

DEPARTMENT OF AGRICULTURE

STD. No. D-2

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)
STANDARDS AND REQUIREMENTS REGARDING CONTROL
OF THE EXPORT OF APRICOTS

The Executive Officer: Agricultural Product Standards has stipulated under section 4(3)(a)(ii) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), these standards regarding the quality of apricots and the requirements regarding the packing, marking and labelling thereof.

STD. No. D-2

STANDARDS AND REQUIREMENTS REGARDING CONTROL
OF THE EXPORT OF APRICOTS AS STIPULATED BY
GOVERNMENT NOTICE No. R. 1983 OF
23 AUGUST 1991

Promulgation

No. 1267 of 9 October 1998 (1998-1)

Amendments

No. 1245 of 22 October 1999 (1998-2)

No. 4089 of 27 October 2000 (1998-3)

No. 1983 of 14 September 2001 (1998-4)

No. 1730 of 20 September 2002 (1998-5)

No. 1754 of 27 June 2003 (1998-6)

No. 2234 of 15 October 2004 (1998-7)

No. 1976 of 4 November 2005 (1998-8)

No. 1482 of 20 October 2006 (1998-9)

No. 1002 of 17 August 2007 (1998-10)

No. 1073 of 5 September 2008 (1998-11)

1998-7

CONTENTS

	Item	Page numbers
PART I GENERAL STANDARDS AND REQUIREMENTS FOR APRICOTS		
1. Definitions	1	5-7
2. Scope	2	8
3. Requirements for approval	3	8-9
PART 2: 4. STANDARDS AND REQUIREMENTS FOR APRICOTS		
Quality and food safety standards	4	10-12
Containers	5	13
Packing requirements	6	14-15
Traceability requirements	7	16
Marking requirements	8	17-18
Sampling procedures	9	19
Methods of inspection	10	20-22
Annexure 1:		
Table 1: Permissible cultivars/varieties (All classes)		23
Table 2: Quality and food safety standards		24-34
Table 3: Maximum permissible deviations by number		35-38
Table 4: Ripeness standards for apricots and (apriums® excluding Nectarcots® (All classes)		39

1998-7

PART 3: 5. STANDARDS AND REQUIREMENTS FOR APRICOTS INTENDED FOR INDUSTRIAL PROCESSING

Quality and food safety standards	40-41
Containers	42
Packing requirements	43
Traceability requirements	44
Marking requirements	45-46
Sampling procedure	47-48
Annexure 2:	
Table 1: Quality and food safety standards applicable to apricots intended for industrial processing	49
Table 2: Maximum permissible deviations by number applicable to apricots intended for industrial processing	50

PART I**GENERAL STANDARDS AND REQUIREMENTS
FOR APRICOTS****Definitions**

1. In these standards and requirements, unless inconsistent with the context, a word or expression to which a meaning has been assigned in the Act, shall have a corresponding meaning, and --

"apricots" means the fruit of the cultivars/varieties which are grown from the species *Prunus armeniaca* and its hybrids;

"Arthropoda" means any stage in the life cycle of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"blemish" means any external skin defect on the surface of the apricot that detrimentally affects the appearance of the apricot;

"broken stone" means a condition which appears when part of the stone of the apricot has broken off;

"bruise" means any bruise which shows an indentation or results in discoloration directly under the skin;

"chemical residues" means residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases and which do not exceed the prescribed maximum residue limit;

"consignment" means --

- (a) a quantity of apricots of the same cultivar/variety, belonging to the same owner, and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or
- (b) in the case of a quantity of apricots that is divided into different cultivars/varieties, classes, diameter groups, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars/varieties, classes, diameter groups, pallet loads, trademarks or types of packaging;

"container" means the immediate container in which apricots are packed directly, the outer container in which prepacked units are packed and bulk containers, excluding prepacked units and shipping containers in which pallet loads are shipped;

1998-7

"decay" means a state of decomposition, fungus development, internal insect infestation or internal insect damage with signs of tissue collapse or insect excrement, excluding insect puncture marks, which detrimentally affects the quality of the apricots;

"diameter" means the largest diameter measured at right angles to the longitudinal axis of the apricot;

"dirty fruit" means apricots that are visibly soiled or marked with foreign matter, excluding chemical residues;

