole
 - (ii) Dice
 - (iii) Radially cut pieces
 - (iv) Slices
 - (v) Grated
- (b) (i) Whole beetroot shall consist of beetroot which, after processing, retain their approximate original conformation. The largest diameter of beetroot, measured at right angles to the longitudinal axis shall not exceed 40mm. The variation in diameter between the largest beet and smallest beet shall not exceed 3:1.
- (ii) Diced beetroot shall consist of beetroot cut into approximate cubes with edges not exceeding 12,5mm.
- (iii) Radially cut beetroot pieces shall consist of beet cut into four approximately equal sections by two cuts at right angles to each other through the longitudinal axis and the radial axis.
- (iv) Slices shall consist of beetroot which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 10mm and a maximum diameter of 100mm.
- (v) Grated beet shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater.

Types of Pack

- (2) Canned beetroot shall be presented in one of the following packs:
- (a) “Liquid pack” when a liquid medium is used; or
 - (b) “Vacuum pack” or “Vacuum packed” if liquid packing medium does not exceed 20 percent of the total net mass of the product and the container is closed under conditions creating a high vacuum in the container.

Quality standards

- (3) The quality standards for canned beetroot are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|--|--|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | (i) Shall be prepared from sound, young, tender beet of a suitable cultivar (ii) Onions of a good quality and suitable type which are practically free from defects may be added: | (i) and (ii) as for Extra Choice Grade | (i) and (ii) as for Extra Choice Grade |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|--------------------------------------|---|
| | Provided that it shall not exceed 5% of the total net mass of the products | | |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 60% | 60% | 60% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be properly peeled, trimmed and free from residual peel (iii) Dice shall be cleanly cut and more or less cube-shaped (iv) All styles shall be cleanly cut (v) Shall be free from end slices, blotches, stains, black internal discoloration or scab | (i) to (v) as for Extra Choice Grade | (i) to (v) as for Extra Choice Grade |
| (e) Colour | Shall retain a good natural red colour after processing | As for Extra Choice Grade | As for Extra Choice Grade |
| (f) Uniformity of slice thickness in any one container | Uniform | Reasonably uniform | As for Choice Grade except in the case of uneven pieces |
| (g) Uniformity of shape and size in any one container | Uniform | Reasonably uniform | As for Choice Grade except in the case of uneven pieces |
| (h) Chips in dice, whole, radially cut pieces or slices | Shall be free from chips | As for Extra Choice Grade | Shall be reasonably free from chips |
| (i) Foreign matter | None | None | None |
| (j) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(4) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---------------------|-----------------------|
| (a) Preparation: | | | |
| (i) Whole and radially cut pieces (by number) | 10%: Provided that where 10% results in a fraction of a unit, not more than one unit may show defects | 15% | 30% |
| (ii) Dice and grated (by mass) | 3% | 6% | 8% |
| (iii) Slices (by mass) | 5% | 10% | 15% |
| (b) Chips: | | | |
| (i) In whole, radially cut pieces or slices (by mass) | 10% | 15% | 20% |
| (ii) In dice (by mass) | 7% | 15% | 25% |
| (c) Broken and uneven slices (by mass) | 15% | 30% | 50% |

CANNED CARROTS

21. The quality requirements for canned carrots are as follows:

Styles and standards for styles

(1) (a) Canned carrots shall be presented as one of the following styles:

- (i) Whole
- (ii) Baby whole
- (iii) Halved
- (iv) Quartered
- (v) Sliced lengthwise
- (vi) Sliced or Ring cut
- (vii) Diced
- (viii) Julienne, French style or Shoestring
- (ix) Doubled diced
- (x) Chunks or pieces
- (xi) Finger cut

(b) (i) Whole carrots—

- (aa) shall consist of conical or cylindrical cultivars - consisting of carrots which, after processing, retain their approximate original conformation. The largest diameter of the carrots shall not exceed 30mm. The variation in diameter between the largest carrot and smallest carrot shall not exceed 3:1; and

- (bb) shall consist of spherical cultivars - consisting of fully mature carrots of a roundish shape of which the largest diameter shall not exceed 45mm.
- (ii) Baby whole carrots—
 - (aa) shall consist of conical or cylindrical cultivars - consisting of whole carrots which have a diameter of not more than 23mm and are not longer than 100mm; and
 - (bb) shall consist of spherical cultivars - consisting of whole carrots which have a diameter of not more than 18mm in any direction.
- (iii) Halved carrots shall consist of carrots bisected by cutting through the longitudinal axis so that two approximately equal halves result.
- (iv) Quartered carrots shall consist of carrots cut into four approximately equal sections by two cuts at right angles through the longitudinal axis.
- (v) Sliced lengthwise carrots shall consist of carrots which have been sliced longitudinally, either smooth or corrugated, into four or more pieces of approximately equal size. Not less than 20mm long and not less than 5mm in width measured at the maximum width.
- (vi) Sliced or Ring cut carrots shall consist of carrots which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 12mm and a maximum diameter of 50mm.
- (vii) Diced carrots shall consist of carrots cut into approximate cubes with edges not exceeding 12,5mm.
- (viii) Julienne, French style, or Shoestring carrots shall consist of carrots cut longitudinally, either smooth or corrugated, into strips. The cross section shall not exceed 5mm (measured at the longest aide of the cross section).
- (ix) Doubled diced carrots shall consists of sections of carrots cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12,5mm.
- (x) Chunks or pieces carrots shall consist of whole carrots cut crosswise into sections having a thickness greater than 10mm or whole carrots which are halved and then cut crosswise into sections or sections of carrots that may be irregular in shape and size and which are larger than ring cut or double diced.
- (xi) Finger cut carrots shall consist of whole carrots cut into pieces not less than 40mm long and a diameter not more than 23mm.