"dry crack" means any crack that exposes the flesh and which has dried out and is sealed off;

"Food Business Operator (FBO)" means the person or persons responsible for ensuring that the prescribed requirements of these standards are met within the food business under his or her control and include both the management of the food business as well as the person with overall authority on site or in the specific establishment;

"food safety" means assurance that food product is acceptable for human consumption according to its intended use;

"foreign matter" means any material or substance that are not normally present in, on or between the apricots;

"hazard" means a biological, chemical or physical agent in, or condition of, a food product with the potential to cause an adverse health effect;

"injury" means any wound or puncture which has pierced the skin of the apricot and exposes the flesh, as well as insect puncture marks which have pierced the skin, with the exception of such wounds or punctures which have become completely callused;

"inspector" means the Executive Officer or an officer under his or her control, or an Assignee or a qualified employee of an Assignee;

"prepacked unit" means any single packing unit for presentation as such to the consumer consisting of apricots and the packaging into which the apricots were put before being offered for sale;

"split stone" means a condition which appears when the stone of the apricot has split along its longitudinal axis;

"suitable" means to be suitable according to the opinion of the Executive Officer;

1998-7

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

"traceability" means the ability to trace and follow a food product or any substance intended to be, or expected to be incorporated into a food product through all stages of production, packing, processing, packaging, handling and distribution;

"visible split stone" means that the stone of the apricot is split to such an extent that the aperture on the stem end of the apricot is visually perceptible.

Scope

2. These standards and requirements shall relate to apricots in respect of which an approval for the export thereof is required in terms of section 4 of the Act.

Requirements for approval

3. (1) An approval referred to in section 4 of the Act may be issued in respect of a consignment of apricots if --

- (a) the apricots in that consignment comply with the quality and food safety standards prescribed in subitems 4(1), (2), (3), (4) and (5);
- (b) the apricots are packed in containers which comply with the requirements prescribed in item 5;
- (c) the apricots comply with the packing requirements set out in subitems 6(1), (2), (3) and (4);
- (d) the apricots comply with the traceability requirements set out in item 7;
- (e) the containers concerned are marked according to the requirements set out in subitems 8(1) and (2);
- (f) the samples for inspection are drawn according to the requirements set out in subitems 9(1), (2) and (3);
- (g) the samples are inspected in accordance with the methods set out in subitems 10(1), (2), (3), (4), (5) and (6);
- (h) the apricots comply with the requirements in respect of the chemical treatment prescribed in subitems 4(5) and 10(6);
- (i) that consignment has been presented for inspection in accordance with the Regulations Regarding Control of the Export of Apricots; and
- (j) confirmation has been received that the Requirements Regarding Food Hygiene and Food Safety Programmes for Regulated Agricultural Food Products of Plant Origin Intended for Export have been met;

1998-7

- (k) an inspector has, after an inspection in terms of the said regulations, found that the provisions of these standards and requirements have been complied with in respect of the consignment concerned.
- (2) The Executive Officer may deviate from the stipulated standards and requirements and issue the approval in respect of a quantity of a product that --
- (a) is to be exported as an experiment or under such other special circumstances as may be approved by the Executive Officer; and
 - (b) complies with the requirements for such product in force in the country to which it is to be exported.

1998-7

PART 2**STANDARDS AND REQUIREMENTS FOR APRICOTS, EXCLUDING
APRICOTS INTENDED FOR INDUSTRIAL PROCESSING****QUALITY AND FOOD SAFETY STANDARDS**

4. The standards and requirements for apricots, excluding apricots intended for industrial processing, are as follows:

Classes

(1) There are three classes of apricots, namely "Extra Class", "Class 1" and "Class 2".

Standards for classes

- (2) (a) A consignment of apricots shall be classified as Extra Class if it --
- (i) is of superior quality;
 - (ii) is characteristic of the cultivar/variety and/or commercial type with regard to shape, development and colour;
 - (iii) is of a cultivar/variety specified in Table 1 of Annexure 1;
 - (iv) complies with the quality and food safety standards for Extra Class set out in Table 2 of Annexure 1; and
 - (v) does not exceed the maximum permissible deviations by number for Extra Class set out in Table 3 of Annexure 1.
- (b) A consignment of apricots shall be classified as Class 1 if it --
- (i) is of good quality;
 - (ii) is characteristic of the cultivar/variety and/or commercial type;
 - (iii) is of a cultivar/variety specified in Table 1 of Annexure 1;
 - (iv) complies with the quality standards for Class 1 set out in Table 2 of Annexure 1; and
 - (v) does not exceed the maximum permissible deviations by

1998-7

number for Class 1 set out in Table 3 of Annexure 1.

1998-7

- (c) A consignment of apricots shall be classified as Class 2 if it --
 - (i) is of a cultivar/variety specified in Table 1 of Annexure 1;
 - (ii) complies with the quality standards for Class 2 set out in Table 2 of Annexure 1; and
 - (iii) does not exceed the maximum permissible deviations by number for Class 2 set out in Table 3 of Annexure 1.
- (d) No consignment of apricots classified as "Extra Class", "Class 1" and "Class 2" shall contain --
 - (i) plant injurious organisms of phytosanitary importance as specified by the Directorate Plant Health;
 - (ii) any organisms which may be a source of danger to the human being; and
 - (iii) Arthropoda infestation including the organisms which do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the apricots or three free running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

Physical hazards

- (3) No consignment of apricots classified as "Extra Class", "Class 1" and Class 2" shall contain:
 - (a) any foreign matter in excess of the tolerance as set out in Table 3 of Annexure 1; and
 - (b) any organisms which may be a source of danger to the human being in excess of the tolerance as set out in item 4(2)(d).

Biological and chemical hazards

- (4) No consignment of apricots classified as "Extra Class", "Class 1" and Class 2" shall contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972): Provided that --

1998-8

- (a) if the limit of the importing country is lower than is permissible in terms of Act 54 of 1972, the prescribed limit of the importing country shall be complied with; and
- (b) the Executive Officer may warrant permission for apricots with a higher limit, to be exported to countries where such higher limit is permissible: Provided that the producer or exporter shall sign an affidavit in which it is declared that apricots with higher limits shall only be exported to a country where these higher limits are permissible.

Chemical treatment

- (5) (a) Any person intending to export apricots during any particular season shall, before submitting the first consignment during that season for inspection, on request furnish the Executive Officer within 24 hours with a certificate certifying --
 - (i) which chemical remedies have been used during the spray program on the apricot trees; and
 - (ii) which chemical remedies have been used on the apricots as a post-harvest treatment.
- (b) Subject to the provisions of subitems (a), the follow-on consignments of only the producer concerned whose apricots exceeded the maximum chemical residue limits, shall be held back from export for not more than four working days in order to establish if the apricots complies with the prescribed residue limits: Provided that if two follow-on consignments of the producer concerned, again comply with the prescribed residue limits, it shall not be held back from export any longer.

CONTAINERS

General

5. (a) Containers in which apricots are packed shall --
- (i) be clean, dry, undamaged and suitable and in the case of carton containers, new;
 - (ii) not impart a foreign taste, odour or any substance which may be injurious to human health to the apricots;
 - (iii) be free from any visible signs of fungus growth;
 - (iv) be free from Arthropoda infestation; and
 - (v) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear to the extent that apricots are damaged or are at risk of being damaged during normal storage, handling or transport.
- (b) Bulk containers in which apricots are packed shall --
- (i) be clean, dry, undamaged and suitable;
 - (ii) be free from any visible signs of fungus growth;
 - (iii) be free from Arthropoda infestation; and
 - (iv) be without bark if manufactured from wood.

PACKING REQUIREMENTS

General

6. (1) shall be
- (a) Only apricots of the same quality, cultivar/variety and size (if sized) packed together in the same container.
 - (b) Extra Class apricots in the same container must be uniform in colour.
 - (c) Each container shall be packed firmly and to capacity.
 - (d) Apricots shall be sized: Provided that sizing shall be optional in the case of Class 2 apricots.
 - (e) Extra Class apricots shall be packed in trays in one or more layers.
 - (f) Only Class 2 apricots may be packed in bulk containers.
 - (g) If apricots are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the pre-packed units are new, clean, dry, undamaged and suitable.

Packing material

(2) If packing material is used inside the containers, such packing material shall be new, clean, dry, odourless, not transmit to the apricots any harmful substance or any substance that may be injurious to human health and of a quality such as to avoid causing any external or internal damage to the apricots.