Types of Pack

- (2) Canned carrots shall be presented in one of the following packs:
 - (a) “Liquid pack” when a liquid medium is used; or

- (b) “Vacuum pack” or “Vacuum packed” if liquid packing medium does not exceed 20 percent of the total net mass of the product and the container is closed under conditions creating a high vacuum in the container.

Quality standards

- (3) The quality standards for canned carrots are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|--|--|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound carrots of good texture | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 60% | 60% | 60% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be thoroughly washed, peeled, trimmed and free from residual peel (iii) All styles shall be cleanly cut | (i) to (iii) as for Extra Choice Grade | (i) to (iii) as for Extra Choice Grade |
| (e) Uniformity of length and diameter in any container | Uniform | Fairly uniform | Reasonably uniform |
| (f) Chips | None | None | None |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(4) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---------------------------|---------------------|-----------------------|
| (a) Chips: (i) Whole, baby whole, halved, quartered, sliced lengthwise and chunks (by mass) | 3% | 7% | 15% |
| (ii) Sliced or ring cut styles, diced, double diced, julienne styles and finger cuts (by mass) | 5% | 10% | 20% |
| (b) Size deviations (too large or too small) in the case of— (i) Whole and baby carrots (by number) | 5% | 10% | 15% |
| (ii) Other styles (by mass) | 10% | 15% | 20% |
| (c) Preparation: (i) Whole, baby whole, halved, quartered, sliced lengthwise and chunks (by number) | 5% | 10% | 15% |
| (ii) Sliced or ring cut styles, diced, double diced, julienne styles and finger cuts (by mass) | 5% | 10% | 15% |
| (d) Extraneous vegetable matter (by number) | 1% | 2% | 3% |

CARROTS AND PEAS

22. The quality requirements for canned carrots and peas are as follows:

Quality standards

(1) The quality standards for canned carrots and peas are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|--|--|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Carrots and peas which are canned shall each separately comply with the specification for Extra Choice Grade, respectively prescribed in regulations 21 and 27 | Carrots and peas which are canned shall each separately comply with the specification for Choice Grade, respectively prescribed in regulations 21 and 27 | Carrots and peas which are canned shall each separately comply with the specification for Standard Grade, respectively prescribed in regulations 21 and 27 |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 59% | 59% | 59% |
| (d) Composition | The mass of any one component shall not exceed 60% of the drained mass | As for Extra Choice Grade | As for Extra Choice Grade |
| (e) Foreign matter | None | None | None |
| (f) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Additional marking requirements

(2) Subject to the provisions of regulation 9, the component with the greater mass, shall be indicated first in the name of the product.

CANNED CAULIFLOWER

23. The quality requirements for canned cauliflower are as follows:

Styles and standards for styles

(1) (a) Canned cauliflower shall be presented as one of the following styles:

- (i) Whole
- (ii) Pieces

(b) (i) Whole cauliflower shall consist of the whole, intact head of the cauliflower plant which is trimmed at the base and may have small, tender leaves attached.

- (ii) Cauliflower pieces shall consist of cauliflower stems and florets cut into small pieces.

Quality standards

- (2) The quality standards for canned cauliflower are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|---|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound, young, fresh and tender cauliflower heads | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 56% | 56% | 56% |
| (d) Preparation | (i) Shall be free from defects (ii) The cauliflower shall be well washed before canning | (i) Shall be fairly free from defects (ii) As for Extra Choice Grade | (i) Shall be reasonably free from defects (ii) As for Extra Choice Grade |
| (e) Foreign matter | None | None | None |
| (f) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

- (3) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------|---------------------------|---------------------|-----------------------|
| (a) Preparation (by mass) | 5% | 10% | 15% |

CANNED COURGETTES (BABY MARROW)

24. The quality requirements for canned courgettes (baby marrow) are as follows:

Styles and standards for styles

- (1) (a) Canned courgettes shall be presented as one of the following styles:
- (i) Whole
 - (ii) Slices
- (b) (i) Whole courgettes shall consist of marrows with a length of at least 50mm but not more than 110mm and a diameter of at least 15mm but not more

than 50mm. The variation in diameter between the largest courgettes and smallest courgettes shall not exceed 3:1.

- (ii) Slides shall consist of marrows cut either smooth or corrugated into strips and have a diameter of at least 15mm but not more than 60mm and a thickness of not more than 10mm.