Stacking of containers on pallets

- (3) If containers containing apricots are palletised --
- (i) the pallet shall be clean, undamaged and suitable;
 - (ii) pallets manufactured from wood shall be without bark;
 - (iii) the pallet shall be free from any visible signs of fungus growth;
 - (iv) the pallet shall be free from Arthropoda infestation;
 - (v) the containers shall be stacked firmly and square with each other and the pallet;

1998-7

- (vi) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
- (vii) the containers shall not be stacked upside-down on the pallet.

Strapping of pallet loads

- (4) (a) A pallet load of containers shall be strapped in a suitable manner.
- (b) If containers without lids are being used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped.

TRACEABILITY REQUIREMENTS

7. Producers, packhouses and exporters shall:
- (a) establish the traceability of apricots at all stages of production, processing, packing, handling and distribution;
 - (b) be able to identify any person or supplier from whom they have been supplied with apricots, or any substance intended to, or expected to be used in the production or processing of apricots;
 - (c) have in place systems and procedures to identify other businesses to which their apricots have been supplied;
 - (d) ensure that adequate procedures are in place to withdraw apricots from the market where such apricots present a serious risk to the health of consumers;
 - (e) immediately withdraw apricots which were identified as food products that present a serious risk to the health of consumers;
 - (f) immediately inform the Executive Officer of such withdrawal;
 - (g) immediately make available to the Executive Officer, on request, any relevant information or documentation mentioned in (a), (b), (c), (d), (e) or (f); and
 - (h) keep records of the information mentioned in (g), as well as any other relevant information for at least two years.

MARKING REQUIREMENTS

General

8. (1) (a) Each container containing apricots shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in block letters and numerals on any short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:
- (i) The expression "Apricots", "Aprium[®]" or "Nectarcot[®]", as the case may be.
 - (ii) The appropriate cultivar/variety, where applicable.
 - (iii) The expression "Extra Class", "Class 1", "Cat 1", "Category 1", "Class I", "Cat I", "Category I", "Class 2", "Cat 2", "Category 2", "Class II", "Cat II" or "Category II".
 - (iv) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used (e.g. "Products of South Africa", "Produced in South Africa", or any other similar expression).
 - (v) The name and physical or postal address of the producer, exporter or owner of the contents of container.
 - (vi) The producers' code (PUC) or the packhouse code (PHC) which is registered with the Executive Officer by the producer, exporter or packhouse, as the case may be: Provided that --
 - (aa) if a producer has more than one farm, each farm shall be registered separately; and
 - (bb) such code shall be preceded by the expression "Producer", "Packhouse", "Packer", "PUC", "PHC", "Farm number" or "Grower Code".

1998-10

- (vii) The applicable minimum and maximum diameter: Provided that the minimum diameter followed by the expression "and over" shall be indicated on each container if Class 2 apricots are not sized.
- (b) Subject to the provisions of paragraph (a), each outer container containing prepacked units shall be marked with an indication of the total number of prepacked units per outer container: Provided that if the total number of prepacked units are visible from the outside, it does not have to be indicated on the outer container.
- (c) If an indication highlighting a special grading, presentation or size is indicated on the same side as the particulars in paragraph (a), it shall not be used with the expression "Apricots", "Aprium[®]" or "Nectarcot[®]", the cultivar/variety name or the class indication.
- (d) If the country to which the apricots are exported, prescribes requirements with regard to the marking of containers which differ from the aforesaid requirements, the containers containing such apricots may, notwithstanding the provisions of these standards and requirements, be marked in a manner so prescribed and approved by the Executive Officer.
- (e) The applicable packing date on at least 90 per cent of the containers: Provided that if the packing date is expressed in a code, it shall be registered with the Executive Officer.

Prohibited particulars

(2) No wording, illustration or other means of expression which constitutes a misrepresentation or which directly or by implication, creates a misleading impression of the contents, shall appear on a container which contains apricots.

SAMPLING PROCEDURES

Obtaining a sample from the consignment

9. (1) At least two per cent of the containers in a consignment shall be drawn at random for inspection purposes and an inspector shall be satisfied that the containers so drawn are representative of the consignment concerned.