Quality standards

- (2) The quality standards for canned courgettes (baby marrow) are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---|----------------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | (i) Shall be prepared from sound, young and tender courgettes of which the stems have been cut flush with the shoulders (ii) Tomato paste may be added | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 56% | 56% | 56% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall possess similar cultivar characteristics (iii) Shall be untrimmed | (i) and (ii) as for Extra Choice Grade (iii) Shall be slightly trimmed | (i) to (iii) as for Choice Grade |
| (e) Uniformity of colour in any one container | Fairly uniform | Reasonably uniform | As for Choice Grade |
| (f) Uniformity of size and shape in any one container | Fairly uniform | Reasonably uniform | As for Choice Grade |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(3) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|-----------------------|---------------------------|---------------------|-----------------------|
| (a) Preparation: | | | |
| (i) Whole (by number) | 15% | 20% | 25% |
| (ii) Slices (by mass) | 15% | 20% | 25% |
| (b) Size deviations: | | | |
| (i) Whole (by number) | 10% | 15% | 20% |
| (ii) Slices (by mass) | 10% | 15% | 20% |

PICKLED CUCUMBERS

25. The quality requirements for pickled cucumbers are as follows:

Definitions

(1) Where used with regard to pickled cucumbers—

- (a) “curved cucumber” means a whole cucumber that are curved at an angle of more than 35° when measured.
- (b) “hollow centre” means whole cucumbers in which the internal cavity is large or ring cuts and slices of which a third portion of the centre is missing;
- (c) “misshaped cucumbers” means whole cucumbers, nubbins and other deformed cucumbers.
- (d) “off colour” means units that vary markedly from the colour typical of the variety and type of pack;
- (e) “poor texture” means excessively shrivelled, very soft or flabby units with very large seeds;
- (f) “stem” means any stalk longer than 5mm; and
- (g) “defects” means the defects defined in regulation 1 as well as—
 - (i) poor texture;
 - (ii) hollow centre; and
 - (iii) blemishes.

Styles and standards for styles

(2) (a) Pickled cucumbers shall be presented as one of the following styles:

- (i) Whole

- (ii) Whole curved
 - (iii) Halves
 - (iv) Finger cut or Sliced lengthwise
 - (v) Ring cut or Chunks
 - (vi) Slices or Cross cuts
- (b) (i) Whole cucumbers shall consist of cucumbers with a maximum diameter of 54mm when cut in the middle of the unit.
- (ii) Whole curved cucumbers shall consist of cucumbers with a maximum diameter of 54mm and curved at least 35°.
- (iii) Halve cucumbers shall consist of cucumbers divided lengthwise into halves.
- (iv) Finger cut or lengthwise sliced cucumbers shall consist of cucumbers cut lengthwise into sections of approximately equal size.
- (v) Ring cut cucumbers or chunks shall consist of cucumbers cut at right angles to the longitudinal axis having a thickness from 10 to 40mm and a maximum diameter of 54mm.
- (vi) Slices or Cross cuts cucumbers shall consist of cucumbers cut at right angles to the longitudinal axis having a thickness of not more than 10mm and a maximum diameter of 54mm.

Types of styles

- (3) Pickled cucumbers shall be presented as one of the following types. The sensory characteristics are determined on the packing medium after equalisation:

| Type | Characterising flavour |
|------------------------|---|
| (a) Dill | Dill herb and/or oil of dill |
| (b) "Name of the herb" | Herb and oils thereof other than dill herb and/or oil of dill |
| (c) Sour | Pronounced sour |
| (d) Sweet-sour | Moderately sweet-sour |
| (e) Sweet | Pronounced sweet |
| (f) Mustard | Mustard sauce, mustard seed and/or oil of mustard |
| (g) Salt-sour | Pronounced salty |
| (h) Mild | Neither sweet nor sour |
| (i) Hot | Pronounced pepper |

Working sample size

- (4) The working sample size shall be as follows for the styles concerned:
- (a) Whole, Whole curved - 20 whole cucumbers;
 - (b) Halves, Finger Cuts or Sliced lengthwise - 40 halves, finger cuts or lengthwise sliced cucumbers; and
 - (c) Ring cuts and Slices - 300g drained cucumbers:

Provided that if the container contains less than the prescribed amount, the total contents of the container shall be taken as the working sample.

Quality standards

(5) The quality standards for canned pickled cucumbers are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---------------------------|---------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from clean, sound cucumbers of a suitable cultivar | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass: | | | |
| - Whole and whole curved | 55% | 55% | 55% |
| - Styles other than whole | 57% | 57% | 57% |
| (d) Colour | Shall have a good colour typical of the variety, type of pack and style: Provided that a narrow yellow strip comprising an area of not larger than 40% of the unit will not be regarded as a defect | As for Extra Choice Grade | As for Extra Choice Grade |

Permissible deviations

(6) The maximum permissible deviations are as follows:

(a) The maximum permissible deviations in units per 20 whole cucumbers or 40 halves, finger cut or sliced lengthwise are as follows:

| Quality factor | Extra Choice Grade | | Choice Grade | | Standard Grade | |
|---|------------------------|--|------------------------|--|------------------------|--|
| | Whole and Whole curved | Halves, Finger cuts, and sliced lengthwise | Whole and Whole curved | Halves, Finger cuts, and sliced lengthwise | Whole and Whole curved | Halves, Finger cuts, and sliced lengthwise |
| (i) Curved (except curved style) | 2 | 1 | 3 | 2 | 4 | 3 |
| (ii) Misshapen | 2 | 1 | 2 | 1 | 3 | 2 |
| (iii) Blemish | 2 | 2 | 3 | 3 | 4 | 5 |
| (iv) Mechanical damage | 1 | 2 | 2 | 3 | 2 | 3 |
| (v) Stem | 2 | 1 | 3 | 2 | 3 | 2 |
| (vi) Poor texture | — | 2 | 1 | 3 | 1 | 3 |
| (vii) Off colour | — | 1 | 1 | 2 | 1 | 2 |
| (viii) Hollow centre | 1 | — | 1 | — | 2 | — |
| (ix) Maximum total allowable (i) to (viii): Provided that such deviations are individually within the limits as specified above | 5 | 9 | 7 | 11 | 9 | 13 |

— Denotes not allowable

(b) The Maximum permissible deviations per 300g drained ring cuts and slices are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|----------------|--------------------|--------------|----------------|
| (i) Stems | 1 | 2 | 3 |
| (ii) Defects | 65g | 75g | 85g |

Additional marking requirements

(7) Subject to the provisions of regulation 0—

- (a) whole cucumbers may be designated as "gherkins", provided that they are not larger than 30mm in diameter;
- (b) whole cucumbers may be designated as "cocktail gherkins" or "baby gherkins", provided that they are not larger than 20mm in diameter; and
- (c) each container containing pickled cucumbers shall be marked with the type of pack, including the name of the herb in relation to the type referred to in subregulation (3).

CANNED OKRA

26. The quality requirements for canned okra are as follows:

Quality standards

(1) The quality standards for canned okra are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|---|---------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound, young okra, not more than 100mm in length | Shall be prepared from sound and reasonably young okra, not more than 100mm in length | As for Choice Grade |
| (c) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (d) Preparation | Free from defects | Free from defects | Free from defects |
| (e) Consistency | May be canned with or without the addition of tomato sauce to which thickening or permitted flavouring ingredients have been added | As for Extra Choice Grade | As for Extra Choice Grade |
| (f) Texture | Tender | Fairly tender | As for Choice Grade |
| (g) Uniformity of diameter and length in any one container | Uniform | Fairly uniform | As for Choice Grade |
| (h) Foreign matter | None | None | None |
| (i) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(2) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|------------------------------------|---------------------------|---------------------|-----------------------|
| (a) Preparation (by mass) | 10% | 20% | 30% |
| (b) Uniformity of size (by number) | 1 unit | 3 units | 5 units |

CANNED FRESH PEAS

27. The quality requirements for canned fresh peas are as follows:

Size groups and standards for size groups

(1) (a) Canned fresh peas shall be presented as one of the following size groups:

- (i) Small
- (ii) Medium
- (iii) Large
- (iv) Mixed

- (b) (i) Small peas shall pass through a screen of 7,9mm mesh.
- (ii) Medium peas shall pass through a screen of 9,5mm mesh, but not through a screen of 7,9mm mesh.
- (iii) Large peas shall pass through a screen of 10,3mm mesh, but shall riot pass through a screen of 9,5mm mesh.
- (iv) Mixed peas shall pass through a screen of 10,3mm mesh: Provided that the container shall be marked according to subregulation (5).
- (c) Large peas and mixed peas may not be presented as Extra Choice Grade.
- (d) No size range is applicable when presenting fresh peas as Standard Grade.

Types of Pack

- (2) Canned green peas shall be presented in one of the following packs:
 - (a) “Liquid pack” when a liquid medium is used; or
 - (b) “Vacuum pack” or “Vacuum packed” if liquid packing medium does not exceed 20 percent of the total net mass of the product and the container is closed under conditions creating a high vacuum in the container.

Quality standards

- (3) The quality standards for canned fresh peas are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|--|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from clean, young, whole and sound peas which are not mealy or starchy | As for Extra Choice Grade: Provided that a slight starchiness is allowable | As for Extra Choice Grade: Provided that a slight mealiness and reasonable starchiness is allowable |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 63% | 63% | 63% |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|--|--|---|
| (d) Preparation | (i) Shall be free from defects (ii) Shall be canned within 36 hours of picking unless they are held under refrigeration in a suitable manner (iii) Shall be young and tender | (i) and (ii) as for Extra Choice Grade (iii) Shall be tender and fairly young | (i) Shall be reasonably free from defects (ii) As for Extra Choice Grade (iii) Shall be free from hard and over-mature peas |
| (e) Uniformity of colour and maturity in any one container | Uniform | Fairly uniform | May vary: Provided that it shall not markedly effect the general good appearance of the peas |
| (f) Loose skin and splits | Shall be practically free from loose skin and splits | Shall be fairly free from loose skin and splits | Shall be reasonably free from loose skin and splits |
| (g) Black or objectionably discoloured peas | None | None | None |
| (h) Uniformity of size | Uniform | Reasonably uniform | As for Choice Grade |
| (i) Foreign matter | None | None | None |
| (j) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(4) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---------------------------|---------------------|-----------------------|
| (a) Preparation (by number) | 10 units | 20 units | 25 units |
| (b) Size deviations (by mass) | 4% | 8% | 12% |
| (c) Loose skin and splits (by number) | 40 units | 50 units | 60 units |
| (d) Black or objectionable discoloured (by number) | 4 units | 8 units | 12 units |

Additional marking requirements

(5) Subject to the provisions of regulations 9—

- (a) canned fresh peas may be marked “Green Peas”, “Garden Peas” or “Green Garden Peas”;
- (b) small size peas may be labelled “Early Peas” or “Petit Pois”; and
- (c) medium size peas may be labelled as Extra Choice Grade, provided the word “medium” appears on the label

CANNED PEAS: DRIED OR PROCESSED

28. The quality requirements for canned dried or processed peas are as follows:

Definitions

- (1) Where used with regard to dried or processed peas—
- (a) “defects” means the defects set out in the definitions in regulation 1 as well as sprouting when the sprout has grown to such a length that it overhangs the edge of the pea.