Obtaining an inspection sample

- (2) An inspection sample shall --
- (i) in the case of containers, excluding bulk containers, be drawn from each container obtained in accordance with item 9(1) and shall, in the case of --
 - (aa) containers with 50 apricots or less, consist of the entire contents of the container; or
 - (bb) containers with more than 50 apricots, consist of 50 apricots drawn at random from the container; and
 - (ii) in the case of bulk containers, be obtained by randomly drawing three quantities of 50 apricots each, respectively from the middle and the opposite corners, from each bulk container obtained in accordance with item 9(1).

Deviating sample

(3) If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain apricots which are noticeably inferior to or differ from the contents of the containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall be based only on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

METHODS OF INSPECTION

Determination of the declared minimum and maximum size

10. (1) The declared minimum and maximum size shall be determined as follows:
- (a) Take as working sample apricots that are noticeably the smallest and/or largest in diameter from the inspection sample obtained in accordance with subitem 9(2).
 - (b) Determine the diameter of the apricots in paragraph (a) with a suitable apparatus.
 - (c) Calculate the number of apricots thus found to be too small and/or too large as a percentage of the total number of apricots in the inspection sample.
 - (d) Determine the average percentage of all the inspection samples obtained in accordance with subitem 9(2).

Determination of ripeness

- (2) (a) The ripeness of the apricots excluding Nectarcots[®] shall be determined as follows:
- (i) Take as working sample ten randomly chosen apricots from the inspection sample obtained in accordance with subitem 9(2).
 - (ii) Evaluate each of the ten apricots on the basis of the ripeness standards set out in item 8 of Table 2 of Annexure 1.
 - (iii) If some of the apricots do not comply with the ripeness standards set out in item 8 of Table 2 of Annexure 1 such apricots shall be evaluated on the basis of the colour standards set out in Table 4 of Annexure 1.
- (b) At least eight apricots from the working sample of ten apricots shall comply with the ripeness requirements mentioned in paragraph (a)(iii).
- (c) If the apricots comply with one of the aforementioned tests, specified in Table 4 of Annexure 1 and in item 8 of Table 2 of Annexure 1 respectively, the consignment group shall be deemed to be mature.

1998-7

- (3) (a) The ripeness of Nectarcots® shall be determined as follows:
- (i) Take as working sample ten randomly chosen Nectarcots® from the inspection sample obtained in accordance with subitem 9(2).
 - (ii) Evaluate each of the ten Nectarcots® on the basis of a calibrated refractometer with automatic temperature correction to determine the total soluble solids (TSS). The following procedure must be used:
 - (aa) Place an equal number of drops (two or more) of juice onto the prism plate of the refractometer.
 - (bb) Note the reading on the prism scale to one decimal place.
 - (cc) Repeat the steps in paragraphs (aa) and (bb), after the prism plate was cleaned with distilled water and wiped dry.
 - (dd) Determine the average of the two readings.
 - (iii) If at least eight Nectarcots® from the working sample of ten apricots comply to a TSS of 10° B, the consignment shall be deemed to be mature.

Determination of broken stones and other internal quality defects, excluding split stones

(4) Broken stones and other internal quality defects, excluding split stones shall be determined as follows:

- (a) Take as working sample the ten apricots which are, in the opinion of the inspector, the most likely to have broken stones and other internal quality defects, excluding split stones, from the inspection sample obtained in accordance with subitem 9(2).
- (b) Cut each of the ten apricots with a knife on the suture around the fruit to the stone.
- (c) Wring the two halves of each apricot in opposite directions to expose the stone and other internal quality defects.

1998-7

- (d) Calculate the number of apricots thus found to have broken stones and other internal quality defects, excluding split stones, as a percentage of the total number of apricots in the inspection sample.
- (e) Determine the average percentage of all the inspection samples obtained in accordance with subitem 9(2).

Verification of biological and chemical contamination compliance

(5) An inspector shall verify compliance to the levels of biological and chemical contamination by sampling and submitting samples for analysis of only certain consignments according to a risk based plan to prescribed laboratories.

Verification of chemical treatment compliance

(6) An inspector shall verify compliance to the prescribed maximum residue levels for agrochemicals by sampling and submitting samples for analysis of only certain consignments according to a risk based plan to prescribed laboratories.