Quality standards

- (2) The quality standards for dried or processed peas are as follows:

| Quality factor | Standard Grade |
|---|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from peas of a good quality |
| (c) Fill of containers: Shall comply with one of the following minima: | |
| (i) Vegetable quantity | Packed to capacity |
| (ii) Drained mass | 66% |
| (d) Preparation | (i) Shall be reasonably free from loose sins, broken pieces, defects and split peas (ii) Shall be tender and have a good flavour (iii) Moderate jellying is permitted |
| (e) Colour | Uniform |
| (f) Foreign matter | None |
| (g) Extraneous vegetable matter | Reasonably free |

Permissible deviations

- (3) The maximum permissible deviations are as follows:

| Quality factor | Standard Grade |
|---------------------------|---|
| (a) Preparation (by mass) | 20%: Provided that defects shall not exceed 10% |

Additional marking requirements

- (4) Subject to the provisions of regulation 9—
- (a) dried or processed peas may not be marked “Green” or “Fresh” or “Garden”, nor shall any other word or picture be used indicating either directly or by ambiguity, omission or inference that the peas are other than peas which have been dried and soaked;

- (b) the words “Dried”, “Processed” or “Mature” shall appear in the name of the product on the container;
- (c) if peas are packed according to the size range mixed, the containers shall be marked with the word “mixed sizes”; and
- (d) each container containing dried peas with added flavourings, herbs or spices, the flavour thereof shall be indicated in conjunction with or in close proximity to the product designation.

CANNED POTATOES

29. The quality requirements for canned potatoes are as follows:

Styles and standards for styles

- (1) (a) Canned potatoes shall be presented as one of the following styles:
 - (i) Whole
 - (ii) Dice
 - (iii) Slices
 - (iv) Halved
- (b) (i) Whole canned potatoes—
 - (aa) shall consist of round cultivars consisting of potatoes which, after processing, retain their approximate original conformation. The largest diameter of potatoes, measured at right angles to the longitudinal axis shall not exceed 28mm.
 - (bb) shall consist of spherical cultivars consisting of potatoes of a roundish shape of which the largest diameter in each direction shall not exceed 45mm.
- (ii) Diced potatoes shall consists of sections of potatoes cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12,5mm.
- (iii) Sliced potatoes shall consist of potatoes which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 10mm and a maximum diameter of 50mm.
- (iv) Halved potatoes shall consist of potatoes bisected by cutting through the longitudinal axis so that two approximately equal halves result: Provided that It may only be presented as Choice and Standard Grade.

Quality standards

(2) The quality standards for canned potatoes are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|---|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound potatoes of a cultivar suitable for canning | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 60% | 60% | 60% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be of a good texture (iii) Shall be properly peeled and well washed (iv) Dice shall be cleanly cut and more or less cubed-shaped (v) Shall be free from disintegration | (i), (ii), (iii) and (iv) as for Extra Choice Grade (v) Shall be fairly free from disintegration | (i), (ii), (iii) and (iv) as for Extra Choice Grade (v) Shall be reasonably free from disintegration |
| (e) Colour | The product shall be of a good colour | The product shall be of a fairly good colour | The product shall be of a reasonably good colour |
| (f) Uniformity of size and shape in any one container | Fairly uniform | Reasonably uniform | As for Choice Grade |
| (g) Chips | Shall be free from chips | As for Extra Choice Grade | As for Extra Choice Grade |
| (h) Count: | | | |
| (i) Maximum - Whole | — | — | — |
| Halves | — | 20 units | 20 units |
| (ii) Minimum - Whole | 12 units | 12 units | 10 units |
| Halves | - | 8 units | 8 units |
| (i) Foreign matter | None | None | None |
| (j) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

— Denotes not allowable

Permissible deviations

(3) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---------------------------|---------------------|-----------------------|
| (a) Preparation: | | | |
| (i) Whole and halves (by number) | 5% | 10% | 15% |
| (ii) Slices and dice (by mass) | 5% | 7% | 10% |
| (b) Chips in slices, dice and halves (by mass) | 5% | 10% | 20% |
| (c) Uniformity of colour (by number) | 5% | 10% | 15% |

CANNED SAUERKRAUT

30. The quality requirements for canned sauerkraut are as follows:

Quality standards

(1) The quality standards for canned sauerkraut are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---|--|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sauerkraut which is obtained by the full fermentation of sound, clean, shredded cabbage | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 66% | 66% | 66% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be of a firm, fine texture and shall have a well developed typical sauerkraut flavour (iii) Shall be cut in shred of approximately 3mm but not more than 5mm in width | (i) As for Extra Choice Grade (ii) Shall be of a reasonably firm and fine texture and shall have a good typical sauerkraut flavour (iii) Shall be cut in shreds of a fairly uniform width | (i) and (ii) as for Choice Grade (iii) Shall be cut in shreds of a reasonably uniform width |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------------|---------------------------|----------------------------------|-----------------------|
| (e) Colour | Shall have a good colour | May be of a variable good colour | As for Choice Grade |
| (f) Uniformity of colour | Uniform | Reasonably uniform | As for Choice Grade |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(2) The maximum permissible deviations by mass per container are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|-----------------------|---------------------------|---------------------|-----------------------|
| (a) Preparation | 5% | 10% | 20% |
| (b) Colour | 5% | 10% | 15% |

CANNED SWEET CORN

31. The quality requirements for canned sweet corn are as follows:

Styles and standards for styles

- (1) (a) Canned sweet corn shall be presented as one of the following styles:
- (i) Whole kernel or cut kernel
 - (ii) Corn on the cob
 - (iii) Cream style corn
- (b) (i) Whole kernel or cut kernel shall consist of whole or substantially whole cut kernels which are packed with a liquid medium.
- (ii) Corn on the cob shall consist of the whole cob trimmed at both ends.
- (iii) Cream style corn shall consist of whole or partially whole cut kernels packed in a creamy component from the corn kernels and other liquid or other ingredients to form a product of creamy consistency.

Types of pack

- (2) (a) Whole kernel or cut kernel and corn on the cob style may be packed as follows:
- (i) “Liquid Pack” when liquid medium is used; or
 - (ii) “Vacuum pack” or “Vacuum packed” if the liquid packing medium does not exceed 20 percent of the total net mass of product and the container is closed under conditions creating a high vacuum in the container.

Quality standards

(3) The quality standards for canned sweet corn are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|--|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound, young, and tender sweet corn | As for Extra Choice Grade | As for Extra Choice Grade: Provided that slight mealiness is allowable |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass - whole kernel | 60% | 60% | 60% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be practically free from discoloured kernels (iii) In the case of cream style thickening agents shall be added (iv) In the case of whole kernel sweet-corn, kernels shall be cleanly cut from the cob (v) In the case of corn on the cob, the cobs shall have well-filled kernels (vi) Shall be practically free from husks, silks or particles of cobs | (i) As for Extra Choice Grade (ii) Shall be fairly free from discoloured kernels (iii), (iv) and (v) as for Extra Choice Grade (vi) Shall be fairly free from husks, silks or particles of cobs | (i) Shall be reasonably free from defects (ii) Shall be reasonably free from discoloured kernels (iii), (iv) and (v) for Extra Choice Grade (vi) * |
| (e) Uniformity of length and diameter of cobs in any container | Cobs shall be fairly equal in length and diameter | As for Extra Choice Grade | Cobs shall be reasonably equal in length and diameter |
| (f) Colour | Shall be characteristic of the cultivar and shall have a bright appearance | Shall be characteristic of the cultivar and may have a dull appearance | As for Choice Grade |
| (g) Consistency of cream style sweet-corn | The product shall be well-bodied and possess a creamy consistency | The product shall not show more than a slight separation of free liquid | As for Choice Grade |
| (h) Foreign matter | None | None | None |
| (i) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

* Denotes no specification

Permissible deviations

(4) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------|---------------------------|---------------------|-----------------------|
| (a) Preparation (by mass) | 5% | 10% | 15% |

CANNED TOMATOES

32. The quality requirements for canned tomatoes are as follows:

Definitions

- (1) Where used with regard to tomatoes—
- (a) "whole or almost whole" means a tomato of any size in which the contour is not materially altered by coring or trimming; the unit may be readily restored to practically its original conformation; it may be slightly cracked or split but not to the extent that there is a material loss of placenta;
 - (b) "objectionable core material" means internal core material of tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility;
 - (c) "blemishes" means areas which are abnormal and contrast strongly in colour and/or texture with the normal tomato tissue and which would normally be removed in the preparation of tomatoes for culinary use; and
 - (d) "peel (or skin)" means considered a defect except in "Unpeeled" styles; includes both skin which adheres to the tomato flesh or is found loose in the container.

Styles

- (2) Canned tomatoes in the following styles are normally prepared with peel removed:
- (a) Whole.
 - (b) Diced.
 - (c) Pieces.
 - (d) Sliced.
 - (e) Wedges.

Types of Pack

- (3) Canned tomatoes shall be presented in one of the following packs:
- (a) Regular pack when a liquid medium is used.
 - (b) Solid pack without any added liquid.

Packing Media

- (4) (a) Canned tomatoes may be packed in the following packing media:

- (i) Juice shall consist of the unconcentrated, undiluted liquid from ripened tomatoes.
- (ii) Residual material shall consist of the liquid strained from the residue from preparing tomatoes for canning.
- (iii) Puree of pulp shall consist of tomato puree or pulp (concentrated tomato juice).
- (iv) Paste shall consist of tomato paste (highly concentrated tomato liquid).

Quality standards

(5) The quality standards for canned tomatoes are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|--|--|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from whole, sound, ripe and well-washed tomatoes | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers: Shall comply with one of the following minima: | | | |
| (i) Vegetable quantity | Packed to capacity | Packed to capacity | Packed to capacity |
| (ii) Drained mass | 56% | 56% | 56% |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be practically free from pieces of skin | (i) and (ii) as for Extra Choice Grade | (i) As for Extra Choice Grade (ii) Shall be reasonably free from pieces of skin |
| (e) Colour | Shall be of a uniform red colour and shall be free from green or off-coloured patches | Shall be fairly good colour | Shall be of a reasonably good colour |
| (f) Uniformity of size in any one container | In a container the mass of the x largest tomatoes shall not be more than y times the mass of the x smallest tomatoes, where x=2 and y=2 | As for Extra Choice Grade except that x=4 and y=2 | As for Extra Choice Grade except that x=6 and y=2 |
| (g) Crushing | Tomatoes shall not be crushed and shall be of a good general shape | Tomatoes shall not be crushed: Provided that units which have retained their shape to a large extent shall not be deemed crushed | As for Choice Grade |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------------|---|---------------------------|---------------------------|
| (h) Consistency | Juice from sound, ripe tomatoes may be added when containers are filled | As for Extra Choice Grade | As for Extra Choice Grade |
| (i) Foreign matter | None | None | None |
| (j) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(6) The maximum permissible deviations by number per container are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|-----------------------|---------------------------|---------------------|-----------------------|
| (a) Crushing | 30% | 50% | 50% |
| (b) Preparation | 2 units | 5 units | 6 units |
| (c) Colour | 1 unit | 3 units | 5 units |

Additional marking requirements

(7) Subject to the provisions of regulation 9, if the peel is not removed, the style is considered additionally as "Unpeeled" and must be indicated.

CRUSHED AND SIEVED TOMATOES

33. (1) The quality requirements for crushed and sieved tomatoes are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|--|---|---|
| (a) Microbiological spoilage (maximum percentage per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound, ripe and well-washed tomatoes | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (d) Soluble solids content (°Brix) | 6 — 11 °Brix | As for Extra Choice Grade | As for Extra Choice Grade |
| (e) Preparation | (i) Shall be free from defects (ii) Shall be free from pieces of skin (iii) Shall be free from seeds | (i) to (111) as for Extra Choice Grade | (i) to (iii) as for Extra Choice Grade |
| (f) Colour | Shall have a good colour typical of the products concerned | Shall have a fairly good colour typical of the products concerned | Shall have a reasonably good colour typical of the products concerned |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Additional marking requirements

- (2) (a) Subject to the provisions of regulation 9 the following product designates may be used as alternative for “sieved crushed tomatoes”:
- (i) “strained crushed tomatoes”;
 - (ii) “screened crushed tomatoes”; or
 - (iii) “Passata”: Provided that the word “Passata” may not be used on its own but shall be accompanied by a descriptive product name namely “strained/sieved/screened crushed tomatoes”.
- (b) The words “pasta” or “puree” may not appear on a container containing “sieved crushed tomatoes” since the quality specifications for these products are set out in regulation 36.

CRUSHED OR MASHED TOMATOES

34. (1) The quality requirements for crushed or mashed tomatoes are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---|---|---|
| (a) Microbiological spoilage (maximum percentage per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound, ripe and well-washed tomatoes | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill containers | Packed to capacity | Packed to Capacity | Packed to capacity |
| (d) Soluble solids content (°Brix) | 6 — 11 °Brix | As for Extra Choice Grade | As for Extra Choice Grade |
| (e) Preparation | Shall be free from defects | As for Extra Choice Grade | As for Extra Choice Grade |
| (f) Colour | Shall have a good colour typical of the products concerned | Shall have a fairly good colour typical of the products concerned | Shall have a reasonably good colour typical of the products concerned |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Additional marking requirements

- (2) Subject to the provisions of regulation 9, the word “mashed” may only be used on products till containing seeds and peel.

CANNED FLAVOURED, STEWED OR SEASONED TOMATOES

35. The quality requirements for canned flavoured, stewed or seasoned tomatoes are as follows:

Quality Standards

(1) The quality standards for canned flavoured stewed or seasoned tomatoes are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|--|---|---|
| (a) Microbiological spoilage (maximum percentage per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | (i) Shall be prepared from sound tomatoes to which thickening and suitable flavouring ingredients are added (ii) All other vegetables shall be of a good quality | (i) and (ii) as for Extra Choice Grade | (i) and (ii) as for Extra Choice Grade |
| (c) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (d) Preparation | (i) Shall be free from defects (ii) Shall contain visible pieces of tomatoes and other vegetables (iii) Shall be practically free from loose pieces of tomato skin | (i) and (ii) as for Extra Choice Grade (iii) Shall be fairly free from loose pieces of tomato skin | (i) and (ii) as for Extra Choice Grade (iii) Shall be reasonably free from loose pieces of tomato skin |
| (e) Colour | The product shall be of a good colour | The product shall be of a fairly good colour | The product shall be of a reasonably good colour |
| (f) Composition in the case of tomato and onion mix: (i) Tomatoes (ii) Onions (iii) Other (other vegetables, thickening and flavouring ingredients) | (i) 75% - 85% (ii) 10% - 25% (iii) Not more than 10% | (i) 75% - 85% (ii) 5% - 25% (iii) Not more than 10% | (i) 40% - 60% (ii) 3% - 5% (iii) Not more than 46% |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(2) The maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------|---------------------------|---------------------|---|
| (a) Preparation (by mass) | 5% | 10% | 20%: Provided that defects shall not exceed 10% |

CANNED TOMATO CONCENTRATE PASTE AND PUREE

36. The quality requirements for canned tomato concentrate, paste and puree are as follows:

Definitions

- (1) Where used with regard to tomato concentrate, paste and puree—
- (a) “tomato puree” means tomato concentrate that contains not less than 11 per cent, but less than 24 per cent, of natural tomato soluble solids;
 - (b) “tomato paste” means tomato concentrate that contains 24 per cent or more of natural tomato soluble solids; and
 - (c) “tomato concentrate” means the product prepared by concentrating the liquid obtained from Sound, ripe tomatoes of good flavour and colour.

Quality standards

(2) The quality standards for tomato concentrate, paste and puree are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|---------------------------------------|---------------------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from ripe and sound tomatoes with a good colour and flavour | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Preparation | (i) Shall be free from defects (ii)The product shall be prepared by concentrating the tomatoes, without the addition of sugar and may be fermented by lactic bacteria or yeast | (i) to (iv) as for Extra Choice Grade | (i) to (iv) as for Extra Choice Grade |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------------|--|--------------------|--------------------|
| | (iii)The concentrate may be seasoned only with table salt, but sodium bicarbonate, in such a quantity as to neutralise part of the tomato acids, may be added during concentration (iv)The concentrate shall be smooth in texture and free from all foreign matter and from skin, seed and pieces of core | | |
| (d) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (e) Foreign matter | None | None | None |
| (f) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Additional marking requirements

- (2) Subject to the provisions of regulations 9 the word “concentrate” may also be used as a synonym for “tomato puree” or “tomato pulp”.

CANNED MIXED VEGETABLES (VEGETABLE SALAD)

37. The quality requirements for canned mixed vegetables (vegetable salad) are as follows:

Definitions

- (1) Where used with regard to canned mixed vegetables (vegetable salad)—

(a) “mayonnaise” means mayonnaise as specified in the regulations under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990).

Quality standards

- (2) The quality standards for canned mixed vegetables are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|---------------------------|---------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | (i) Shall contain at least two kinds of vegetables (ii) Styles for vegetables used shall be as prescribed for the relevant components | As for Extra Choice Grade | As for Extra Choice Grade |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|---|-----------------------------------|-----------------------------------|
| (c) Fill of containers: Shall comply with one of the following minima: (i) Vegetable quantity (ii) Drained mass | Packed to capacity 59% | Packed to capacity 59% | Packed to capacity 59% |
| (d) Preparation | (i) The components shall comply with the requirements as prescribed in the relevant regulations: Provided that one component may be of one lower grade (ii) If the product contains mayonnaise, the mayonnaise shall be of good colour and consistency | As for Extra Choice Grade | As for Extra Choice Grade |
| (e) Composition | The mass, after canning, of any one kind of vegetable shall not exceed the sum of the mass of the other kinds of vegetables which are used | As for Extra Choice Grade | As for Extra Choice Grade |
| (f) Foreign matter | None | None | None |
| (g) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Additional marking requirements

- (3) Subject to the provisions of regulation 9—
- (a) each container of mixed vegetables containing mayonnaise or a similar ingredient shall be labelled "Vegetable Salad"; and
 - (b) every kind of vegetable of which the mass exceeds 5% of the drained mass of the container concerned, shall be indicated on the label in descending order in which it is used in the mixture on a mass-per-mass basis.

UNSPECIFIED CANNED VEGETABLES

38. The quality requirements for unspecified canned vegetables are as follows:

Quality standards

(1) The quality standards for unspecified caned vegetables are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|---|-----------------------------------|---------------------------------------|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound vegetables | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (d) Preparation | Shall be free from defects | Shall be fairly free from defects | Shall be reasonably free from defects |
| (e) Uniformity of size in any one container | Uniform | Fairly uniform | Reasonably uniform |
| (f) Uniformity of colour in any one container | Shall be uniform in colour | Shall be fairly uniform in colour | Shall be reasonably uniform in colour |
| (g) Foreign matter | None | None | None |
| (h) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free |

Permissible deviations

(2) the maximum permissible deviations are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|-----------------------------|---------------------------|---------------------|-----------------------|
| (a) Preparation (by number) | 5% | 10% | 20% |

UNSPECIFIED CANNED VEGETABLE CONCENTRATE, PASTE AND PUREE

39. The quality requirements for unspecified canned vegetable concentrate, paste and puree are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|--|-------------------------------------|---|
| (a) Microbiological spoilage (maximum percentage containers per production group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound vegetables | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (d) Preparation | Shall be free from defects | Shall be fairly free from defects | Shall be reasonably free from defects |
| (e) Colour | Shall be good in colour typical of the product concerned | Shall be fairly good in colour | Shall be reasonably good in colour |
| (f) Blemishes | Shall be free from blemishes | Shall be fairly free from blemishes | Shall be reasonably free from blemishes |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---------------------------------|---------------------------------|---------------------------|---------------------------|
| (g) Off-flavours | Shall be free from off-flavours | As for Extra Choice Grade | As for Extra Choice Grade |
| (h) Foreign matter | None | None | None |
| (i) Extraneous vegetable matter | None | None | None |

CANNED VEGETABLE JUICE

40. The quality requirements for canned vegetable juice are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|--|--|-------------------------------------|---|
| (a) Microbiological spoilage (maximum percentage containers per productions group) | 0,25 | 0,25 | 0,25 |
| (b) Vegetable ingredient | Shall be prepared from sound vegetables | As for Extra Choice Grade | As for Extra Choice Grade |
| (c) Fill of containers | Packed to capacity | Packed to capacity | Packed to capacity |
| (d) Preparation | Shall be free from defects | Shall be fairly free from defects | Shall be reasonably free from defects |
| (e) Colour | Shall be good in colour typical of the product concerned | Shall be fairly good in colour | Shall be reasonably good in colour |
| (f) Blemishes | Shall be free from blemishes | Shall be fairly free from blemishes | Shall be reasonably free from blemishes |
| (g) Off-flavours | Shall be free from off-flavours | As for Extra Choice Grade | As for Extra Choice Grade |
| (h) Foreign matter | None | None | None |
| (i) Extraneous vegetable matter | None | None | None |